

# LalBrew® PREMIUM SERIES



## STRAINS BY BEER STYLE

|                           | ABBAYE | BELLE SAISON | BRY-97 | DIAMOND | KÖLN | FARMHOUSE | LONDON | MUNICH CLASSIC | NEW ENGLAND | NOVALAGER | NOTTINGHAM | VERDANT IPA | VOSS | WINDSOR | WIT |
|---------------------------|--------|--------------|--------|---------|------|-----------|--------|----------------|-------------|-----------|------------|-------------|------|---------|-----|
| ALTBIER                   |        |              |        |         |      |           |        |                |             |           |            |             |      |         |     |
| AMERICAN AMBER ALE        |        |              |        |         |      |           |        |                |             |           |            |             |      |         |     |
| AMERICAN BARLEY WINE      |        |              |        |         |      |           |        |                |             |           |            |             |      |         |     |
| AMERICAN BROWN ALE        |        |              |        |         |      |           |        |                |             |           |            |             |      |         |     |
| AMERICAN IPA              |        |              |        |         |      |           |        |                |             |           |            |             |      |         |     |
| AMERICAN PALE ALE         |        |              |        |         |      |           |        |                |             |           |            |             |      |         |     |
| AMERICAN STOUT            |        |              |        |         |      |           |        |                |             |           |            |             |      |         |     |
| AMERICAN WHEAT            |        |              |        |         |      |           |        |                |             |           |            |             |      |         |     |
| BALTIC PORTER             |        |              |        |         |      |           |        |                |             |           |            |             |      |         |     |
| BELGIAN BLONDE ALE        |        |              |        |         |      |           |        |                |             |           |            |             |      |         |     |
| BELGIAN DARK STRONG       |        |              |        |         |      |           |        |                |             |           |            |             |      |         |     |
| BELGIAN DUBBEL            |        |              |        |         |      |           |        |                |             |           |            |             |      |         |     |
| BELGIAN GOLDEN STRONG ALE |        |              |        |         |      |           |        |                |             |           |            |             |      |         |     |
| BELGIAN PALE ALE          |        |              |        |         |      |           |        |                |             |           |            |             |      |         |     |
| BELGIAN QUAD              |        |              |        |         |      |           |        |                |             |           |            |             |      |         |     |
| BELGIAN TRIPEL            |        |              |        |         |      |           |        |                |             |           |            |             |      |         |     |
| BERLINER WEISS            |        |              |        |         |      |           |        |                |             |           |            |             |      |         |     |
| BIÈRE DE GARDE            |        |              |        |         |      |           |        |                |             |           |            |             |      |         |     |
| BLONDE ALE                |        |              |        |         |      |           |        |                |             |           |            |             |      |         |     |
| BOHEMIAN PILSNER          |        |              |        |         |      |           |        |                |             |           |            |             |      |         |     |
| BROWN PORTER              |        |              |        |         |      |           |        |                |             |           |            |             |      |         |     |
| CALIFORNIA COMMON         |        |              |        |         |      |           |        |                |             |           |            |             |      |         |     |
| CLASSIC AMERICAN PILSNER  |        |              |        |         |      |           |        |                |             |           |            |             |      |         |     |
| CREAM ALE                 |        |              |        |         |      |           |        |                |             |           |            |             |      |         |     |
| DARK AMERICAN LAGER       |        |              |        |         |      |           |        |                |             |           |            |             |      |         |     |
| DOPPELBOCK                |        |              |        |         |      |           |        |                |             |           |            |             |      |         |     |
| DORTMUNDER EXPORT         |        |              |        |         |      |           |        |                |             |           |            |             |      |         |     |
| DRY STOUT                 |        |              |        |         |      |           |        |                |             |           |            |             |      |         |     |
| DUNKELWEIZEN              |        |              |        |         |      |           |        |                |             |           |            |             |      |         |     |
| DÜSSELDORF ALTBIER        |        |              |        |         |      |           |        |                |             |           |            |             |      |         |     |
| EISBOCK                   |        |              |        |         |      |           |        |                |             |           |            |             |      |         |     |
| ENGLISH BARLEY WINE       |        |              |        |         |      |           |        |                |             |           |            |             |      |         |     |
| ENGLISH BROWN ALE         |        |              |        |         |      |           |        |                |             |           |            |             |      |         |     |
