BEST PRACTICES

BOTTLE CONDITIONING WITH CBC-1

FERMENTATION

- Brew beer with alcohol as high as 12-14% abv
- Ferment beer to completion with final gravity stable for >48 hours
- Beer may be dry hopped or aged in a bright tank prior to bottle conditioning.

The addition of non-sterile ingredients (fruit, spices, hops) may increase the risk of contamination with wild yeast such as S. cerevisiae var. diastaticus, which may cause overattenuation and overcarbonation of bottle conditioned beer.

PRIMING AND BOTTLING

- If beer has been aged cold after fermentation, allow the beer to warm to >10°C prior to priming and bottling.
- Determine amount of sugar required for priming using the Lallemand Bottle Conditioning Calculator *http://www.lallemandbrewing.com/brewers-corner/brewing-tools/bottle-conditioning-calculator/*
- Dissolve sugar in a small amount of water (~5x its weight) and sterilize by boiling before cooling down to 10°C and adding to the beer.
- Measure 0.1g of CBC-1 per liter of beer and rehydrate the yeast in 10x its weight of sterile water for 30 minutes at 30-35°C.
- Bring the yeast to within 10°C of the beer temperature by adding small amounts of beer (already primed with sugar) to the rehydrated yeast. The sugar in the beer will activate the yeast and start fermentation.
- Add activated yeast to the primed beer and proceed with bottling.

After yeast has been added to the beer, work quickly to complete bottling ASAP. Prolonged bottling may result in under-carbonated beers if the sugar is consumed before the bottle is capped.

CONDITIONING

- Leave bottles for at least two weeks at a constant temperature between 15-25°C
- Open a test bottle to ensure adequate carbonation

For more information, you can reach us via email at
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