



SafBrew™ LA-02



THE IDEAL POF NEGATIVE YEAST FOR DELICATE LOW- AND NO-ALCOHOL BEERS

SafBrew™ LA-02 (*Torulaspora delbrueckii*) is the first Fermentis-selected non-*Saccharomyces* yeast specifically for the production of low and/or non-alcoholic beers (<0.5% ABV). This yeast primarily assimilates simple sugars (glucose and fructose) and gradually assimilates saccharose. This yeast strain does not assimilate maltose, maltotriose, or dextrans. Post fermentation, this strain exhibits neutral to mild fermentation characteristics with no phenolic (spicy) notes. Sensory profiles may differ depending on the wort composition and fermentation conditions.

Ingredients:

Yeast (*Torulaspora delbrueckii* POF-), emulsifier: sorbitan monostearate (E/INS 491)

Total esters
Low

Total superior alcohols
Low

Apparent attenuation
5-10%

Flocculation
-

Sedimentation
medium

Experimental conditions: standard wort in EBC tube at 8°P and 13.5°P at 20°C/68°F.

Fermentis dry beer yeasts are well known for their ability to produce a large variety of beer styles. To compare our strains, we ran fermentation trials in laboratory conditions with a standard wort and standard temperature conditions (20°C/68°F).

Given the impact of yeast on the quality of the final beer, we recommend following the prescribed fermentation instructions. We strongly advise users to do fermentation trials before any commercial usage of our products.

POINTS OF ATTENTION

- ✓ Beer fermented with maltose-negative yeast (such as SafBrew™ LA-02) will naturally retain residual fermentable sugars. Therefore, it is strongly recommended to cold crash immediately when the target terminal gravity is achieved. The typical glucose / simple sugars content of an all-malt wort ranges around 10%. SafBrew™ LA-02, with a proper pitch rate and fermentation temperature (20°C/68°F), is expected to finish fermentation in approximately 3-4 days.
- ✓ It is strongly recommended that any dry hopping process be conducted exclusively post-fermentation, after the beer has been cooled to a temperature of less than 4°C.
- ✓ Pasteurization of the packaged beer is mandatory to avoid living microorganisms remaining in the product. At a pH of 4.2, we recommend between 80 to 120 PU. At a lower pH level or high IBU, the PU level can be adapted to a minimum of 50 PU. Thorough Quality Control checks are required to confirm microbiological stability.
- ✓ This yeast is not suitable for propagation, cropping and/or repitching of any kind.
- ✓ For more information, check our Technical Guidelines, which contain complete utilization recommendations.

Fermentation temperature: Ideally between 20-25°C (68-77°F).



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Pitching: Lesaffre know-how and the continuous improvement of our yeast production processes generates an exceptional quality of dry yeasts able to resist a very wide range of uses, including cold or no rehydration conditions, without affecting their viability, kinetic and/or analytical profile. Brewers can choose usage conditions that best fit their needs:

Direct pitching

Pitch the dry yeast directly into the fermentation vessel over the surface of the wort at or above the fermentation temperature. Progressively sprinkle the yeast over the wort, ensuring the yeast covers the entire surface available to avoid clumping. Ideally, the yeast is added during the first part of filling the vessel; in this case, hydration can be done at a wort temperature higher than the recommended fermentation temperature, provided that the vessel is then filled with wort at a lower temperature to bring the entire wort temperature down to the fermentation temperature.

With prior rehydration

Alternatively, sprinkle the yeast into a minimum of 10 times its weight of sterile water or boiled and hopped wort at 15°C to 30°C (59°F to 86°F). Leave to rest 15 to 30 minutes, then gently stir and pitch the resultant cream into the fermentation vessel.

Dosage: 50 to 80 g/hl (0.06 to 0.10 oz/gal) in primary fermentation

Typical values¹:

- Viable yeast > 1.0 *10¹⁰ cfu/g
- Purity : > 99.999%
 - Lactic acid bacteria: < 1 cfu /10⁷ yeast cell
 - Acetic acid bacteria: < 1 cfu /10⁷ yeast cell
 - Pediococcus: < 1 cfu /10⁷ yeast cell
 - Total Bacteria: < 5 cfu /10⁷ yeast cell
 - Pathogenic micro-organisms: in accordance with regulation

¹Analysis done according to our HACCP study

Storage:

When storing for 6 months or less: the product must be stored at a temperature below 10°C (50.0°F).

When storing for more than 6 months: the product must be stored at a temperature around 4°C (39.2°F).

When storing the product for a short period (not exceeding 7 days), room temperature can be observed, ideally no more than 30°C (86.0°F).

Shelf life:

24 months from production date. Refer to the best-before end date printed on the sachet. Opened sachets must be sealed and stored at 4°C (39°F) and used within 5 days of opening. Do not use soft or damaged sachets.

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