| ENGLISH IPA               |        |              |        |         |      |           |        |                |             |           |            |             |      |         |     |
| EXTRA SPECIAL BITTER      |        |              |        |         |      |           |        |                |             |           |            |             |      |         |     |
| FARMHOUSE                 |        |              |        |         |      |           |        |                |             |           |            |             |      |         |     |
| FOREIGN EXTRA STOUT       |        |              |        |         |      |           |        |                |             |           |            |             |      |         |     |
| GERMAN PILSNER            |        |              |        |         |      |           |        |                |             |           |            |             |      |         |     |
| GOSE                      |        |              |        |         |      |           |        |                |             |           |            |             |      |         |     |
| IMPERIAL IPA              |        |              |        |         |      |           |        |                |             |           |            |             |      |         |     |
| IRISH RED ALE             |        |              |        |         |      |           |        |                |             |           |            |             |      |         |     |
| KETTLE SOURS              |        |              |        |         |      |           |        |                |             |           |            |             |      |         |     |
| KÖLSCH                    |        |              |        |         |      |           |        |                |             |           |            |             |      |         |     |
| MAIBOCK/HELLES BOCK       |        |              |        |         |      |           |        |                |             |           |            |             |      |         |     |
| MILD                      |        |              |        |         |      |           |        |                |             |           |            |             |      |         |     |
| MUNICH DUNKEL             |        |              |        |         |      |           |        |                |             |           |            |             |      |         |     |
| MUNICH HELLES             |        |              |        |         |      |           |        |                |             |           |            |             |      |         |     |
| NEW ENGLAND IPA           |        |              |        |         |      |           |        |                |             |           |            |             |      |         |     |
| NEW ENGLAND PALE ALE      |        |              |        |         |      |           |        |                |             |           |            |             |      |         |     |
| OATMEAL STOUT             |        |              |        |         |      |           |        |                |             |           |            |             |      |         |     |
| OKTOBERFEST/MÄRZEN        |        |              |        |         |      |           |        |                |             |           |            |             |      |         |     |
| OLD ALE                   |        |              |        |         |      |           |        |                |             |           |            |             |      |         |     |
| ORDINARY BITTER           |        |              |        |         |      |           |        |                |             |           |            |             |      |         |     |
| ROBUST PORTER             |        |              |        |         |      |           |        |                |             |           |            |             |      |         |     |
| ROGGEN/RYE                |        |              |        |         |      |           |        |                |             |           |            |             |      |         |     |
| RUSSIAN IMPERIAL STOUT    |        |              |        |         |      |           |        |                |             |           |            |             |      |         |     |
| SAISON                    |        |              |        |         |      |           |        |                |             |           |            |             |      |         |     |
| SCHWARZBIER               |        |              |        |         |      |           |        |                |             |           |            |             |      |         |     |
| SCOTTISH ALE              |        |              |        |         |      |           |        |                |             |           |            |             |      |         |     |
| SESSION IPA               |        |              |        |         |      |           |        |                |             |           |            |             |      |         |     |
| SPECIAL/BEST BITTER       |        |              |        |         |      |           |        |                |             |           |            |             |      |         |     |
| STRONG SCOTCH ALE         |        |              |        |         |      |           |        |                |             |           |            |             |      |         |     |
| SWEET STOUT               |        |              |        |         |      |           |        |                |             |           |            |             |      |         |     |
| TRADITIONAL BOCK          |        |              |        |         |      |           |        |                |             |           |            |             |      |         |     |
| VIENNA LAGER              |        |              |        |         |      |           |        |                |             |           |            |             |      |         |     |
| WEIZEN/WEISSBIER          |        |              |        |         |      |           |        |                |             |           |            |             |      |         |     |
| WEIZENBOCK                |        |              |        |         |      |           |        |                |             |           |            |             |      |         |     |
| WITBIER                   |        |              |        |         |      |           |        |                |             |           |            |             |      |         |     |

