



## Technical Data Sheet

# BRY-97

## AMERICAN WEST COAST ALE YEAST

LalBrew BRY-97™ is an American West Coast-style ale yeast that was selected from the Siebel Institute Culture Collection for its ability to produce high quality ales. LalBrew BRY-97™ is a neutral strain with a high flocculation ability that can be used to make a wide variety of American-style beers. Through expression of a β-glucosidase enzyme, LalBrew BRY-97™ can promote hop biotransformation and accentuate hop flavor and aroma. Traditional ales made with LalBrew BRY-97™ include but are certainly not limited to Cream Ale, American Wheat, Scotch Ale, American Pale Ale, American Amber, American Brown, American IPA, American Stout, Russian Imperial Stout, Imperial IPA, Roggen/Rye, Old Ale and American Barleywine.

### MICROBIOLOGICAL PROPERTIES

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

Typical Analysis of LalBrew BRY-97™ 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>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

### BREWING PROPERTIES

In Lallemand's Standard Conditions Wort at 20°C (68°F) LalBrew BRY-97™ yeast exhibits:

Vigorous fermentation that can be completed in 4 days.

Medium to High Attenuation and High Flocculation.

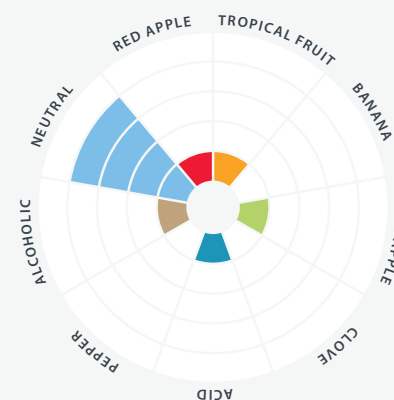
Aroma and flavor is neutral with slight ester notes.

The optimal temperature range for LalBrew BRY-97™ yeast when producing traditional styles is 15°C(59°F) to 22°C(72°F).

Lag phase, total fermentation time, attenuation and flavor are dependent on pitch rate, yeast handling, fermentation temperature and nutritional quality of the wort. Our research suggests that pitching LalBrew BRY-97™ directly into wort without prior rehydration will often result in better performance including shorter lag-phase and greater attenuation.

*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

American ales

#### AROMA

neutral with slight ester

#### ATTENUATION

medium to high

#### FERMENTATION RANGE

15 - 22°C (59 - 72°F)

#### FLOCCULATION

high

#### ALCOHOL TOLERANCE

13% ABV

#### PITCHING RATE

100-200g/hL to achieve a minimum of 1-2 million viable cells/mL

