

Yeasts

GMO FREE

Brewline® has selected 5 strains of ale and lager yeasts. Their distinct profiles provide brewers with the tools to create the beer of their choice under optimal fermentation conditions. Characterisation of the strains in collaboration with the Brewing Sciences and Fermentation Technology department of the **Meurice Institute in Brussels**.

OUR ALE YEASTS

Pop Ale Harmony



Pop Ale is the ideal yeast to produce various ales styles. It guarantees the respect and expression of the brewer's recipe thanks

to its neutrality and **fruity notes**. It brings **harmony** to your beer.

Ideal for the production of Golden Ale, Bitter Ale, Amber Ale, Ipa, Apa, Porter and Stout...

Rock Ale Spicy



Rock Ale is a fast-fermenting yeast with a high aromatic intensity and fruity, **floral and spicy notes**.

Its aromatic profile, good attenuation and low sedimentation make it ideal to produce light and thirst-quenching beers such as Blanche, Saison...

Folk Ale Authentic



Folk Ale is a strain suitable for Belgian style beers. It gives **floral and spicy esters**. Its **authentic** profile is halfway between

Trappist and abbey strains. The medium attenuation guarantees the smoothness and **roundness** of your beers.

Designed to produce Triple, Quadrupel, Belgian Strong Ale, Blonde...

OUR LAGER YEASTS

Classic Lager Finesse, W34/70



Classic Lager is a real "must" to produce Helles, Pilsner, Schwarzbier, Bock, India Pale Lager, Doppelbock... A very **fine strain**, capable of **bringing out the organoleptic qualities of the malts and hops** chosen by the brewer.

It has an excellent alcohol tolerance and flocculation.

Hip-Hop Lager Flexible



Hip-Hop Lager is a **flexible** yeast, ideal for standardizing production in the brewery. It is able to ferment at **different temperatures**.

From 12 to 15 degrees: round beers with a neutral profile of the classic German type.

From 15 to 17 degrees: bières Altbier, Kölsch, Steam Beer. **From 18 to 22 degrees:** fermented beers with a neutral profile; India Pale Ale, American Pale Ale.

For further information, please refer to the data sheet or packaging.

Brewline®

Lamothe-Abiet, Z.A. Actipolis, Av. Ferdinand de Lesseps, 33610 Canéjan-Bordeaux, France - www.brewline.eu

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OTHER YEASTS

NEW Jazz Sour

Sour



Lachancea Thermotolerans yeast allows the production of **sour beers**. It can ferment your wort to produce lactic acid and alcohol.

Lactic acid is produced mainly during the first days of fermentation. This lactic acid brings the **typical freshness** of these beer styles while limiting the risks of contamination.

Excellence® E2F

Refermentation

Its tolerance of high alcohol and CO₂ concentrations, combined with its high aromatic neutrality, high sedimentation and resistance to low pH, make it an **indispensable tool for the refermentation of your beers**.

Please note that this yeast is not suitable for primary fermentation due to its inability to reduce complex sugars.

CHARACTERISTICS

	FLOCCULATION / SEDIMENTATION	ATTENUATION LIMIT	ALCOHOL TOLERANCE (% VOL.)	DIACETYL PRODUCTION	FERMENTATION KINETICS	DOSAGE
POP ALE	high	78-82 %	8,5 % Vol. Alc.	low	fast (4 to 7 days*)	50-100 g/hL
ROCK ALE	low	85 %	7,5 % Vol. Alc.	low	fast (4 days*)	
FOLK ALE	high	75-80 %	11 % Vol. Alc.	low	fast (4 to 7 days*)	
JAZZ SOUR	high	75 %	7 % Vol. Alc.	low	slow (> 10 days*)	80-120 g/hL
HIP-HOP LAGER	high	10-16 °C: 70-75 % 16-22 °C: 80-85 %	8,5 % Vol. Alc.	low	fast (4 days*)	
CLASSIC LAGER	high	82 %	11 % Vol. Alc.	low	fast (5 days*)	
EXCELLENCE E2F	high	85-90 %	17 % Vol. Alc.	low	depending on conditions (7-14 days)	

*Test conditions: 12°P must, inoculated at 80 g/hL and fermented at 20°C.



For more tips and tricks, discover our technical booklet on yeast!

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