



Technical Data Sheet

NEW ENGLAND

AMERICAN EAST COAST ALE YEAST

LalBrew New England™ is an ale strain selected specifically for its ability to produce a unique fruit-forward ester profile desired in East Coast styles of beer. A typical fermentation with LalBrew New England™ will produce tropical and fruity esters, notably stone fruits like peach. Through expression of a β-glucosidase enzyme, LalBrew New England™ can promote hop biotransformation and accentuate hop flavor and aroma. LalBrew New England™ exhibits medium to high attenuation with medium flocculation, making it a perfect choice for East Coast style ales.



MICROBIOLOGICAL PROPERTIES

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

Typical Analysis of LalBrew New England™ yeast:

Percent solids	93% - 97%
Viability	≥ 1 × 10 ⁹ CFU per gram of dry yeast
Wild Yeast	< 1 per 10 ⁶ yeast cells
Diastaticus	Negative
Bacteria	< 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 New England™ yeast exhibits:

Fermentation that can be completed in 7 days, a bit slower than most ale strains. This is perfectly characteristic of this strain.

Medium to High Attenuation and Medium Flocculation.

Fruity aroma, notably tropical and stone fruit.

This strain is POF negative.

The optimal temperature range for LalBrew New England™ yeast when producing traditional styles is 18 - 25°C (64 - 77°F).

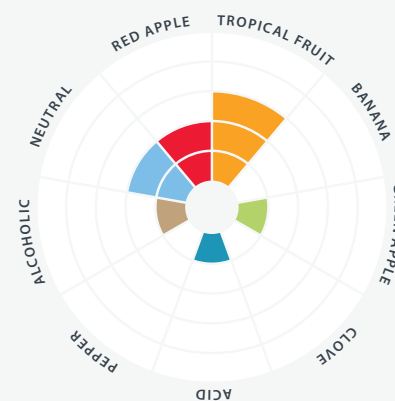
Lag phase can be longer compared to other ale strains, ranging from 18-36 hours.

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 New England™ 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



FLAVOR & AROMA



QUICK FACTS

BEER STYLES

NEIPA, east coast style ales

AROMA

Fruity, especially tropical and stone fruits

ATTENUATION RANGE

78 - 83 %

TEMPERATURE RANGE

18 - 25°C (64 - 77°F)

FLOCCULATION

Medium

ALCOHOL TOLERANCE

9% ABV

PITCHING RATE

100 - 200g/hL



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USAGE

The pitch rate will affect the fermentation performance and flavor of the beer. For LalBrew New England™ yeast, a pitch rate of 100 - 200g 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 New England™ 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 New England™ yeast should be stored in a vacuum sealed package in dry conditions below 4°C (39°F). LalBrew New England™ 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, Lallemand 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 New England™, better fermentation performance is achieved with 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. We have a team of technical representatives happy to help and guide you in your fermentation journey.

www.lallemandbrewing.com
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