



## Technical Data Sheet

# LONDON

## ENGLISH-STYLE ALE YEAST

LalBrew London™ is a true English ale strain selected for its ability to produce authentic, traditional UK beer styles. Fermentation performance is fast and consistent producing moderate esters and lower attenuation due to an inability to metabolize maltotriose. LalBrew London™ is one of the original Heritage Strains selected from the Lallemand Yeast Culture Collection when Lallemand Brewing was founded in 1992. A more subdued yeast character allows the flavors and aromas of malt and hops to shine through in styles such as Extra Special Bitter Pale Ale, Bitter and Mild. LalBrew London™ may also be used in the production of Ciders.



### MICROBIOLOGICAL PROPERTIES

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

Typical Analysis of LalBrew London™ 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 grown on some wild yeast media including LWYM and LCSM. |
| <b>Diastaticus</b>      | Negative  |
| <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 London™ yeast exhibits:

Vigorous fermentation that can be completed in 3 days.

Medium attenuation and Low flocculation.

Neutral to slightly fruity and estery flavor and aroma, allowing malt aromas and flavors to shine through.

This strain is POF Negative.

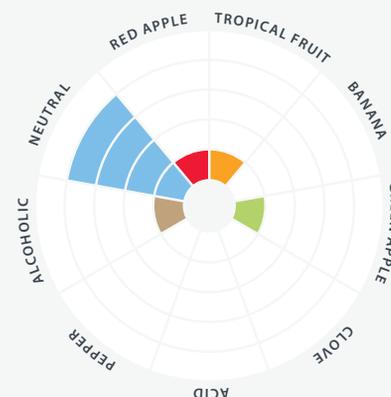
The optimal temperature range for LalBrew London™ yeast when producing traditional styles is 18 - 22°C (65 - 72°F).

LalBrew London™ does not utilize the sugar maltotriose (a molecule composed of 3 glucose units). Maltotriose comprises an average of 10-15% of total sugar in all-malt worts. The result will be fuller body and residual sweetness in the beer. Be advised to adjust gravities and mash temperatures according to desired result.

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

English-style ales, pale ales

#### AROMA

Slight ester, malty

#### ATTENUATION RANGE

65 - 72 %

#### TEMPERATURE RANGE

18 - 22°C (65 - 72°F)

#### FLOCCULATION

low

#### ALCOHOL TOLERANCE

12% 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 London™ 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 London™ 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 London™ yeast should be stored in a vacuum sealed package in dry conditions below 4°C (39°F). LalBrew London™ 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 London™, 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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