

05 WHEAT

A *Saccharomyces cerevisiae* strain selected from the Lallemand Yeast Culture Collection that achieves consistent and efficient fermentation performance in wheat beer styles with low flocculation and traditional aromas of banana and clove.



TYPICAL ANALYSIS

Percent solids 93% - 96%

Living Yeast Cells $\geq 1 \times 10^9$ per gram of dry yeast

Wild Yeast < 1 per 10^6 yeast cells (Lysine)

Bacteria < 1 per 10^4 yeast cells



QUICK FACTS

AROMA

Banana, Clove

ATTENUATION

High

FERMENTATION RANGE

15 - 20°C (59 - 68°F)

FLOCCULATION

Low

ALCOHOL TOLERANCE

10% ABV

PITCHING RATE

50 - 100g/hL



BREWING PROPERTIES

Vigorous fermentation that can be completed in **7 days at 20°C**.

This strain has been confirmed to be STA negative by qPCR.



USAGE

Adjust the pitching rate according to the beer style, original gravity of the wort and temperature of fermentation. For Essential® 05 Wheat, a pitching rate between 50 and 100 grams per 100 liters of wort is recommended for most fermentations.



PITCHING

DIRECT PITCH

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 Essential® 05 Wheat, 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.



PITCH RATE CALCULATOR

Measure the yeast by weight within the recommended pitch rate range.

Access the **pitch rate calculator** online:

connect.lallemandbrewing.com/essential-series/



STORAGE

Essential® 05 Wheat should be stored dry below 4°C (39°F).

Dry yeast will rapidly lose activity after exposure to air. Do not use 500g packs that have lost vacuum. Opened packs must be re-closed, stored in dry conditions below 4°C, and used within 3 days.

Do not use yeast after expiry date printed on the pack.



FOR MORE INFORMATION

Contact your local distributor www.lallemandbrewing.com/en/global/contact-us/global-distributors

