



ISSUE
#10

THE OFFICIAL NEWSLETTER
OF ALL THINGS LALLEMAND BREWING!

WE BREW WITH YOU.™



#BE PASSIONNATE BE LALLEMAND

■ We are happy to be back and participating at in-person events, tradeshows, and ceremonies around the globe. Check out what we have already done this year and expect to see more soon!
We can't wait to see you.



See you soon at these key upcoming events:

May 2-5 / Minneapolis, MN, USA
CRAFT BREWERS CONFERENCE
craftbrewersconference.com

May 20-28 / Melbourne, Australia
GOOD BEER WEEK
goodbeerweek.com.au

May 29-June 2 / Madrid, Spain
38TH EBC CONGRESS
europeanbreweryconvention.eu

June 23-25 / Pittsburgh, PA, USA
HOMEBREW CON
homebrewcon.org

CRAFT BREWERS CONFERENCE
& BrewExpo America™

PROUD SPONSOR 2022



Scan this QR code to see all our upcoming events

"Cooperation spells success"

F. A. Lallemand, founder, 1938

At Lallemand, we are so much more than just a supplier of premium raw materials. We also provide an important level of brewing support for our customers. As the Global Technical Advisor for Lallemand Brewing, I work closely with our R&D team to support our customers. I take pride in providing the same high level of technical support to brewers all over the world, including large multi-national breweries, smaller craft breweries and also homebrewers.

EDITO

Our technical sales managers are former brewers and brewing professionals that are there to help you with every step of the brewing process. Whether it is stuck fermentation, over-attenuation, off-flavors, haze issues or recipe formulation, we are there to help. And with the recent release of the **LalBrew® Mobile App**, personal technical support from the Lallemand Brewing team is right at your fingertips.

We support our customers through innovation that pushes the limits of product quality and purity. In response to market demand, for example, our R&D lab has developed novel methods for detecting *diastaticus* contaminations with great sensitivity. Our QC lab has used these methods to support customers having problems with over-attenuation and exploding bottles.

You don't have to wait until you have a problem, to take advantage of the Lallemand expertise and support. We have created a series of Technical Paper and Best Practices documents, which are available for free in the Brewer's Corner on our website. For those interested in pursuing a more in-depth, formal brewing education, we provide brewing education courses through the Siebel Institute of Technology, North America's oldest brewing school.

We are driven by our passion to help customers to make the best beer possible. Your success is our success, and we are with you every step of the way. **We Brew With You™.**

by **Eric Abbott**
Global Technical Advisor

A CASE STUDY IN OVER-ATTENUATION AND EXPLODING BOTTLES

Brewing beer is easy. Just mix together four simple ingredients and the enzymes and yeast do most of the work, right? The reality is that brewing consistently high-quality beer with every brew is a constant challenge. Ingredients change from lot to lot, equipment can fail, and even the most experienced brewers can make a mistake from time to time.

At Lallemand Brewing, we take our We Brew With You™ philosophy seriously, and our support extends beyond simple yeast quality control. For example, Microbrasserie Le Castor (Rigaud, Québec) came to us when they were facing product recalls due to over-attenuation and exploding bottles. They needed to identify the cause of the over-attenuation ASAP before releasing other production lots.

Samples were sent to the Lallemand Brewing lab where we identified lower dextrin levels and wild yeast in some beers, suggesting possible diastaticus yeast contamination. We re-tested our retention yeast samples for these lots of yeast and did not detect any diastaticus yeast. Next, we looked for other potential sources of contamination. To rule out hop creep, we isolated yeast from the hops used for dry hopping. Using our Durham tube diastaticus activity assay (that is 1,000 times more sensitive

than standard PCR methods at the time), we revealed that one hop sample was contaminated with diastaticus yeast.

“When faced with a costly product recall, Lallemand helped us to quickly identify the source of the problem and get back to the business of brewing and selling beer. Their technical team is a great resource for troubleshooting any problems related to fermentation or beer quality.”