**LalBrew®  
ABBAYE**  
BELGIAN-STYLE ALE YEAST  
*Saccharomyces cerevisiae*

**BEER STYLES**  
Belgian

**AROMA**  
Spicy, fruity, tropical, banana

**ATTENUATION RANGE**  
77 - 83 %

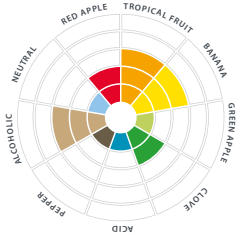
**TEMPERATURE RANGE**  
17 - 25°C (63 - 77°F)

**FLOCCULATION**  
Medium to High

**ALCOHOL TOLERANCE**  
14% ABV

**PITCHING RATE**  
50 - 100g/hL

**FERMENTATION**  
Vigorous fermentation can be completed in 4 days\*



**LalBrew®  
DIAMOND**  
LAGER YEAST  
*Saccharomyces pastorianus*

**BEER STYLES**  
Lager

**AROMA**  
Neutral

**ATTENUATION RANGE**  
77 - 83 %

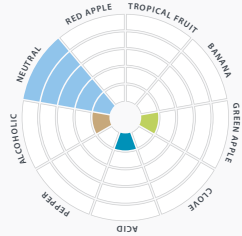
**TEMPERATURE RANGE**  
10 - 15°C (50 - 59°F)

**FLOCCULATION**  
High

**ALCOHOL TOLERANCE**  
13% ABV

**PITCHING RATE**  
100 - 200g/hL

**FERMENTATION**  
Vigorous fermentation can be completed in 7 days\*\*



**LalBrew®  
MUNICH CLASSIC**  
WHEAT ALE YEAST  
*Saccharomyces cerevisiae*

**BEER STYLES**  
Bavarian-style wheat

**AROMA**  
Fruity, banana, clove

**ATTENUATION RANGE**  
76 - 83 %

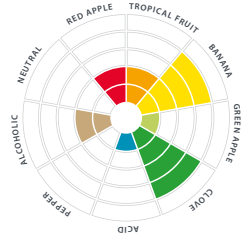
**TEMPERATURE RANGE**  
17 - 25°C (63 - 77°F)

**FLOCCULATION**  
Low

**ALCOHOL TOLERANCE**  
12% ABV

**PITCHING RATE**  
50 - 100g/hL

**FERMENTATION**  
Vigorous fermentation can be completed in 4 days\*



**LalBrew®  
VERDANT IPA**  
ALE YEAST  
*Saccharomyces cerevisiae*

**BEER STYLES**  
NEIPA, English IPA, American Pale, English Bitter, Sweet Stout, Sours

**AROMA**  
Apricot with notes of tropical fruit and citrus

**ATTENUATION RANGE**  
75 - 82 %

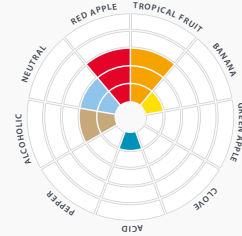
**TEMPERATURE RANGE**  
18 - 25°C (64 - 77°F)

**FLOCCULATION**  
Medium

**ALCOHOL TOLERANCE**  
12% ABV

**PITCHING RATE**  
50 - 100g/hL

**FERMENTATION**  
Fermentation can be completed in 5 days



**LalBrew®  
BELLE SAISON**  
BELGIAN SAISON-STYLE YEAST  
*Saccharomyces cerevisiae var. diastaticus*

**BEER STYLES**  
Saison

**AROMA**  
Citrus, pepper

**ATTENUATION RANGE**  
86 - 94 %

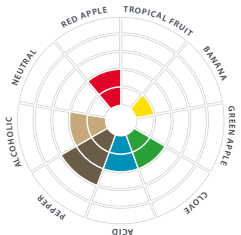
**TEMPERATURE RANGE**  
20 - 35°C (68 - 95°F)

**FLOCCULATION**  
Low

**ALCOHOL TOLERANCE**  
15% ABV

**PITCHING RATE**  
50 - 100g/hL

**FERMENTATION**  
Quick start & vigorous fermentation can be completed in 4 days\*



**LalBrew®  
FARMHOUSE**  
HYBRID SAISON-STYLE YEAST  
*Saccharomyces cerevisiae*

**BEER STYLES**  
Farmhouse style ales

**AROMA**  
Clove, pepper, tropical fruit

**ATTENUATION RANGE**  
78 - 84 %

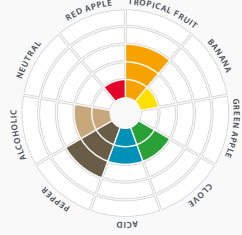
**TEMPERATURE RANGE**  
22 - 30°C (72 - 86°F)

**FLOCCULATION**  
Low

**ALCOHOL TOLERANCE**  
13% ABV

**PITCHING RATE**  
50-100g/hL

**FERMENTATION**  
Vigorous fermentation that can be completed in 5 days.



**LalBrew®  
NEW ENGLAND**  
AMERICAN EAST COAST ALE YEAST  
*Saccharomyces cerevisiae*

**BEER STYLES**  
NEIPA, east coast style ales

**AROMA**  
Fruity, especially tropical and stone fruits

**ATTENUATION RANGE**  
78 - 83 %

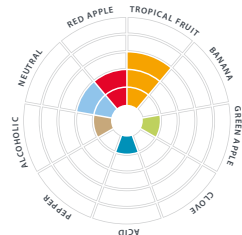
**TEMPERATURE RANGE**  
18 - 25°C (64 - 77°F)

