



SafBrew™ LA-01



THE IDEAL YEAST FOR LOW- AND NO-ALCOHOL BEERS

SafBrew™ LA-01, is a *Saccharomyces cerevisiae* var. *chevalieri* that has been specifically selected for the production of low and/or non-alcoholic beverages (<0.5ABV). This yeast does not assimilate maltose nor maltotriose. It only assimilates simple sugars (glucose, fructose and sucrose) and is characterized by a subtle aroma profile. This yeast has a medium sedimentation profile: it forms no clumps but a powdery haze when resuspended in the beer.

Ingredients:

Yeast (*Saccharomyces cerevisiae* var. *chevalieri* POF+), emulsifier: monostearate sorbitan (E/INS 491)

Total esters
very low

Total superior
alcohols
very low

Apparent
attenuation
13-17%

Flocculation
-

Sedimentation
medium

Experimental conditions: standard wort in EBC tube at 15°P at 20°C/68°F.

Fermentis dry brewing yeasts are renowned for their ability to produce a wide variety of beer styles. In order to compare our strains, we run fermentation trials in laboratory conditions using a standard wort for all the strains and standard temperature conditions (SafLager™: 12°C/53,6°F for 48h, then 14°C/57,2°F / SafAle™: 20°C/68°F). We focused on the following parameters: Alcohol and volatiles production, residual sugars, flocculation and fermentation kinetics.

Given the impact of yeast on the quality of the final beer, it is recommended to respect the recommended fermentation instructions.

We strongly advise users to conduct fermentation trials before using our products commercially.

POINTS OF ATTENTION

- ✓ Beer fermented with maltose-negative yeast (as SafBrew™ LA-01) will naturally retain residual fermentable sugars. Therefore, it is strongly recommended to cold crash immediately when the target terminal gravity is achieved. Typical glucose / simple sugars content of an all-malt wort ranges approximately 10-15%. SafBrew™ LA-01, with a proper pitch rate and fermentation temperature (20°C/68°F), is expected to finish fermentation in approximately 48 hours.
- ✓ It is strongly recommended that any dry hopping process be conducted exclusively post-fermentation, after the beer has been cooled to a temperature of less than 4°C.
- ✓ Pasteurization of the packaged beer is mandatory (between 80 and 120 PU) to avoid living microorganisms remaining in the product.
- ✓ This yeast is not suitable for propagation, cropping and/or repatching of any kind.
- ✓ For more information, check our Technical Guidelines.

Fermentation temperature: Between 15-25°C (59-77°F). Ideally around 20°C (68°F)



Pitching: Lesaffre know-how and the continuous improvement of our yeast production process generate an exceptional quality of dry yeasts able to resist a very wide range of uses, incl. cold or no rehydration conditions, without affecting their viability, kinetic and/or analytical profile. Brewers can choose usage conditions that best fit their needs:



THE OBVIOUS CHOICE FOR BEVERAGE *signature*



With our E2U™ label, you have the choice: you can rehydrate, or pitch directly; depending on your equipment, habits, and feelings.

Direct Pitching:

Pitch the yeast directly into the fermentation vessel over the surface of the wort at or above the fermentation temperature. Progressively sprinkle the dry yeast into the wort, ensuring it covers the entire surface to avoid clumps. Ideally, the yeast should be added during the first part of filling the fermentation vessel. In this case, hydration can be done at wort temperature higher than fermentation temperature, provided the fermenter is then filled with wort at a lower temperature to bring the entire wort temperature down to the recommended fermentation temperature.

With prior rehydration

Alternatively, sprinkle the yeast in minimum of 10 times its weight of sterile or boiled water or hopped wort at 25°C to 29°C (77°F to 84°F). Leave to rest for 15 to 30 minutes, then gently stir and pitch the cream into the fermentation vessel.

Dosage: 50 to 80 g/hl (0.06 to 0.10 oz/gal) in primary fermentation.

Typical values¹:

- Viable yeast > 1.0 *10¹⁰ cfu/g
- Purity : > 99.999 %
 - Lactic acid bacteria: < 1 cfu /10⁷ yeast cell
 - Acetic acid bacteria: < 1 cfu /10⁷ yeast cell
 - Pediococcus: < 1 cfu /10⁷ yeast cell
 - Total Bacteria: < 5 cfu /10⁷ yeast cell
 - "Wild" Yeast²: < 1 cfu /10⁷ yeast cell
 - Pathogenic micro-organisms: in accordance with regulation

¹Analysis done according to our HACCP study

²EBC Analytica 4.2.6 – ASBC Microbiological Control-5D

Storage:

The product must be stored and transported in dry conditions and protected from direct heat sources (e.g., sunlight). The product can be stored/transported at ambient temperature below 25°C/77°F for up to 6 months without its performance being affected. Peaks up to 40°C/104°F are allowed for a limited period of time (less than 7 days in total). For prolonged storage times (beyond 6 months) after the product has arrived at its final destination, Fermentis recommends storage at a controlled temperature (below 15°C/59°F).

Shelf life:

Refer to best before end date printed on the sachet. Opened sachets must be sealed and stored at 4°C/39°F and used within 7 days of opening. Do not use soft or damaged sachets.

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