Technical Data Sheet

LONA™

LOW ALCOHOL HYBRID ALE YEAST

LalBrew® LoNa™ is the first maltose-negative *Saccharomyces cerevisiae* strain specifically developed using hybridization for brewing clean low-alcohol and non-alcohol beers (reduced worty flavors, POF-negative and H_2S-negative). Advanced classical and non-GMO breeding methods were used to select a strain that does not consume maltose or maltotriose, resulting in very low attenuation. As a *S. cerevisiae* strain, LalBrew® LoNa™ performs like an ale yeast producing a clean and neutral aroma profile with no phenolic flavors, and significantly reducing aldehydes that cause worty flavors. Additionally, the patented technology from the University of California Davis (USA) ensures that the strain will not produce sulfurous off-flavors, allowing the malt and hop flavors to shine through.

Pasteurization is required when brewing with LalBrew® LoNa™ to avoid refermentation after packaging and ensure beer stability.

MICROBIOLOGICAL PROPERTIES

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

Typical Analysis of LalBrew® LoNa™ yeast:

Percent solids	93% - 97%
Viability	≥ 5 x 10^9 CFU per gram of dry yeast
Wild Yeast	< 1 per 10^6 yeast cells
Wild Yeast Media	This strain is known to grow on some wild yeast media including LWYM and LCSM.
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 8°P Wort at 20°C (68°F), LalBrew® LoNa™ yeast exhibits:

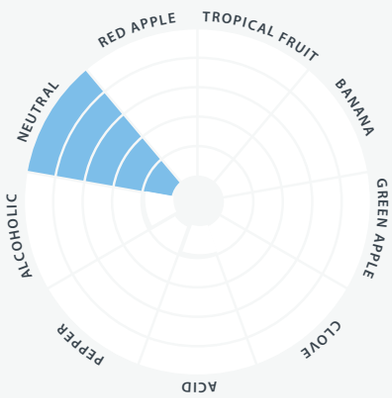
- Vigorous fermentation that can be completed in 3-4 days.
- Very low attenuation of 16-20%. Lower attenuation possible using high temperature mashing methods.
- Reduced wort flavors and medium flocculation.
- Clean and neutral aroma profile allowing malt and hop flavors to shine through.
- This strain is POF negative.
- Optimal temperature range of 20 - 25°C (68 - 77°F).

LalBrew® LoNa™ will not metabolise maltose or maltotriose.

Lag phase, total fermentation time, attenuation and flavor are dependent on pitch rate, yeast handling, fermentation temperature and nutritional quality of the wort.

If you have questions please do not hesitate to contact us at brewing@lallemand.com

FLAVOR & AROMA



QUICK FACTS

BEER STYLES
Any low or non-alcohol ale styles

AROMA
Clean and neutral, no POF or sulfur, wort flavors absent or minimal

ATTENUATION RANGE
16 - 20 %
(lower with high temperature mashing)

TEMPERATURE RANGE
20 - 25°C (68 - 77°F)

FLOCCULATION
Medium

PITCHING RATE
50 - 100g/hL

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USAGE

The pitch rate will affect the fermentation performance and flavor of the beer. For LalBrew® LoNa™ yeast, a pitch rate of 50 – 100g per hL of wort is sufficient to achieve optimal results for most fermentations.

It is recommended to adjust wort pH to ≤4.6 for optimal flavor and to prevent growth of pathogenic bacteria. Repitching is not recommended for this strain since very little biomass is produced during the short fermentations.

Pasteurization is required when brewing with LalBrew® LoNa™ to avoid refermentation after packaging and ensure beer stability.

STORAGE

LalBrew® LoNa™ yeast should be stored in a vacuum sealed package in dry conditions below 4C° (39°F). LalBrew® LoNa™ will rapidly lose activity after exposure to air.

Do not use 500g 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 4C° (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® LoNa™, there are no significant differences in fermentation performance when 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.

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