**FLOCCULATION**  
Medium

**ALCOHOL TOLERANCE**  
9% ABV

**PITCHING RATE**  
100 - 200g/hL

**FERMENTATION**  
Can be completed in 7 days, a bit slower than most ale strains.



**LalBrew®  
VOSS**  
KVEIK ALE YEAST  
*Saccharomyces cerevisiae*

**BEER STYLES**  
Norwegian farmhouse ales, fast fermented neutral ales

**AROMA**  
Relatively neutral at high temperatures, slight orange and citrus notes

**ATTENUATION RANGE**  
76 - 82 %

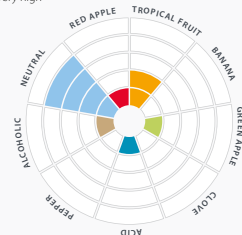
**FLOCCULATION**  
Very high

**TEMPERATURE RANGE**  
25 - 40°C (77 - 104°F)  
Opt.: 35 - 40°C (95 - 104°F)

**ALCOHOL TOLERANCE**  
12% ABV

**PITCHING RATE**  
50 - 100g/hL

**FERMENTATION**  
Vigorous fermentation can be completed in:  
- 2 days at 40°C (104°F)  
- 3-4 days at 30°C (86°F)  
- 5-7 days at 25°C (77°F)



**LalBrew®  
BRY-97**  
AMERICAN WEST COAST ALE YEAST  
*Saccharomyces cerevisiae*

**BEER STYLES**  
American ales

**AROMA**  
Neutral with slight ester

**ATTENUATION RANGE**  
78 - 84 %

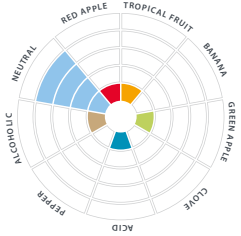
**TEMPERATURE RANGE**  
15 - 22°C (59 - 72°F)

**FLOCCULATION**  
High

**ALCOHOL TOLERANCE**  
13% ABV

**PITCHING RATE**  
50 - 100g/hL

**FERMENTATION**  
Vigorous fermentation can be completed in 4 days\*



**LalBrew®  
KÖLN**  
KÖLSCH STYLE ALE YEAST  
*Saccharomyces cerevisiae*

**BEER STYLES**  
Kölsch-style, neutral ales

**AROMA**  
Slightly fruity, more neutral with colder fermentations

**ATTENUATION RANGE**  
78 - 83 %

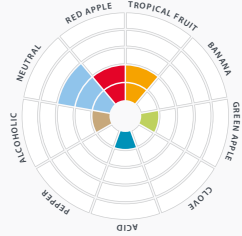
**TEMPERATURE RANGE**  
15 - 25°C (59 - 77°F)

**FLOCCULATION**  
Medium to high

**ALCOHOL TOLERANCE**  
9% ABV

**PITCHING RATE**  
100 - 200g/hL

**FERMENTATION**  
Can be completed in 7 days, a bit slower than most ale strains.



**LalBrew®  
NOTTINGHAM**  
HIGH PERFORMANCE ALE YEAST  
*Saccharomyces cerevisiae*

**BEER STYLES**  
Wide variety of ales

**AROMA**  
Slightly fruity, neutral

**ATTENUATION RANGE**  
78 - 84 %

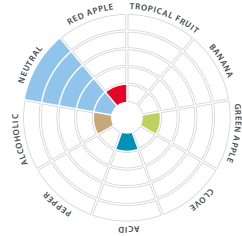
**TEMPERATURE RANGE**  
10 - 25°C (50 - 77°F)

**FLOCCULATION**  
High

**ALCOHOL TOLERANCE**  
14% ABV

**PITCHING RATE**  
50 - 100g/hL

**FERMENTATION**  
Vigorous fermentation can be completed in 4 days\*



**LalBrew®  
WINDSOR**  
BRITISH STYLE ALE YEAST  
*Saccharomyces cerevisiae*

**BEER STYLES**  
Fruity English ales, pale ales, porters

**AROMA**  
Fruity, estery

**ATTENUATION RANGE**  
65 - 72 %

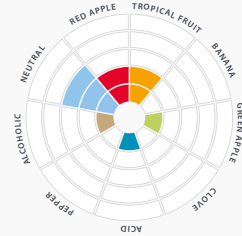
**TEMPERATURE RANGE**  
15 - 25°C (59 - 77°F)

