Fermentis by Lesaffre

E2U EASY TO USE

SafBrew™ LA-01

ACTIVE DRY YEAST

THE IDEAL YEAST FOR LOW- AND NO-ALCOHOL BEERS

SafBrew™ LA-01, is a *Saccharomyces cerevisiae* var. *chevalieri* that has been specifically selected for the production of low and/or non-alcoholic beverages (<0.5ABV). This yeast does not assimilate maltose and maltotriose but assimilates simple sugars (glucose, fructose and sucrose) and is characterized by a subtle aroma profile. Yeast with a medium sedimentation: forms no clumps but a powdery haze when resuspended in the beer.

Ingredients:

Yeast (*Saccharomyces cerevisiae* var. *chevalieri* POF+), emulsifier: monostearate sorbitan (E/INS 491)

Total esters	Total superior alcohols	Apparent attenuation	Flocculation	Sedimentation
very low	very low	13-17%	-	medium

Experimental conditions: standard wort in EBC tube at 15°P at 20°C/68°F.

Fermentis dry brewing yeasts are well known for their ability to produce a large variety of beer styles. In order to compare our strains, we ran fermentation trials in laboratory conditions with a standard wort for all the strains and standard temperature conditions (SafLager: 12°C/53,6°F for 48h then 14°C/57,2°F / SafAle: 20°C/68°F). We focused on the following parameters: Alcohol production, residual sugars, flocculation and fermentation kinetics.

Given the impact of yeast of the quality of the final beer it is recommended to respect the recommended fermentation instructions.
We strongly advise users to make fermentation trials before any commercial usage of our products.

POINTS OF ATTENTION

- ✓ As the beer at the end of fermentation will contain a lot of residual fermentable sugars, it is strongly recommended to cold crash as soon as the apparent attenuation is reached.
- ✓ In case of dry hopping, it should preferably be performed after the beer is cold crashed.
- ✓ It is also mandatory to pasteurize the beer after packaging (between 80 and 120 PU) to avoid any living microorganisms are remaining in the packaged beer.
- ✓ This yeast is not suitable for cropping and repitching.
- ✓ See also Technical Guidelines for more information.

Fermentation temperature: Ideally 15-25°C (59-77°F)

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Pitching: Lesaffre know-how and continuous yeast production process improvement generates an exceptional quality of dry yeasts able to resist to a very wide range of uses, incl. cold or no rehydration conditions, without affecting their viability, kinetic and/or analytical profile. Brewers can choose usage conditions that fit the best their needs:

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ACTIVE DRY YEAST

With our E2U™ label, you have the choice: you can rehydrate, or you can pitch directly; depending on your equipment, habits and feelings.

Direct Pitching

Pitch the yeast directly in the fermentation vessel on the surface of the wort at or above the fermentation temperature. Progressively sprinkle the dry yeast into the wort ensuring the yeast covers all the surface of wort available to avoid clumps. Ideally, the yeast will be added during the first part of the filling of the vessel; in which case hydration can be done at wort temperature higher than fermentation temperature, the fermenter being then filled with wort at lower temperature to bring the entire wort temperature at fermentation temperature.

With prior rehydration

Alternatively, sprinkle the yeast in minimum 10 times its weight of sterile water or boiled and hopped wort at 25 to 29°C (77°F to 84°F). Leave to rest 15 to 30 minutes, gently stir and pitch the resultant cream into the fermentation vessel.

Dosage: 50 to 80 g/hl (0.06 to 0.10 oz/gal) in primary fermentation

Typical values[1]:

- Viable yeast > 1.0 *10^{10} cfu/g
- Purity : > 99.999 %
  - Lactic acid bacteria: < 1 cfu /10^7 yeast cell
  - Acetic acid bacteria: < 1 cfu /10^7 yeast cell
  - Pediococcus: < 1 cfu /10^7 yeast cell
  - Total Bacteria: < 5 cfu /10^7 yeast cell
  - "Wild" Yeast[2]: < 1 cfu /10^7 yeast cell
  - Pathogenic micro-organisms: in accordance with regulation

[1] *Analysis done according to our HACCP study*

[2] *EBC Analytica 4.2.6 – ASBC Microbiological Control-5D*

Storage:

The product must be stored/transported in dry conditions and protected from direct heat sources (e.g. sunlight, ...). For up to 6 months, the product can be stored/transported at ambient temperature below 25°C/77°F without affecting its performances. Peaks up to 40°C/104°F are allowed for a limited period of time (less than 7 days in total). For prolonged storage times (beyond 6 months) after product has arrived at final destination, Fermentis recommends storage at a controlled temperature (below 15°C/59°F).

Shelf life:

Refer to best before end date printed on the sachet. Opened sachets must be sealed and stored at 4°C/39°F and used within 7 days of opening. Do not use soft or damaged sachets. Do not use soft or damaged sachets.

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