

House Ale (EL-D1)



The very first dry yeast strain from Escarpment Labs.

House Ale is a versatile strain that can be used to reliably ferment cold for clean ales and hot for English styles. It's the same quality and reliability you've come to expect with Escarpment Laboratories in a dry easy-to-pitch format.

Usage Parameters:

Shelf Life:	2 years from manufacturing date
Attenuation:	75-85%
Temperature:	16-22°C (61-72°F)
Fermentation Rate:	Medium-High
Suitable Beer Styles:	Exceptionally versatile. American IPA, Blonde Ale, Stouts, Pale Ales, and more
Flocculation:	Medium
Alcohol Tolerance:	High (12-14%)
Phenolic:	Non-Phenolic
Biotransformation:	Medium-low
Flavour Profile:	Neutral, clean, balanced
Mouthfeel:	Medium
Aroma Intensity:	Medium-low



Storage Parameters:

Temperature:	Store unopened in refrigerated temperatures between 1-4°C. However, dry yeasts can tolerate periods of time at higher temperatures.
Vacuum Sealing:	<p>For a new vacuum-sealed package, as it will lose viability after exposure to air. Do not use a new package that has lost the vacuum seal.</p> <p>For saving partial packages, re-seal and store in dry conditions between 1-4°C and use within 1 week. If using a vacuum sealer, seal the yeast and it can be stored at 1-4°C until its labeled expiration date.</p>
Expiration:	Do not use yeast past the labeled expiration date.



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Quality Control Parameters:

Saccharomyces cerevisiae ale yeast

Typical Analysis of Escarpment Labs House Ale:

Percent Solids	93-96%
Viability	$\geq x 10^9$ CRF per gram of dry yeast
Wild Yeast	< 1 per 10^6 yeast cells
Diastaticus/STA1	Negative (agar plating and PCR)
Bacteria	< 1 per 10^6 yeast cells

The finished product is released to the market only after passing rigorous quality control testing.

How does House Ale compare to other dry yeast strains?

In terms of flavour and performance, House Ale meets or exceeds the standards of comparable clean ale strains. You should be able to easily adapt your recipes from other common “clean” dry yeast strains to utilize House Ale. We are happy to help with advice for adjusting your recipes to work best with House Ale.

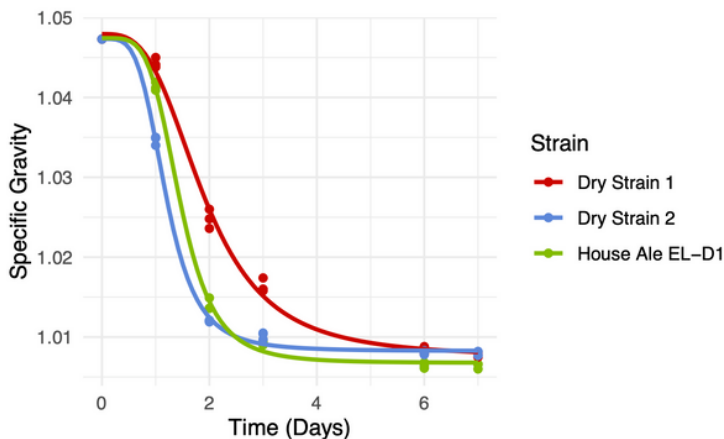


Figure 1: House Ale (green) ferments faster than one competitor dry yeast (red), and attenuates more than another (blue). Data are from triplicate miniature fermentations of commercial beer wort. Pitching rate 1 g/L. Specific gravity measured with Anton Paar DMA35.



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What temperature should I ferment at?

Fermentation kinetics are excellent through the entire range of temperatures (16-22°C).

At the lower end of the temperature spectrum (16°C), it produces a flavour profile similar to common California-style strains, accentuating hops and producing extremely clean results. At the higher end of the temperature range (22°C), it produces some English-like esters which accentuate the malt in styles such as Stouts.

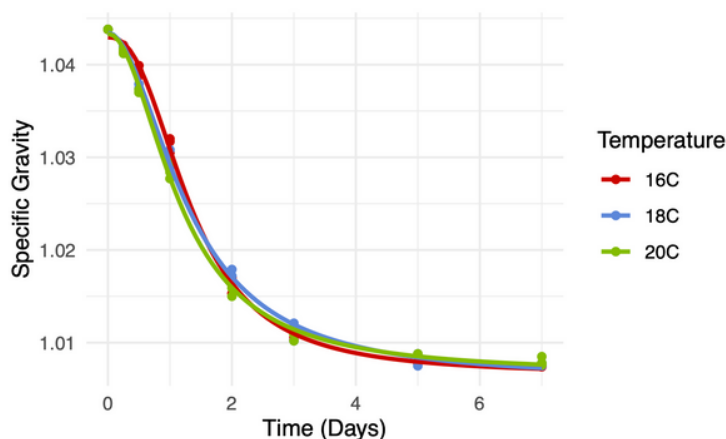


Figure 2: House Ale shows strong fermentation kinetics through a wide temperature range. Data are from triplicate miniature fermentations of commercial beer wort. Pitching rate 1 g/L. Specific gravity measured with Anton Paar DMA35.

Are there any risks of off-flavours with this strain?

