



TECHNICAL DATA SHEET

NOTTINGHAM HIGH PERFORMANCE ALE YEAST

Nottingham is an English style ale yeast selected for its high performance ability and versatility. Traditional styles brewed with this yeast include but are not limited to Pale Ales, Ambers, Porters, Stouts and Barleywines. Furthermore, this highly versatile yeast strain allows for tremendous creativity when brewing beers out of the regular spectrum: in addition to these traditional styles, Nottingham gives the possibility of creating styles such as Golden Ale, Kölsch, Lager-style beers, IPA, and Imperial Stout, among many others.



MICROBIOLOGICAL PROPERTIES

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

Typical Analysis of Nottingham Yeast:

Percent solids 93% - 97%

Living Yeast Cells $\geq 5 \times 10^9$ per gram of dry yeast

Wild Yeast < 1 per 10^6 yeast cells

Bacteria < 1 per 10^6 yeast cells

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

*According to the ASBC and EBC methods of analysis



BREWING PROPERTIES

In Lallemand's Standard Conditions Wort at 20°C (68°F) Nottingham yeast exhibits:

Vigorous fermentation that can be completed in 4 days

High Attenuation and High Flocculation

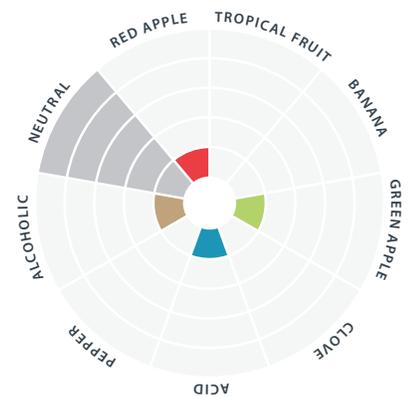
Neutral to slightly fruity and estery flavor and aroma

The optimal temperature range for Nottingham yeast when producing traditional styles is 10°C (50°F)* to 22°C (72°F) *at lower temperature it is possible to ferment lager-style beers in all-malt wort within 9 days

Fermentation rate, fermentation time and degree of attenuation are dependent on inoculation density, 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*



FLAVOR & AROMA



QUICK FACTS

BEER STYLES

wide variety of ales

AROMA

fruity, estery, neutral

ATTENUATION

high

FERMENTATION RANGE

10 - 22°C (50 - 72°F)

FLOCCULATION

high

ALCOHOL TOLERANCE

14% ABV

PITCHING RATE

50 - 100g/hL to achieve a minimum of 2.5 - 5 million cells/mL



USAGE

Depending on the desired gravity of the beer, among other variables, different yeast pitching rates should be applied. For Nottingham yeast, pitching rate varies between 50 grams and 100 grams of active yeast to inoculate 100 liters of wort.

A pitching rate of 50g per 100L of wort to achieve a minimum of 2.5 million viable cells per ml

A pitching rate of 100g per 100L of wort to achieve a minimum of 5 million viable cells per ml

The pitching rate may be adjusted to achieve a desired beer style or to suit processing conditions

Nottingham has an ABV tolerance of 14%. For beers above 14%, the yeast will require a nutrient such as 1g/hL of Servomyces.

A pitching rate of 25g per 100L of London ESB can be used in the production of Ciders.

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



REHYDRATION

Rehydration of Nottingham is recommended for use, and will reduce osmotic stress on the yeast when rehydrated and pitched in liquid form. Rehydration guidelines are quite simple, and present a much lower risk of contamination than a starter, which is unnecessary with dried active yeast.

Sprinkle the yeast on the surface of 10 times its weight in clean, sterilized water at 30-35°C (86-95F). Do not use wort, or distilled or reverse osmosis water, as loss in viability will result. DO NOT STIR. Leave undisturbed for 15 minutes, then stir to suspend yeast completely, and leave it for 5 more minutes at 30-35°C. Then adjust temperature to that of the wort and inoculate without delay.

Attemperate in steps at 5-minute intervals of 10°C to the temperature of the wort by mixing aliquots of wort. Do not allow attemperation to be carried out by natural heat loss. This will take too long and could result in loss of viability or vitality.

Temperature shock, at greater than 10°C, will cause formation of

petite mutants leading to long-term or incomplete fermentation and possible formation of undesirable flavors.

Nottingham yeast has been conditioned to survive rehydration. The yeast contains an adequate reservoir of carbohydrates and unsaturated fatty acids to achieve active growth. It is unnecessary to aerate wort upon first use.

When using Lallemand Brewing Yeasts, you may repitch the yeast just as you would any other type of yeast according to your brewery's SOP for yeast handling.



STORAGE

Nottingham yeast should be stored dry below 10°C (50°F)

Nottingham will rapidly lose activity after exposure to air. Do not use 500g or 11g packs that have lost vacuum. Opened packs must be re-closed, stored in dry conditions below 4°C, and used within 3 days. If the opened package is re-vacuum sealed immediately after opening, yeast can be stored for up to two weeks below 4°C.

Do not use yeast after expiry date printed on the pack.

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