

BREWING YEASTS OVERVIEW

STRAIN	BEER STYLES	ATTENUATION	FERMENTATION RANGE	FLOCCULATION	ALCOHOL TOLERANCE	PITCHING RATE
 LalBrew® ABBAYE	Belgian	high	17 - 25°C (63 - 77°F)	medium to high	14% ABV	50 - 100g/hL to achieve a minimum of 2.5 - 5 million cells/mL
 LalBrew® BELLE SAISON	Saison	high	15 - 35°C (59 - 95°F)	low	15% ABV	50 - 100g/hL to achieve a minimum of 2.5 - 5 million cells/mL
 LalBrew® BRY-97	American ales	medium to high	15 - 22°C (59 - 72°F)	high	13% ABV	50 - 100g/hL to achieve a minimum of 2.5 - 5 million cells/mL
 LalBrew® CBC-1	champagne-like and fruit beers	---	primary: 20°C refermentation: 15-25°C	---	12 - 14% ABV	primary: 50-100g/hL refermentation: 10g yeast to 1hL
 LalBrew® DIAMOND	lagers	high	10 - 15°C (50 - 59°F)	high	13% ABV	100 - 200g/hL to achieve a minimum of 5 - 10 million cells/mL
 LalBrew® KÖLN	Kölsch-style, neutral ales	medium to high	12 - 20°C (54 - 68°F)	medium to high	9% ABV	100g/hL to achieve a minimum of 1 million viable cells/mL
 LalBrew® LONDON	English-style ales, pale ales	medium	18 - 22°C (65 - 72°F)	low	12% ABV	50 - 100g/hL to achieve a minimum of 2.5 - 5 million cells/mL
 LalBrew® MUNICH	wheat-based beers, Weizen and Hefeweizen	medium to high	17 - 22°C (63 - 72°F)	low	12% ABV	50 - 100g/hL to achieve a minimum of 2.5 - 5 million cells/mL
 LalBrew® MUNICH CLASSIC	Bavarian-style wheat	medium to high	17 - 22°C (63 - 72°F)	low	12% ABV	50 - 100g/hL to achieve a minimum of 2.5 - 5 million cells/mL
 LalBrew® NEW ENGLAND	East Coast IPAs and Pale Ales	medium to high	15 - 22°C (59 - 72°F)	medium	9% ABV	100g/hL to achieve a minimum of 1 million viable cells/mL
 LalBrew® NOTTINGHAM	wide variety of ales	high	10 - 22°C (50 - 72°F)	high	14% ABV	50 - 100g/hL to achieve a minimum of 2.5 - 5 million cells/mL
 LalBrew® WINDSOR	fruity English ales, pale ales, porters	medium	15 - 22°C (59 - 72°F)	low	12% ABV	50 - 100g/hL to achieve a minimum of 2.5 - 5 million cells/mL