This strain is not known to produce high levels of any known off flavours including diacetyl and acetaldehyde.

It is non-phenolic. Ester production can be suppressed with a cooler fermentation temperature or pressure fermentation.

Do I need to oxygenate?

With active dry yeast, there is less need for wort oxygenation than there is with liquid yeast. However, oxygenating your wort as normal will not hurt the yeast or the beer. We recommend using your typical wort oxygenation practices when direct pitching House Ale. Oxygenation is required when repitching.



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Should I rehydrate?

Rehydration is not necessary. Direct pitching is simpler than rehydration, and reduces the risk of contamination. To pitch House Ale, all you need to do is sprinkle the yeast into the wort as the fermentor is being filled.

See below for the results of an experiment testing the difference between rehydration in water versus no rehydration.

Rehydration should only be used if your equipment does not allow dry pitching. An example would be a case where yeast cannot be easily added through a fermentor doorway.

If you wish to rehydrate, we strongly encourage rehydration in sterile water or wort at 25°C. The yeast should be mixed with 10x its weight in water (500g yeast to 5L water) and stirred periodically over the course of 15-30 minutes, and then the liquid slurry can be pitched into your fermentor.

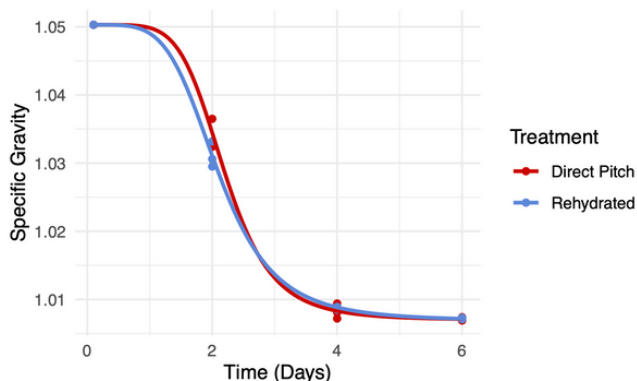


Figure 3: House Ale does not need to be rehydrated. Data are from triplicate miniature fermentations of commercial beer wort. Pitching rate 1 g/L. Specific gravity measured with Anton Paar DMA35.

Can it be repitched?

Due to a combination of the excellent quality control standards of this product, as well as this strain's reliability and genetic stability, House Ale can be repitched for multiple generations. Best practices for yeast harvesting and repitching ([click for our Yeast Repitching and Handling Resources](#) on our Knowledge Base) should be followed like they are when using liquid yeasts.



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Since this strain is medium flocculation, you can expect an easy crop from your fermentor. The typical cell density of slurry harvested from House Ale is 2-3 billion cells/mL. We have observed typical yeast harvest viability of greater than 80% when cropping and repitching House Ale.

What is the recommended pitch rate?

We have tested a wide range of pitch rates and have found between 0.5-1 gram per litre (or 50-100g grams per hectolitre) to be suitable for good fermentation performance and flavour with this strain. This means that one 500g package is enough for between 5 to 10 hectolitres (500-1,000 litres) of beer. In barrels (bbl), that is 4-8bbl. This is half the required pitch rate of many active dry yeast products.

At the lower end of the pitch rate range, the lag phase is slightly longer but we have not observed much difference in time to final gravity.

For high gravity beers over 1.065 OG or 17°P, we recommend pitching at a rate of 1g/L. For very high gravity beers over 1.100 OG or 24°P, we recommend pitching at a rate of 1.5 g/L.

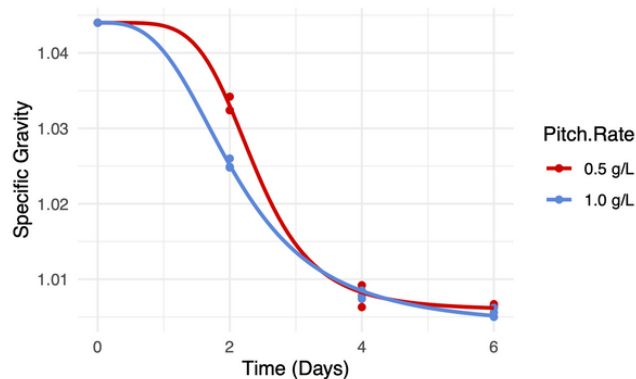


Figure 4: House Ale tolerates a wide range of pitch rates. Data are from triplicate 400mL miniature fermentations of commercial beer wort.



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Can it be used to rescue a stuck/stalled ferment?

Yes, House Ale is a great choice for rescuing a stuck or stalled ferment. This strain is very stress-tolerant and able to restart a stuck ferment to ensure you are able to finish your beer.

Can it be used for bottle or cask conditioning?

Yes, House Ale can be used for bottle or cask conditioning of ordinary beers. We recommend a much lower pitch rate of 0.1 grams per litre (10 grams per hectolitre) for secondary conditioning. We do not recommend House Ale for bottle conditioning of beers with high acetic acid content.

Compliance Details:

Batch number and expiration date are clearly labelled on each package for the purpose of traceability.

Food Safety Declaration, Allergen Statement, and other related compliance documentation are available upon request.



Want more details?

Looking for tips for multi-fill brews? How to harvest and repitch yeast? You can find even more fermentation advice on our Knowledge Base.