Daniel Addey-Jibb

Brewer at Microbrasserie La Castor (Rigaud, Québec)

Lallemand Brewing produces the highest quality yeast, nutrients, enzymes and process aids to help you to brew the best beer possible. But when things go wrong, we have your back. You can count on us to help you troubleshoot and get back to the business of brewing.



LAUNCH OF THE NEW LalBrew® App

This month we launched the LalBrew® App for smartphones, which we hope will become an indispensable tool that puts product information, brewing tools and personal technical support right at your fingertips. We are excited to bring together so much practical brewing information in one, convenient package.

The first feature you will find is a Product Catalog that gives you quick access to technical information about our yeast and bacteria strains; AB Vickers nutrients, enzymes and process aids; and brewing education from the Siebel Institute of Technology.

And this app extends well beyond the product catalog. The interactive Strain Selector is a highly sophisticated tool for choosing the right strain for your brew, including single strains for ales and lagers as well as lactic acid yeast strains or combinations of bacteria and yeast for sour styles. A Global Distributor List is also included to help you to get a quote and order whichever strains you choose.

Calculating the ideal pitching rates for dry brewing yeast is different than for liquid yeast cultures. The most consistent fermentations are achieved by measuring dry brewing yeast by weight instead of counting cells. Using standard online pitching rate calculators for dry brewing yeast can result in significant overpitching. The LalBrew® App includes a Pitching Rate Calculator optimized for Lallemand Brewing yeast strains, which includes corrections for starting gravity as well as fermentation temperatures.

Take your brewing to the next level by using the other calculator tools included in the LalBrew® App:



The **Alcohol by Volume (ABV) Calculator** is one of the most commonly used brewing tools.



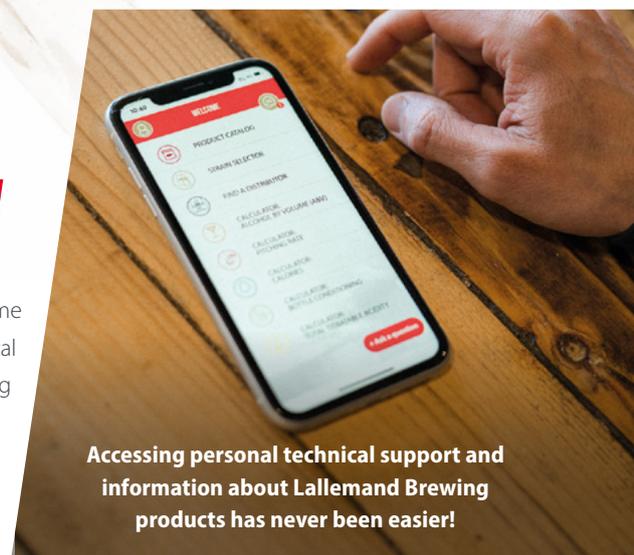
Hit the perfect carbonation level using the **Bottle Conditioning Calculator**.



Brewing sour beers? Don't rely on pH measurements alone! Brew more consistent sours by using the **Titratable Acidity Calculator**.



Calculate the number of calories in your beer using the **Calories Calculator**.



Accessing personal technical support and information about Lallemand Brewing products has never been easier!

Perhaps the most important feature of the LalBrew® App is a chat feature that provides in-app access to Personal Technical Support. This feature goes beyond a simple “contact us” form and allows you to chat directly with a Lallemand Brewing technical rep. Whether you have questions about a product or problems with your brew, the Lallemand Brewing team is there to help you to make the best beer possible.

BREWING WITH SAGGY STONE BREWING

Saggy Stone Brewing Company was up for the challenge of developing a seasonal saison beer to complement its existing lineup of ales. Liam McElhinney, head brewer at the South African craft brewing company, wanted to retain authentic, saison-style notes with no risk of over-attenuation or over-carbonation after packaging.

