Belle Saison

BELGIAN SAISON ALE YEAST

SACCHAROMYCES CEREVISIAE

NATURAL

KOSHER

GMO FREE

1. Origin

Belle Saison is an ale yeast of Belgian origin selected for its ability to produce great Saison-style beer. The propagation and drying processes have been specifically designed to deliver high quality beer yeast that can be used simply and reliably to help produce ales of the finest quality. No colours, preservatives or other un-natural substances have been used in its preparation. The yeast is produced in ISO 9002-certified plants.

2. Microbiological Properties

- Classified as *Saccharomyces cerevisiae*
- Top-fermenting yeast
- Typical analysis of active dry strain:

Solids	93%-95%
Living yeast cells	≥5 x 10^9 per gram of dry yeast
Wild yeast	<1 per 10^6 yeast cells* (Lysine method)
Bacteria	<1 per 10^6 yeast cells*

- Finished product is released to market only after passing a rigorous series of tests

*According to ASBC and EBC methods of analysis

3. Brewing Properties

- Quick start and vigorous fermentation, which can be completed in 5 days above 17°C (63°F).
- High attenuation and high alcohol tolerance.
- Fermentation rate, fermentation time and degree of attenuation depend on inoculation density, yeast handling, fermentation temperature and nutritional quality of wort.
- Low flocculation rate; settling can be promoted by cooling and by using fining agents and isinglass.
- Saison beers are quite unique to brew. During fermentation, cooling is not normally used, allowing temperature of fermentation to increase.
- Aroma is fruity, spicy and peppery due to ester and phenol production, and does not display undesirable odours when properly handled.

4. Usage

- Use 100 g of active dry yeast to inoculate 100 litres of wort. Brewer may experiment with pitching rate to achieve a desired beer style or to suit processing conditions.
- Sprinkle yeast on surface of 10 times its weight of clean sterilized (boiled) tap water at 30-35°C (86-92°F). Do not use wort, or distilled or reverse osmosis water, as loss in viability may result. **GENTLY** break any clumps to ensure that all yeast is in contact with rehydration medium. **DO NOT STIR**. Leave undisturbed for 15 minutes then suspend yeast completely and leave it for 5 more minutes at 30-35°C (86-92°F). Then adjust temperature to wort and inoculate without delay.
- Attemperate by blending portions of wort at 5-minute intervals, below 10°C (50°F) at a time. Do not allow attemperation to be carried out by natural heat loss as this will take too long and could result in loss of viability or vitality.
- Temperature shock, at greater than 10°C (50°F), will cause formation of petite mutants, leading to long or incomplete fermentation and possible formation of undesirable flavours.
- Belle Saison Yeast has been conditioned to survive rehydration, and contains an adequate reservoir of carbohydrates and unsaturated fatty acids to achieve active growth. It is not necessary to aerate wort.

5. Storage

- All active dry yeast should be stored dry between 5-10°C (41-50°F). Packaging should remain intact.
- Yeast will rapidly lose activity after exposure to air. Do not use packs that have lost vacuum. Opened packs must be reclosed, stored in dry conditions below 4°C (39°F) and used within 3 days.
- Do not use yeast after expiry date printed on pack.

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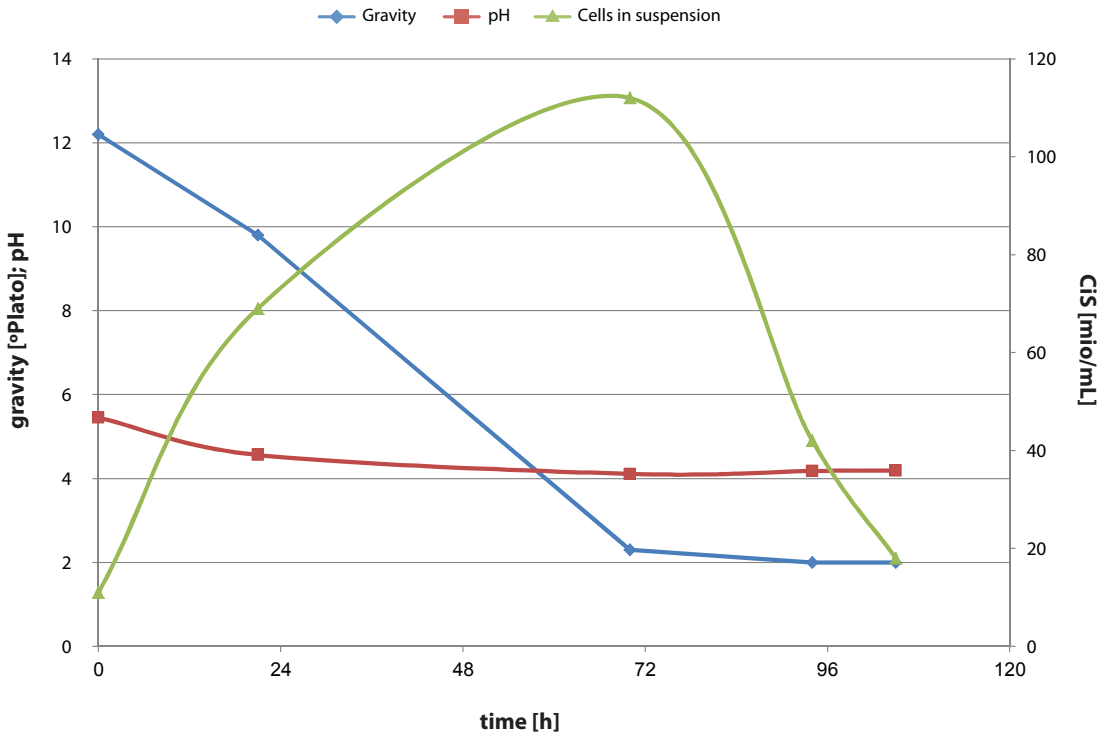
fermentation temperature 20°C; pitching rate 100 g/hL



TRY OUR COMPLETE LINE OF LALLEMAND BREWING YEAST

SO EASY TO STORE • Active dry yeast offers dramatically better shelf life than liquid yeast cultures

SO EASY TO USE • Follow simple rehydration instructions and addition rates

SO RELIABLE • Every batch of Lallemand Premium Brewing Yeast undergoes rigorous quality testing to ensure maximum performance

SO INTERNATIONAL • Used in hundreds of breweries in Britain, U.S.A., Canada, Japan, South America and worldwide.

Nottingham + Windsor + Munich + Diamond + BRY-97 + Servomyces + CBC-1 + Belle Saison

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