

LONDON ESB—CLASSIC ENGLISH ESB ALE YEAST

NATURAL KOSHER (500G) GMO FREE

Commercial and Technical Inquiries: BREWING@LALLEMAND.COM



Origin

London ESB yeast was selected from the Lallemand yeast culture library towards producing a range of English-style ales exhibiting clean, well-balanced aromatic profiles with moderate alcohol production. London ESB offers the right fermentation and aromatic profiles suitable for Extra Special Bitter styles as well as Pale Ale, bitter and other traditional English beers.

Microbiological Properties

- Classified as *Saccharomyces cerevisiae*.
- A top fermenting yeast.
- The typical analysis of London ESB active dry yeast:

Percent solids	93%–95%
Living yeast cells	≥ 5 x 10 ⁹ per gram of dry yeast
Wild yeast	< 1 per 10 ⁶ yeast cells
Bacteria	< 1 per 10 ⁶ yeast cells*
- Finished product is released to the market only after passing a rigorous series of tests.

*According to ASBC and EBC methods of analysis.

Brewing Properties

- London ESB yeast is best used at a fermentation temperature range of 18-22°C (65-72°F). Fermentation is generally completed in 3-5 days dependent on recipe and process conditions.
- Attenuation range 65-75%
- Fermentation rate, fermentation time and degree of attenuation are dependent upon inoculation density, yeast handling, fermentation temperature and nutritional quality of the wort.
- Produces a clean, well balanced ale. Medium attenuation preserves some beer complexity. Best for well-balanced British style ales.

London ESB

Saccharomyces cerevisiae

Usage

- When 50-100g active dry yeast is used to inoculate 100L of wort, a yeast density of 5-10 million cells per millilitre is achieved. The pitching rate may be adjusted to achieve a desired beer style or to suit processing conditions.
- Sprinkle the yeast on the surface of 10 times its weight of clean, sterilized (boiled) water at 30-35°C (86-95°F). Do not use wort, distilled or reverse osmosis water, as loss of viability may result. **DO NOT STIR.** Leave undisturbed for 15 minutes then stir to suspend the yeast completely, and leave it for 5 more minutes at 30-35°C (86-95°F). Adjust the temperature to that of the wort and inoculate without delay.
- Temperate in steps of 10°C (50°F) at 5-minute intervals to the fermentation temperature by mixing aliquots of wort. 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.
- Temperature shock, at greater than 10°C (50°F), may cause formation of petite mutants leading to long-term or incomplete fermentation and possible formation of undesirable flavours.
- London ESB 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.

Storage

- All active dry yeast should be stored dry below 10°C (50°F). Packaging should remain intact.
- Yeast will rapidly lose activity after exposure to air. Do not use packs that have lost vacuum.
- Open packs can be resealed under vacuum for preservation up to expiry date. Alternatively, the yeast can be placed in a plastic bag with a zipper, without air and stored in the freezer for one week or in the fridge for 3 days.
- Do not use yeast after the expiry date printed on the pack.

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