This year, he teamed up with Lallemand Brewing to try the new **LalBrew Farmhouse™** hybridised, non-diastaticus yeast strain. For previous saisons, McElhinney used the **LalBrew Belle Saison™** strain to contribute spicy and peppery notes. However, it is a diastatic yeast, which can result in over-attenuated beers if proper care is not taken to prevent cross-contamination.

Yeast experts developed the **LalBrew Farmhouse™** strain using classical and non-GMO methods to remove the STA1 gene, which is responsible for the diastatic activity of saison yeasts. Care was taken to retain normal brewing sugar utilization to produce dry saisons. Additionally, the patented technology helps ensure the strain will not produce sulfurous off flavors — enhancing the saison yeast aroma characteristics.

To create the Saggy Stone Brewing seasonal saison, McElhinney adjusted the mash regime and used a glucoamylase enzyme to achieve the typical dryness of a saison. The **LalBrew Farmhouse™** yeast was rehydrated in 5L of wort for 15 minutes before transfer to the fermenter. In total, 500 g was used to ferment a 1200L batch. The yeast performed exceptionally well during fermentation reaching terminal gravity and 84% attenuation in six to seven days (Figure 1), which is significantly faster than a typical diastatic saison yeast strain. The temperature of 20-25°C was chosen by McElhinney to bring out some of the spice characteristics of the yeast to complement the Motueka and Saphir hops coming from the kettle on the brew day.

The result is the Farmhouse Saison from small brewer's batch #9. The brewery describes it as spritzly, light and dry with a fruity and clove aroma and peppery and spicy flavor. With a final alcohol of 5.2% and an IBU of 21, the beer is receiving positive reviews for its ease of drinking, particularly on a hot summer's day.



"The cool thing about working with Lallemand is that not only are their yeasts world class, but they always keep exploring and pushing the boundaries with new products. We were all so super excited about the final product, I think the yeast really adds some layers to the beer in terms of aroma and flavor. All the typical saison characteristics are there and really well balanced, which makes this beer really sessionable!"

Liam McElhinney
Head Brewer at Saggy Stone Brewing Co. (Robertson, South Africa)

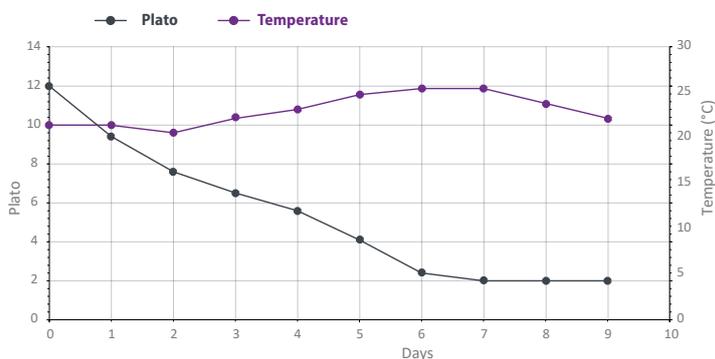


Figure 1: Fermentation of Farmhouse Saison, Saggy Stone Brewing

DID YOU KNOW...

Lager yeast was first classified as *Saccharomyces pastorianus* in honor of Louis Pasteur by the German botanist Max Reess in 1870.

The Danish microbiologist Emil Christian Hansen later identified another lager strain as *Saccharomyces carlsbergensis* in 1908 while working for the Carlsberg Brewery. The name *S. carlsbergensis* was used in the scientific literature until 1985 when genetic data showed that these two strains were equivalent species and were grouped under the original name *S. pastorianus*. The genetic structure of this strain suggests that it is a natural hybrid between *Saccharomyces cerevisiae* and *Saccharomyces eubayanus* originating from Patagonia.





3 STRATEGIES FOR SUCCESSFUL ONLINE LEARNING

The Siebel Institute of Technology has offered online education since 2003. That's eight years longer than even leading online learning platforms like [Coursera](#) or newer sites like [Skillshare](#). During that time, our educators acquired tips for successful learning that you can use for any online course — even ones outside of the Siebel Institute!

