



## Technical Data Sheet

# BELLE SAISON

## BELGIAN SAISON-STYLE YEAST

LalBrew Belle Saison™ is a Belgian-style ale yeast selected specifically for its ability to create Saison-style beers. LalBrew Belle Saison™ is a diastaticus strain that allows the brewers to achieve the high attenuation characteristic of this classic style. Designed for warm-temperature fermentation true to traditional "Farmhouse" production methods, beers brewed with LalBrew Belle Saison™ are fruity, spicy and refreshing. Through expression of a β-glucosidase enzyme, LalBrew Belle Saison™ can promote hop biotransformation and accentuate hop flavor and aroma in hoppy saison-style beers.



### MICROBIOLOGICAL PROPERTIES

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

Typical Analysis of LalBrew Belle Saison™ yeast:

<b>Percent solids</b>	93% - 97%
<b>Viability</b>	≥ 5 x 10 <sup>9</sup> CFU per gram of dry yeast
<b>Wild Yeast</b>	< 1 per 10 <sup>6</sup> yeast cells
<b>Wild Yeast Media</b>	This strain is known to grow on some wild yeast media including LWYM and LCSM.
<b>Diastaticus</b>	STA1 Positive
<b>Bacteria</b>	< 1 per 10 <sup>6</sup> 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) LalBrew Belle Saison™ yeast exhibits:

Vigorous fermentation that can be completed in 10 days. The majority of fermentation is complete after the first 4 days, with gravity continuing to drop slowly thereafter due to glucoamylase activity. Ensure final gravity is stable prior to packaging.

Very High attenuation and Low Flocculation.

Aroma and flavor is typical of Saisons with citrus and pepper notes.

This strain is POF Positive.

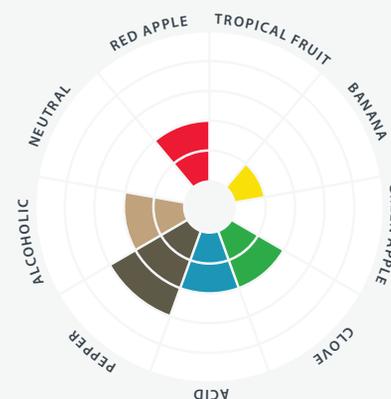
The optimal temperature range for LalBrew Belle Saison™ yeast when producing traditional styles is 20 - 35°C (68 - 95°F).

*Saccharomyces cerevisiae var. diastaticus* strains are capable of utilizing some types of dextrins. Extra care should be taken to ensure proper cleaning procedures are in place to avoid any cross-contamination with other brews.

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

Saison

#### AROMA

citrus, pepper

#### ATTENUATION RANGE

86 - 94 %

#### TEMPERATURE RANGE

20 - 35°C (68 - 95°F)

#### FLOCCULATION

low

#### ALCOHOL TOLERANCE

15% ABV

#### PITCHING RATE

50 - 100g/hL



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## USAGE

The pitch rate will affect the fermentation performance and flavor of the beer. For LalBrew Belle Saison™ 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.

LalBrew Belle Saison™ 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.



## STORAGE

LalBrew Belle Saison™ yeast should be stored in a vacuum sealed package in dry conditions below 4°C (39°F). LalBrew Belle Saison™ 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, Lallemmand dry brewing yeast is very robust and some strains can tolerate brief periods under sub-optimal conditions.



## DRY PITCHING

Dry pitching is the preferred method of inoculating wort. This method is simpler than rehydration and will give more consistent fermentation performance and reduce the risk of contamination. Simply sprinkle the yeast evenly on the surface of the wort in the fermenter as it is being filled. The motion of the wort filling the fermenter will aid in mixing the yeast into the wort.

For LalBrew Belle Saison™, there are no significant differences in fermentation performance when dry pitching compared to rehydration.



## REHYDRATION

Rehydration of yeast prior to pitching should be used only when equipment does not easily facilitate dry pitching. Significant deviations from rehydration protocols can result in longer fermentations, under-attenuation and increased risk of contamination. Rehydration procedures can be found on our website.

Measure the yeast by weight within the recommended pitch rate range. Pitch rate calculators optimized for liquid yeast may result in significant overpitching.



### BREWERS CORNER

For more information on our yeasts including:

- › Technical Documents
- › Best Practices Documents
- › Recipes
- › Pitch Rate Calculator and other brewing tools

Scan this QR code to visit the Brewers Corner on our website.

### CONTACT US

If you have questions, do not hesitate to contact us at [brewing@lallemand.com](mailto:brewing@lallemand.com). We have a team of technical representatives happy to help and guide you in your fermentation journey.

[www.lallemandbrewing.com](http://www.lallemandbrewing.com)  
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