Technical Data Sheet

CBC-1

CASK & BOTTLE CONDITIONING YEAST

MICROBIOLOGICAL PROPERTIES

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

Typical Analysis of LalBrew CBC-1™ yeast:

Percent solids	93% - 97%
Viability	≥ 5 x 10^9 CFU per gram of dry yeast
Wild Yeast	< 1 per 10^6 yeast cells
Diastaticus	Undetectable
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

LalBrew CBC-1™ is a killer yeast, meaning it will secrete a toxic protein that can inhibit killer sensitive strains (most brewing strains are killer sensitive). While this is a positive yeast trait when conducting a pure fermentation/refermentation with LalBrew CBC-1™, extra care should be taken to ensure proper cleaning procedures are in place to avoid any cross-contamination with other brews.

BREWING PROPERTIES

PRIMARY FERMENTATION

In Lallemand's Standard Conditions Wort at 20°C (68°F) LalBrew CBC-1™ yeast exhibits:

Vigorous fermentation that can be completed in 3 days.

Neutral aroma and flavor.

LalBrew CBC-1™ does not utilize the sugar maltotriose (a molecule composed of 3 glucose units), and the result will be fuller body and residual sweetness in the beer. Adjust mash temperatures accordingly to achieve desired results.

The optimal temperature for primary fermentation with LalBrew CBC-1™ yeast when producing traditional styles is 20°C(72°F).

BOTTLE CONDITIONING

Best results are achieved when priming the beer with simple sugars such as dextrose. Calculate the appropriate priming rate using the ***Bottle Conditioning Calculator****.

Refermentation can be completed in 2 weeks at the recommended temperatures.

The optimal refermentation temperature range for LalBrew CBC-1™ yeast is 15-25°C (59-77°F).

LalBrew CBC-1™ contains an adequate reserve of carbohydrates and unsaturated fatty acids, and cell division (typically one division) is likely to occur in the bottle.

** www.lallemandbrewing.com/en/canada/brewers-corner/brewing-tools/bottle-conditioning-calculator/*

LalBrew CBC-1™ has been specifically selected from the Lallemand Yeast Culture Collection for Cask and Bottle Conditioning applications due to its high resistance to alcohol and pressure. LalBrew CBC-1™ has a neutral flavor profile and does not metabolize maltotriose, therefore the original character of the beer is preserved after refermentation. The yeast will settle and form a tight mat at the bottom of the bottle or cask. LalBrew CBC-1™ is also well suited for primary fermentation of sweeter fruit beers or full-bodied, malty ales.
LalBrew CBC-1™ is also an ideal strain for primary fermentation of dry ciders, mead and hard-seltzer. For simple sugar fermentations with appropriate yeast nutrition, LalBrew CBC-1™ achieves high attenuation with a clean and neutral flavor profile.

QUICK FACTS

BEER STYLES
Fruit beers, full-bodied malty ales, cider, mead and hard seltzer.
Bottle conditioning for all beer styles

FERMENTATION RANGE
primary: 20°C
refermentation: 15-25°C

ALCOHOL TOLERANCE
18% ABV for primary fermentation
12-14% ABV for refermentation

PITCHING RATE
primary: 50-100g/hL
hard seltzer: 50g/hL
bottle conditioning: 10g/hL

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CBC-1 CASK & BOTTLE CONDITIONING YEAST

USAGE

The pitch rate will affect the fermentation performance and flavor of the beer. For LalBrew CBC-1™ yeast, a pitch rate of 50 – 100g per hL of wort is sufficient to achieve optimal results for most fermentations. More stressful fermentations such as high gravity, high adjunct or high acidity may require higher pitch rates and additional nutrients to ensure a healthy fermentation.

Find your exact recommended pitching rate for primary fermentations with our *Pitch Rate Calculator**.

When using LalBrew CBC-1™ for primary fermentation, you may re-pitch the yeast just as you would any other type of yeast according to your brewery's SOP for yeast handling. Wort aeration is required when re-pitching dry yeast.

STORAGE

LalBrew CBC-1™ yeast should be stored in a vacuum sealed package in dry conditions below 4C° (39°F). LalBrew CBC-1™ will rapidly lose activity after exposure to air.

Do not use 500g or 11g 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.

If you have questions, do not hesitate to contact us. We have a team of technical representatives happy to help and guide you in your fermentation journey.

** www.lallemandbrewing.com/en/canada/brewers-corner/brewing-tools/pitching-rate-calculator/*

PITCHING

Rehydration and direct pitching of dry yeast into wort are both acceptable methods for inoculating fermentation.

Rehydration of Lallemand Brewing yeast in sterile water prior to pitching into wort has been shown to reduce stress on the cell as it transitions from dry to liquid form. However, for most fermentations, this stress is not significant enough to affect fermentation performance and flavor, so good results will also be achieved when direct pitching dry yeast into wort. Use of a rehydration nutrient such as Go-Ferm Protect Evolution has been shown to improve fermentation performance for difficult fermentations.

Measure the yeast by weight within the recommended pitch rate range. Pitch rate calculators optimized for liquid yeast may result in significant overpitching. For assistance with pitching rates, visit our Pitch Rate Calculator optimized for LalBrew Premium dry yeast strains.

https://www.lallemandbrewing.com/en/brewers-corner/brewing-tools/pitching-rate-calculator/

REHYDRATION

Sprinkle the yeast on the surface of 10 times its weight in clean, sterilized water at 30-35°C (86-95°F) for ale yeasts and 25-30°C (77-86°F) for lager yeasts. Do not use wort, or distilled or reverse osmosis water, as loss in viability may result. **Stir gently**, leave undisturbed for 15 minutes, then stir to suspend yeast completely. Leave it to rest for 5 more minutes at 30-35°C (86-95°F) for ale yeasts and 25-30°C (77-86°F) for lager yeasts.

Without delay, adjust the temperature to that of the wort by mixing aliquots of wort with the rehydrated yeast. Wort should be added in 5 minute intervals and taking care not to lower the temperature by more than 10°C at a time. Temperature shock of >10°C will cause formation of petite mutants leading to extended or incomplete fermentation and possible formation of undesirable flavors. Do not allow attemperation to be carried out by natural heat loss. This will take too long and could result in loss of viability or vitality.

Inoculate without delay into cooled wort in the fermenter. Lallemand Brewing yeast has been conditioned to survive rehydration. The yeast contains an adequate reserve of carbohydrates and unsaturated fatty acids to achieve active growth. It is unnecessary to aerate wort upon first use.

DIRECT PITCH (no rehydration)

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.

CONTACT US

For more information, please visit us online at
www.lallemandbrewing.com

For any questions, you can also reach us via email at
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