



## Technical Data Sheet

# CBC-1

## CASK & BOTTLE CONDITIONING YEAST



### MICROBIOLOGICAL PROPERTIES

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

Typical Analysis of LalBrew CBC-1™ yeast:

<b>Percent solids</b>	93% - 97%
<b>Viability</b>	≥ 5 × 10 <sup>9</sup> CFU per gram of dry yeast
<b>Wild Yeast</b>	< 1 per 10 <sup>6</sup> yeast cells
<b>Diastaticus</b>	Undetectable
<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

LalBrew CBC-1™ is a killer yeast, meaning it will secrete a toxic protein that can inhibit killer sensitive strains (most brewing strains are killer sensitive). While this is a positive yeast trait when conducting a pure fermentation/refermentation with LalBrew CBC-1™, extra care should be taken to ensure proper cleaning procedures are in place to avoid any cross-contamination with other brews.



### BREWING PROPERTIES

#### PRIMARY FERMENTATION

In Lallemund's Standard Conditions Wort at 20°C (68°F) LalBrew CBC-1™ yeast exhibits:

Vigorous fermentation that can be completed in 3 days.

Neutral aroma and flavor.

LalBrew CBC-1™ does not utilize the sugar maltotriose (a molecule composed of 3 glucose units), and the result will be fuller body and residual sweetness in the beer. Adjust mash temperatures accordingly to achieve desired results.

The optimal temperature for primary fermentation with LalBrew CBC-1™ yeast when producing traditional styles is 20°C(72°F).

#### BOTTLE CONDITIONING

Best results are achieved when priming the beer with simple sugars such as dextrose. **Calculate the appropriate priming rate using the *Bottle Conditioning Calculator*\***.

Refermentation can be completed in 2 weeks at the recommended temperatures.

The optimal refermentation temperature range for LalBrew CBC-1™ yeast is 15-25°C (59-77°F).

LalBrew CBC-1™ contains an adequate reserve of carbohydrates and unsaturated fatty acids, and cell division (typically one division) is likely to occur in the bottle.

LalBrew CBC-1™ has been specifically selected from the Lallemund Yeast Culture Collection for its refermentation properties and is recommended for Cask and Bottle Conditioning. LalBrew CBC-1™ referments beer efficiently due to its high resistance to alcohol and pressure. The flavor is neutral, therefore the original character of the beer is preserved. The yeast will settle and form a tight mat at the end of refermentation. LalBrew CBC-1™ can be used for primary fermentation of dry ciders or mead. Maltotriose is not metabolized during primary fermentation of beer, so LalBrew CBC-1™ is well suited for sweeter fruit beers or full-bodied, malty ales.

### QUICK FACTS

#### BEER STYLES

- primary fermentation of fruit beers, full-bodied, malty beers, dry cider and mead
- bottle conditioning for all beer styles

#### FERMENTATION RANGE

primary: 20°C  
refermentation: 15-25°C

#### ALCOHOL TOLERANCE

18% ABV for primary fermentation  
12-14% ABV for refermentation

#### PITCHING RATE

primary: 50-100g/hL  
bottle conditioning: 10g/hL

\* [www.lallemundbrewing.com/en/canada/brewers-corner/brewing-tools/bottle-conditioning-calculator/](http://www.lallemundbrewing.com/en/canada/brewers-corner/brewing-tools/bottle-conditioning-calculator/)

