



## Technical Data Sheet

# NOTTINGHAM

## HIGH PERFORMANCE ALE YEAST

LalBrew Nottingham™ is an English-style ale yeast selected for its high performance and versatility. Neutral flavor and consistent performance across diverse fermentation conditions make LalBrew Nottingham™ and ideal house strain for producing a wide variety of beer styles. Through moderate expression of  $\beta$ -glucosidase and  $\beta$ -lyase enzymes, LalBrew Nottingham™ can promote hop biotransformation and accentuate hop flavor and aroma. LalBrew Nottingham™ is one of the original Heritage Strains selected from the Lallemand Yeast Culture Collection when Lallemand Brewing was founded in 1992. Traditional styles brewed with this yeast include but are not limited to Pale Ales, Ambers, Porters, Stouts and Barleywines. In addition to these traditional styles, LalBrew Nottingham™ can be used to produce Golden Ale, Kölsch, Lager-style beers, IPA, and Imperial Stout, among many others. LalBrew Nottingham™ is a stress tolerant making it a good choice for high gravity, sours, re-starting stuck fermentations and other challenging fermentation conditions.



## MICROBIOLOGICAL PROPERTIES

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

Typical Analysis of LalBrew Nottingham™ Yeast:

<b>Percent solids</b>	93% - 97%
<b>Viability</b>	$\geq 5 \times 10^9$ CFU per gram of dry yeast
<b>Wild Yeast</b>	$< 1$ per $10^6$ yeast cells
<b>Diastaticus</b>	Negative
<b>Bacteria</b>	$< 1$ 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) LalBrew 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.

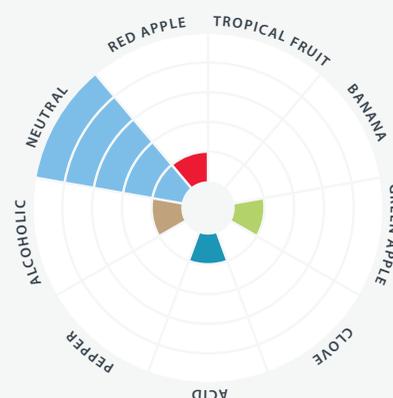
This is a POF Negative strain.

The optimal temperature range for LalBrew Nottingham™ yeast when producing traditional styles is 10 - 25°C (50 - 77°F) at lower temperature it is possible to ferment lager-style beers in all-malt wort within 9 days.

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

Wide variety of ales

### AROMA

Slightly fruity, neutral

### ATTENUATION RANGE

78 - 84 %

### TEMPERATURE RANGE

10 - 25°C (50 - 77°F)

### FLOCCULATION

High

### ALCOHOL TOLERANCE

14% 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 Nottingham™ 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 Nottingham™ 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 Nottingham™ yeast should be stored in a vacuum sealed package in dry conditions below 4°C (39°F). LalBrew 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-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 Nottingham™ 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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