10 REASONS TO USE LALLEMAND DRY BREWING YEAST

1. **Stability**
   Dry yeast is remarkably stable with little change in viability and fermentation performance over months and even years.

2. **Convenience**
   Dry brewing yeast is always ready to use. Simply rehydrate room-temperature dry yeast according to instructions and pitch as required.

3. **No More Cell Counting**
   No need for a microscope, hemocytometer and staining… Simply weigh out the desired amount of dry yeast for your wort volume and gravity and you are ready to go.

4. **No Need for Propagation**
   You no longer have to build up cell counts through propagation. Just add the suggested amount of dry yeast to your wort for reliable performance.

5. **No Need for Aeration**
   With its high sterol content, dry yeast is able to divide in the absence of oxygen. Skip the aeration step, it is unnecessary with dry yeast. (Note: aeration is required as normal when re-pitching)

6. **Purity**
   The remarkable shelf stability of our dry yeast allows us to conduct 24 tests on every batch (including genetic testing), assuring purity and unmatched performance.

7. **Value**
   Lallemand dry yeast offers excellent value compared to commercially-produced liquid yeast when measuring the cost per viable cell.

8. **Security**
   Easily restart slow or stuck fermentations with the addition of dry yeast at any time.

9. **Flexibility**
   Different strains can be mixed by weight, allowing accurate proportions to be measured and giving brewers unmatched creativity in developing new fermentation-related beer characteristics.

10. **Consistency**
    With simple measurement of pitching rate and reliable yeast performance, you can count on consistent fermentation performance time after time.

WE BREW WITH YOU.™