



# Technical Data Sheet

# ABBAYE

## BELGIAN-STYLE ALE YEAST

LalBrew Abbaye™ is an ale yeast of Belgian origin. Selected for its ability to ferment Belgian style beers ranging from low to high alcohol, LalBrew Abbaye™ produces the spiciness and fruitiness typical of Belgian and Trappist style ales. When fermented at higher temperatures, typical flavors and aromas include tropical, spicy and banana. At lower temperatures, LalBrew Abbaye™ produces darker fruit aromas and flavors of raisin, date and fig. Traditional styles brewed with this yeast include but are not limited to Belgian White, Belgian Blonde, Belgian Golden, Dubbel, Tripel, and Quad.



## MICROBIOLOGICAL PROPERTIES

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

Typical Analysis of LalBrew Abbaye™ Yeast:

<b>Percent solids</b>	93% - 97%
<b>Viability</b>	≥ 5 x 10 <sup>9</sup> CFU per gram of dry yeast
<b>Wild Yeast</b>	< 1 per 10 <sup>6</sup> yeast cells
<b>Wild Yeast Media</b>	This strain is known to grow on some wild yeast media including LWYM and LCSM.
<b>Diastaticus</b>	Negative
<b>Bacteria</b>	< 1 per 10 <sup>6</sup> 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 Wort at 20°C (68°F) LalBrew Abbaye™ yeast exhibits:

Vigorous fermentation that can be completed in 4 days.

High attenuation and Medium to High flocculation.

Aroma and flavor is fruity and spicy with a hint of alcohol.

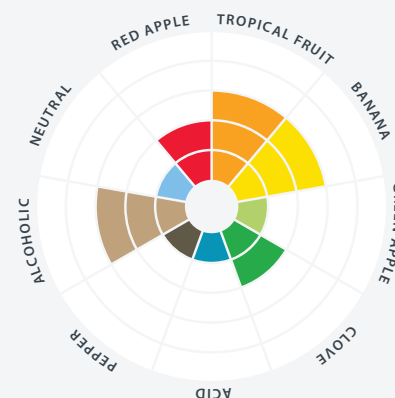
This strain is POF Positive.

The optimal temperature range for LalBrew Abbaye™ yeast when producing traditional styles is 17 - 25°C (63 - 77°F).

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](mailto:brewing@lallemand.com)*



## FLAVOR & AROMA



## QUICK FACTS

### 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



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## USAGE

The pitch rate will affect the fermentation performance and flavor of the beer. For LalBrew Abbaye™ 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.

LalBrew Abbaye™ may be re-pitched 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 Abbaye™ yeast should be stored in a vacuum sealed package in dry conditions below 4°C (39°F). LalBrew Abbaye™ 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 4°C (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 Abbaye™, 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](mailto:brewing@lallemand.com). We have a team of technical representatives happy to help and guide you in your fermentation journey.

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