

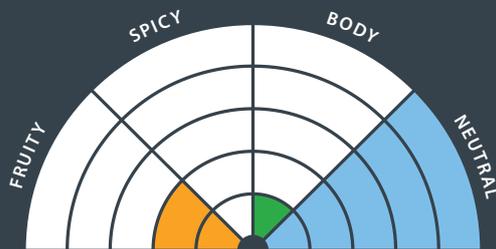
LalBrew® ESSENTIAL SERIES

ESSENTIAL SERIES OFFERINGS

LALLEMAND BREWING is happy to offer a product series designed to achieve the technical and economic objectives of larger volume breweries. The **LalBrew® Essential Series** portfolio consists of two yeast blends specifically selected for consistent and efficient fermentations and neutral flavor characteristics for producing the most popular ale and lager styles. Our **LalBrew® Essential Series** offers the same high standard of quality as all Lallemand Brewing products.

A blend of two *Saccharomyces cerevisiae* strains selected from the Lallemand Yeast Culture Collection for the production of traditional ale styles. This yeast blend achieves fast fermentation times with a clean and neutral flavor profile with slightly fruit aroma.

FLAVOR & AROMA



QUICK FACTS

BEER STYLES
Wide variety of ales

AROMA
Neutral, slightly fruity

ATTENUATION
High

FERMENTATION RANGE
17 - 22°C (63 - 72°F)

FLOCCULATION
High

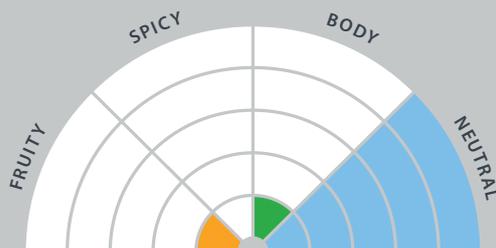
ALCOHOL TOLERANCE
12% ABV

LalBrew®
ESSENTIAL
SERIES

ALE

A blend of two *Saccharomyces cerevisiae* strains selected from the Lallemand Yeast Culture Collection for the production of traditional lager style beers. This particular blend is capable of fermentation at traditional lager temperatures to achieve a clean flavor profile and neutral, slightly fruity aroma.

FLAVOR & AROMA



QUICK FACTS

BEER STYLES
Wide variety of lager style beers

AROMA
Neutral, slightly fruity

ATTENUATION
High

FERMENTATION RANGE
10 - 15°C (50 - 59°F)

FLOCCULATION
High

ALCOHOL TOLERANCE
14% ABV

LalBrew®
ESSENTIAL
SERIES

LAGER

LalBrew® Essential Series yeast strains are available in 1kg package sizes. The brewer achieves consistent pitch rates and fermentation performance by measuring the required amount of yeast by weight without having to count cells or measure viability. Yeast can be pitched directly or rehydrated prior to pitching. Re-pitching and propagation are not recommended for the **LalBrew® Essential Series** since the proportion of each strain in the blend will be altered.

As a dry yeast producer, Lallemand Brewing maintains full control over the production process, quality control and strain characterization. When using **LalBrew® Essential Series** strains to produce neutral ales and lagers at lower cost, Lallemand Brewing is here to support you.

For questions about LalBrew® Essential Series strains and the advantages of using dry brewing yeast, do not hesitate to contact us. Our global technical team would be happy to assist you. #WeBrewWithYou

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

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