



## Technical Data Sheet

# ABBAYE BELGIAN-STYLE ALE YEAST

Abbeye is an ale yeast of Belgian origin. Selected for its ability to ferment Belgian style beers ranging from low to high alcohol, Abbeye produces the spiciness and fruitiness typical of Belgian and Trappist style ales. When fermented at higher temperatures, typical flavors and aromas include tropical, spicy and banana. At lower temperatures, Abbeye produces darker fruit aromas and flavors of raisin, date and fig. Traditional styles brewed with this yeast include but are not limited to Belgian White, Belgian Blonde, Belgian Golden, Dubbel, Tripel, and Quad.



## MICROBIOLOGICAL PROPERTIES

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

Typical Analysis of Abbeye 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** Undetectable

**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



## BREWING PROPERTIES

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

Vigorous fermentation that can be completed in 4 days.

High attenuation and Medium to High flocculation.

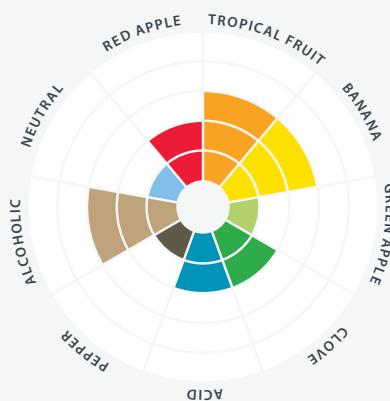
Aroma and flavor is fruity and spicy with a hint of alcohol.

The optimal temperature range for Abbeye yeast when producing traditional styles is 17°C(63°F) to 25°C(77°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](mailto:brewing@lallemand.com)*



## FLAVOR & AROMA



## QUICK FACTS

### BEER STYLES

Belgian

### AROMA

spicy, fruity, tropical, banana

### ATTENUATION

high

### FERMENTATION RANGE

17 - 25°C (63 - 77°F)

### FLOCCULATION

medium to high

### ALCOHOL TOLERANCE

14% ABV

### PITCHING RATE

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



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## USAGE

The pitch rate will affect the fermentation performance and flavor of the beer. For Abbaye yeast, a pitch rate of 50 – 100g per hL of wort is sufficient to achieve optimal results for most fermentations. More stressful fermentations such as high gravity, high adjunct or high acidity may require higher pitch rates and additional nutrients to ensure a healthy fermentation.

*Find your exact recommended pitching rate with our Pitch Rate Calculator in our Brewers Corner at [www.lallemandbrewing.com](http://www.lallemandbrewing.com)*

Abbaye 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.



## REHYDRATION

Rehydration of Abbaye in sterile water is recommended prior to pitching into wort in order to reduce stress on the cell as it transitions from dry to liquid form. For many fermentations, this stress is not significant enough to affect fermentation performance and flavor, so good results may also be achieved when pitching dry yeast directly into wort. We highly recommend rehydration in harsher fermentation conditions such as high gravity or sour wort where the added stress of dry-pitching is more likely to have a greater impact on the finished beer. Use of a rehydration nutrient such as Go-Ferm Protect Evolution has been shown to improve fermentation performance for difficult fermentations.

Rehydration guidelines are quite simple and present a much lower risk of contamination than a starter, which is unnecessary when using the recommended pitch rate of 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 may result. **Stir gently**, leave undisturbed for 15 minutes, then stir to suspend yeast completely. Leave it to rest for 5 more minutes at 30-35°C.

Without delay, adjust the temperature to that of the wort by mixing aliquots of wort with the rehydrated yeast. Wort should be added in 5 minute intervals and taking care not to lower the temperature by more than 10°C at a time. Temperature shock of >10°C will cause formation of petite mutants leading to extended or incomplete fermentation and possible formation of undesirable flavors. 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.

Inoculate without delay into cooled wort in the fermenter. Abbaye yeast has been conditioned to survive rehydration. The yeast contains an adequate reserve of carbohydrates and unsaturated fatty acids to achieve active growth. It is unnecessary to aerate wort upon first use.



## STORAGE

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

Do not use 500g or 11g 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 4°C (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.

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

## CONTACT US

For more information, please visit us online at  
[www.lallemandbrewing.com](http://www.lallemandbrewing.com)

For any questions, you can also reach us via email at  
[brewing@lallemand.com](mailto:brewing@lallemand.com)