Technical Data Sheet

NEW ENGLAND

AMERICAN EAST COAST ALE YEAST

LalBrew New England™ is an ale strain selected specifically for its ability to produce a unique fruit-forward ester profile desired in East Coast styles of beer. A typical fermentation with LalBrew New England™ will produce tropical and fruity esters, notably stone fruits like peach. Through expression of a β-glucosidase enzyme, LalBrew New England™ can promote hop biotransformation and accentuate hop flavor and aroma. LalBrew New England™ exhibits medium to high attenuation with medium flocculation, making it a perfect choice for East Coast style ales.

MICROBIOLOGICAL PROPERTIES

Classified as *Saccharomyces cerevisiae*, a top fermenting yeast.

Typical Analysis of LalBrew New England™ yeast:

Percent solids	93% - 97%
Viability	≥ 1 x 10^9 CFU per gram of dry yeast
Wild Yeast	< 1 per 10^6 yeast cells
Diastaticus	Undetectable
Bacteria	< 1 per 10^6 yeast cells

Finished product is released to the market only after passing a rigorous series of tests
*See specifications sheet for details

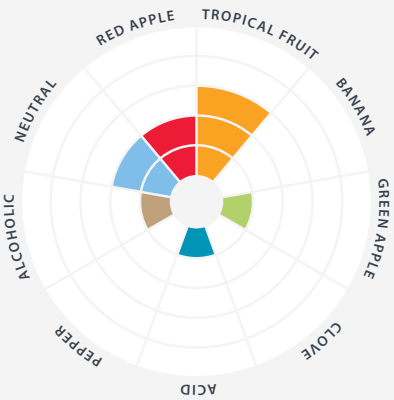
BREWING PROPERTIES

In Lallemand's Standard Conditions Wort at 20°C (68°F) LalBrew New England™ yeast exhibits:

- Fermentation that can be completed in 7 days, a bit slower than most ale strains. This is perfectly characteristic of this strain.
- Medium to High Attenuation and Medium Flocculation.
- Fruity aroma, notably tropical and stone fruit.
- The optimal temperature range for LalBrew New England™ yeast when producing traditional styles is 15°C (59°F)* to 22°C (72°F).
- Lag phase can be longer compared to other ale strains, ranging from 18-36 hours.

Lag phase, total fermentation time, attenuation and flavor are dependent on pitch rate, yeast handling, fermentation temperature and nutritional quality of the wort. Our research suggests that pitching LalBrew New England™ directly into wort without prior rehydration will often result in better performance including shorter lag-phase and greater attenuation.
If you have questions please do not hesitate to contact us at brewing@lallemand.com

FLAVOR & AROMA



QUICK FACTS

BEER STYLES
NEIPA, east coast style ales

AROMA
Fruity, especially tropical and stone fruits

ATTENUATION
Medium to high

FERMENTATION RANGE
15 - 22°C (59 - 72°F)

FLOCCULATION
Medium

ALCOHOL TOLERANCE
9% ABV

PITCHING RATE
100-200g/hL to achieve a minimum of 1-2 million viable cells/mL

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NEW ENGLAND AMERICAN EAST COAST ALE YEAST

USAGE

The pitch rate will affect the fermentation performance and flavor of the beer. For LalBrew New England™ yeast, a pitch rate of 100-200g per hL of wort is sufficient to achieve optimal results for most fermentations. More stressful fermentations such as high gravity, high adjunct or high acidity may require higher pitch rates and additional nutrients to ensure a healthy fermentation.

Find your exact recommended pitching rate with our Pitch Rate Calculator in our Brewers Corner at www.lallemandbrewing.com

LalBrew New England™ may be re-pitched just as you would any other type of yeast according to your brewery's SOP for yeast handling. Dry yeast does not require wort aeration prior to yeast pitch as it is able to achieve active growth in the absence of oxygen. However, wort aeration is required when re-pitching dry yeast.

STORAGE

LalBrew New England™ yeast should be stored in a vacuum sealed package in dry conditions below 4C° (39°F). LalBrew New England™ will rapidly lose activity after exposure to air.

Do not use 500g or 11g packs that have lost vacuum. Opened packs must be re-sealed, stored in dry conditions below 4°C (39°F), and used within 3 days. If the opened package is re-sealed under vacuum immediately after opening, yeast can be stored below 4C° (39°F) until the indicated expiry date. Do not use yeast after expiry date printed on the pack.

Performance is guaranteed when stored correctly and before the expiry date. However, Lallemand dry brewing yeast is very robust and some strains can tolerate brief periods under sub-optimal conditions.

If you have questions, do not hesitate to contact us. We have a team of technical representatives happy to help and guide you in your fermentation journey.

PITCHING

Dry pitching is the preferred method of inoculating wort. This method is simpler than rehydration and will give more consistent fermentation performance and reduce the risk of contamination. Simply sprinkle the yeast evenly on the surface of the wort in the fermenter as it is being filled. The motion of the wort filling the fermenter will aid in mixing the yeast into the wort.

For LalBrew New England™, better fermentation performance is achieved with dry pitching compared to rehydration.

Rehydration of yeast prior to pitching should be done only when equipment does not easily facilitate dry pitching. Significant deviations from rehydration protocols can result in longer fermentations, under-attenuation and increased risk of contamination. Rehydration procedures can be found on our **website**.

Measure the yeast by weight within the recommended pitch rate range. Pitch rate calculators optimized for liquid yeast may result in significant overpitching. For assistance with pitching rates, visit our Pitch Rate Calculator optimized for LalBrew Premium dry yeast strains.

CONTACT US

For more information, please visit us online at
www.lallemandbrewing.com

For any questions, you can also reach us via email at
brewing@lallemand.com