

LalBrew®
PREMIUM SERIES

HOUSE ALE



HIGH
PERFORMANCE
ALE YEAST

Saccharomyces cerevisiae

Technical Data Sheet

HOUSE ALE

HIGH PERFORMANCE ALE YEAST

LalBrew House Ale™ is a next-generation performance yeast strain that is extremely fast and incredibly clean, making it the perfect versatile house strain to meet your brewing needs.

Selected by our partner Escarpment Labs (ON, Canada) for its superior fermentation performance, this strain allows brewers to achieve greater efficiency with faster fermentations, shorter maturations, high stress tolerance, excellent repitchability, and quick cleanup of off-flavors like acetaldehyde and diacetyl.

LalBrew House Ale™ is suitable for a wide range of beer styles, including IPAs, Blond Ales, and Stouts, due to its neutral fermentation profile.



MICROBIOLOGICAL PROPERTIES

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

Typical Analysis of LalBrew House Ale™ Yeast:

Percent solids 93% - 97%

Viability $\geq 5 \times 10^9$ CFU per gram of dry yeast

Wild Yeast < 1 per 10^6 yeast cells

Diastaticus Negative

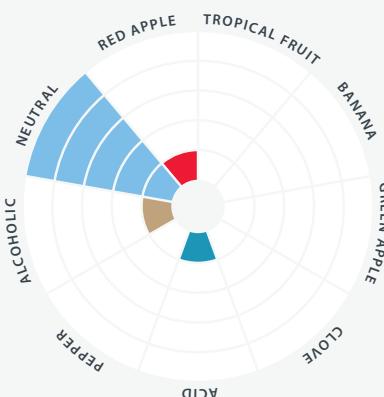
Bacteria < 1 per 10^6 yeast cells

Finished product is released to the market only after passing a rigorous series of tests

*See specifications sheet for details



FLAVOR & AROMA



QUICK FACTS

BEER STYLES

Exceptionally versatile. American IPA, Blond Ale, Stouts, Pale Ales, and more. Also suitable for cider and hard seltzer.

AROMA

Neutral

ATTENUATION RANGE

78 - 86 %

TEMPERATURE RANGE

16 - 22 °C (61 - 72 °F)

FLOCCULATION

Medium

ALCOHOL TOLERANCE

14% ABV

PITCHING RATE

50 - 100g/hL



BREWING PROPERTIES

In Lallemand's Standard Conditions 12°P Wort at 20°C (68°F), LalBrew House Ale™ yeast exhibits:

Vigorous fermentation that can be completed in 3-4 days.

High attenuation in the range of 78-86%.

Neutral flavor and aroma and medium flocculation.

This strain is POF negative.

Optimal temperature range of 16 - 22 °C (61 - 72 °F)

Lag phase, total fermentation time, attenuation and flavor are dependent on pitch rate, yeast handling, fermentation temperature and nutritional quality of the wort. *If you have questions please do not hesitate to contact us at brewing@lallemand.com*



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USAGE

The pitch rate will affect the fermentation performance and flavor of the beer. For LalBrew House Ale™ yeast, a pitch rate of 50 – 100g per hL of wort is sufficient to achieve optimal results for most fermentations.

LalBrew House Ale™ may be re-pitched just as you would any other type of yeast according to your brewery's SOP for yeast handling. Wort aeration is required when re-pitching dry yeast.



STORAGE

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

Do not use 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.



DRY 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 House Ale™, there are no significant differences in fermentation performance when dry pitching compared to rehydration.



REHYDRATION

Rehydration of yeast prior to pitching should be used 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.

The information herein is true and accurate to the best of our knowledge; however, this data sheet is not to be considered as a guarantee, expressed, or implied, or as a condition of sale of this product.



BREWERS CORNER

For more information on our yeasts including:

- Technical Documents
- Best Practices Documents
- Recipes
- Pitch Rate Calculator and other brewing tools

Scan this QR code to visit the Brewers Corner on our website.

CONTACT US

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

www.lallemandbrewing.com
brewing@lallemand.com