TREAT ONLINE LEARNING LIKE AN IN-PERSON CLASS

To get the most out of online courses, treat it like you would an in-person class. Clear your working space of distractions and devote a regular block of time to the course.

Many programs allow students to work independently through the coursework. For these types of courses, it can be helpful to create your own schedule and assign deadlines. Pay attention to your own work habits. Some people work best in long, uninterrupted blocks of time. On the other hand, some students thrive in short bursts with frequent breaks. The freedom to match your learning style to the course is one of the best parts of online learning.

TEST YOUR TECHNOLOGY

Technical difficulties can quickly interrupt an online learning schedule. Review the specifications before starting a course — that includes software and hardware. Here's a quick list of technical details to check:

- Download any required software
- Test it on the computer, tablet, or phone you'll be using
- Test your camera, headphones, and/or microphone settings [through the required software](#)
- Learn how to mute your microphone on the device (always keep it muted when not speaking during class)

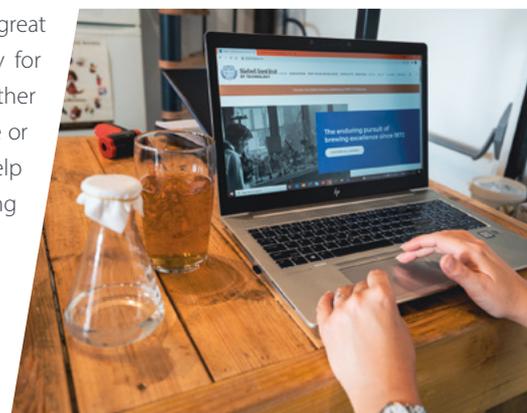
Some courses require video conferencing, which demands a more robust internet connection. Try a quiet space like a public library if you do not have a sufficient connection at home.

Working at your computer can also be a distraction for some. Consider installing productivity apps like [Serene \(for macOS\)](#) or [LeechBlock NG](#) for free browser-based website blocking. These sites can help eliminate distractions for a period designated for online education.

JOIN THE CLASS DIALOGUE

Interacting with your virtual classmates can help deepen your engagement. Keep in mind that not all classes offer this option.

Online learning offers great flexibility and opportunity for work-life balance. Whether through the Siebel Institute or not, we hope these tips help you in your next e-learning course or program.



Homebrew update

SUPPORTING HOMEBREWERS AND COMMERCIAL BREWERS ALIKE

When Andy from Beer Edge meets Andy from Lallemand Brewing, these two Andys discuss the Lallemand homebrew business and the special relationship with homebrewers. This interview was broadcast during a Lallemand-sponsored episode of [Beer Edge - The Source For Beer News and Quality Content](#).

Andy from Beer Edge:

How important is the homebrewing audience to Lallemand?

Andy from Lallemand Brewing:

Massively important! First, everything we do for commercial on a yeast and bacteria side, we also do for homebrewers. Secondly, the buzz and the drive for lots of beer trends you see in commercial breweries come from the homebrewing initially. Homebrewers trying something new, trying something different, and it is picked up by commercial guys. It is funny actually as homebrewers very often are much more technically involved than maybe a commercial brewery would be.

Andy from Beer Edge:

*When the company developed its **WildBrew Philly Sour™** and **LalBrew Verdant IPA™** products, it tested the yeasts with both commercial and homebrewing audiences. What is the value in getting feedback from homebrewers?*

Andy from Lallemand Brewing:

It is very great from our perspective. Homebrewers' feedback is very important to helping us provide all of them support after — the same way we do it for the craft brewers. We need data for both environments. Homebrewers are very focused on details, they have great kits, very good tanks, data logging so they can track fermentation. We've got very good and useful feedback from them.

WE HomeBREW WITH YOU.