**FLOCCULATION**  
Low

**ALCOHOL TOLERANCE**  
12% ABV

**PITCHING RATE**  
50 - 100g/hL

**FERMENTATION**  
Vigorous fermentation can be completed in 3 days\*



**LalBrew®  
CBC-1**  
CASK & BOTTLE CONDITIONING YEAST  
*Saccharomyces cerevisiae*

**BEER STYLES**  
Cask and bottle conditioning for all beer styles.

**AROMA**  
Primary fermentation of cider, mead and hard seltzer.

**TEMPERATURE RANGE**  
20 - 30°C (68 - 86°F)

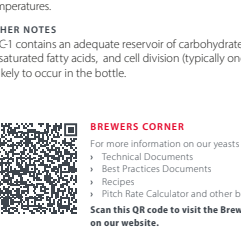
**FERMENTATION**  
Best used for refermentation. Can be completed in 2 weeks at the recommended temperatures.

**OTHER NOTES**  
CBC1 contains an adequate reservoir of carbohydrates and unsaturated fatty acids, and cell division (typically one division) is likely to occur in the bottle.

**ALCOHOL TOLERANCE**  
12-14% ABV for cask and bottle conditioning

**PITCHING RATE**  
18% ABV for cider, mead and hard seltzer.

**FERMENTATION**  
Cider and Mead: 50-100g/hL  
Hard Seltzer: 100-250g/hL



**LalBrew®  
LONDON**  
ENGLISH-STYLE ALE YEAST  
*Saccharomyces cerevisiae*

**BEER STYLES**  
English-style ales, pale ales

**AROMA**  
Slight ester, malty

**ATTENUATION RANGE**  
65 - 72 %

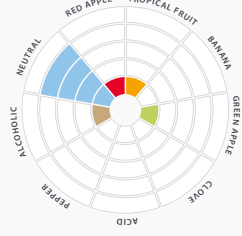
**TEMPERATURE RANGE**  
18 - 22°C (65 - 72°F)

**FLOCCULATION**  
Low

**ALCOHOL TOLERANCE**  
12% ABV

**PITCHING RATE**  
50 - 100g/hL

**FERMENTATION**  
Vigorous fermentation can be completed in 3 days\*



**LalBrew®  
NOVALAGER**  
MODERN HYBRID LAGER YEAST  
*Saccharomyces pastorianus*

**BEER STYLES**  
Lagers

**AROMA**  
Clean, low to medium ester, no sulfur

**ATTENUATION RANGE**  
78 - 84 %

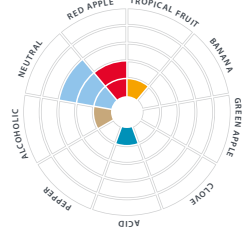
**TEMPERATURE RANGE**  
10 - 20°C (50 - 68°F)

**FLOCCULATION**  
High

**ALCOHOL TOLERANCE**  
13% ABV

**PITCHING RATE**  
50 - 100g/hL

**FERMENTATION**  
Vigorous fermentation can be completed in 6 days\*\*



**LalBrew®  
WIT**  
BELGIAN WIT-STYLE ALE YEAST  
*Saccharomyces cerevisiae*

**BEER STYLES**  
Belgian style wheat beers

**AROMA**  
Fruity, slight banana and clove

**ATTENUATION RANGE**  
75 - 82 %

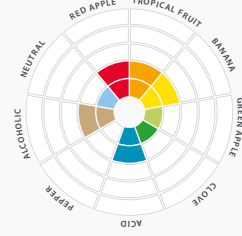
**TEMPERATURE RANGE**  
17 - 25°C (63 - 77°F)

**FLOCCULATION**  
Low

**ALCOHOL TOLERANCE**  
12% ABV

**PITCHING RATE**  
50 - 100g/hL

**FERMENTATION**  
Vigorous fermentation can be completed in 4 days\*



**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**  
For more information, please visit us online at [www.lallemandbrewing.com](http://www.lallemandbrewing.com)

For any questions, you can also reach us via email at [brewing@lallemand.com](mailto:brewing@lallemand.com)

\* In Lallemand's Standard Conditions Wort at 20°C \*\* In Lallemand's Standard Conditions Wort at 12°C

LALLEMAND BREWING

Poster-A1-08182022-ENG

[www.lallemandbrewing.com](http://www.lallemandbrewing.com)



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CONTACTANOS

