

LalBrew®
ESSENTIAL
SERIES

ESSENTIAL YEAST FOR ALE FERMENTATION



PHYSICAL PROPERTIES

APPEARANCE

Tan to beige granular powder

LalBrew® Essential Yeast for Ale Fermentation is a blend of two *Saccharomyces cerevisiae* strains, so there may be variations in appearance (color and particle size)

TASTE & ODOR

Characteristic of normal yeast

SOLIDS

93 - 96%

INGREDIENTS

Yeast *Saccharomyces cerevisiae*, Emulsifier E491 (≈1%)



HEAVY METAL ANALYSIS

LEAD	< 5 ppm
MERCURY	< 5 ppm
ARSENIC	< 5 ppm
CADMIUM	< 5 ppm



PACKAGING, STORAGE & SHELF-LIFE

PACKAGING

1870X-07-ES - 10 x 1kg vacuum-packed sachets

*Bulk packaging is available upon request.

STORAGE

LalBrew® Essential Yeast for Ale Fermentation should be stored dry and below 10°C.

The packaging should remain intact. The product is stable for 3 years in its original sealed package.



MICROBIOLOGICAL PROPERTIES

VIABLE YEAST CELLS	≥ 5 x 10 ⁹ / g
BACTERIA	< 1 / 10 ⁶ cells
WILD YEAST (Lysine method)	< 1 / 10 ⁶ cells
COLIFORMS	< 100 / g
E. COLI	< 10 / g
S. AUREUS	Negative in 1g
SALMONELLA	Negative in 25g
BEER FERMENTATION	Can be completed within 4 days at 20°C in standard wort

LALLEMAND MONITORS RESIDUAL AGROCHEMICALS IN THEIR RAW MATERIALS FOLLOWING EU REGULATION.

The information presented is believed to be accurate but should not be construed as express or implied representations or warranties. Users should conduct their own evaluation to determine the suitability of any product for a particular purpose.

CONTACT US

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