



Technical Data Sheet

CBC-1

CASK & BOTTLE CONDITIONING YEAST



MICROBIOLOGICAL PROPERTIES

Classified as *Saccharomyces cerevisiae*, a top fermenting yeast.

Typical Analysis of LalBrew CBC-1™ yeast:

Percent solids	93% - 97%
Viability	≥ 1 x 10 ¹⁰ CFU per gram of dry yeast
Wild Yeast	< 1 per 10 ⁶ yeast cells
Wild Yeast Media	This strain is known to grow on some wild yeast media including LWYM and LCSM.
Diastaticus	Negative
Bacteria	< 1 per 10 ⁶ yeast cells
POF	Negative

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

*See specifications sheet for details

LalBrew CBC-1™ is a killer yeast, meaning it will secrete a toxic protein that can inhibit killer sensitive strains (most brewing strains are killer sensitive). While this is a positive yeast trait when conducting a pure fermentation/refermentation with LalBrew CBC-1™, extra care should be taken to ensure proper cleaning procedures are in place to avoid any cross-contamination with other brews.



STORAGE

LalBrew CBC-1™ yeast should be stored in a vacuum sealed package in dry conditions below 4°C (39°F). LalBrew CBC-1™ will rapidly lose activity after exposure to air.

Do not use 500g or 11g packs that have lost vacuum. Opened packs must be re-sealed, stored in dry conditions below 4°C (39°F), and used within 3 days. If the opened package is re-sealed under vacuum immediately after opening, yeast can be stored below 4°C (39°F) until the indicated expiry date. Do not use yeast after expiry date printed on the pack.

Performance is guaranteed when stored correctly and before the expiry date. However, Lallemand dry brewing yeast is very robust and some strains can tolerate brief periods under sub-optimal conditions.

LalBrew CBC-1™ has been specifically selected from the Lallemand Yeast Culture Collection for Cask and Bottle Conditioning applications due to its high resistance to alcohol and pressure. LalBrew CBC-1™ has a neutral flavor profile and does not metabolize maltotriose, therefore the original character of the beer is preserved after refermentation. The yeast will settle and form a tight mat at the bottom of the bottle or cask. LalBrew CBC-1™ is also an ideal strain for primary fermentation of dry ciders, mead and hard-seltzer. For simple sugar fermentations with appropriate yeast nutrition, LalBrew CBC-1™ achieves high attenuation with a clean and neutral flavor profile.



QUICK FACTS

BEER STYLES

Cask and bottle conditioning for all beer styles. Primary fermentation of cider, mead and hard seltzer.

TEMPERATURE RANGE

20 - 30°C (68 - 86°F)

ALCOHOL TOLERANCE

12-14% ABV for cask and bottle conditioning

18% ABV for cider, mead and hard seltzer

PITCHING RATE

Bottle conditioning: 10g/hL

Cider and Mead: 50-100g/hL

Hard Seltzer: 100-250g/hL



Technical Data Sheet

CBC-1 CASK & BOTTLE CONDITIONING YEAST

BOTTLE CONDITIONING



BREWING PROPERTIES

LalBrew CBC-1™ has a neutral flavor and does not metabolize maltotriose, so the characteristics of the beer are not altered during bottle conditioning. Best results are achieved when priming the beer with simple sugars such as dextrose. Using a pitch rate of 10g/hL, refermentation can be completed in 2 weeks at the recommended temperatures. The optimal refermentation temperature range for LalBrew CBC-1™ yeast is 20-30°C (68 - 86°F). LalBrew CBC-1™ contains an adequate reserve of carbohydrates and unsaturated fatty acids, and cell division (typically one division) is likely to occur in the bottle.



USAGE

A dosage rate of 10g/hL is sufficient for most bottle conditioning applications to ensure efficient fermentation with minimal yeast biomass in the packaged product. More stressful fermentations such as high gravity, high adjunct or high acidity may benefit from gradual exposure to the fermentation environment by adding volumes of primed beer to the rehydrated yeast.



DRY PITCHING

Dry pitching may result in uneven distribution of yeast during bottle conditioning and is not recommended when bottle conditioning.



REHYDRATION

Rehydration of yeast prior to pitching into primed beer is recommended for bottle conditioning to ensure uniform distribution of yeast in the beer prior to packaging. Measure the yeast by weight to achieve the recommended pitch rate of 10g/hL. Rehydrate the yeast according to standard procedures found on our website.

Significant deviations from rehydration protocols can result in longer fermentations, under-attenuation and increased risk of contamination.

PRIMARY FERMENTATION

LalBrew CBC-1™ produces high attenuation with neutral flavor and aroma in cider, mead and seltzer fermentations. Nutrients should be added to the fermentation to ensure appropriate levels of nitrogen, vitamins and minerals. LalBrew CBC-1™ is not recommended for primary fermentation of beer. The optimal fermentation temperature range for LalBrew CBC-1™ yeast is 20-30°C (68 - 86°F). The total fermentation time will depend strongly on the type of fermentation, pitching rate, nutrient composition and fermentation temperature.

The pitch rate will affect the fermentation performance and flavor of the beer. For LalBrew CBC-1™ yeast, a pitch rate of 50-100g/hL is recommended for cider and mead fermentation and a pitch rate of 100-250g/hL is recommended for hard seltzer fermentations. More stressful fermentations such as high gravity, high adjunct or high acidity may require higher pitch rates and additional nutrients to ensure a healthy fermentation. Dry yeast does not require aeration prior to yeast pitch as it is able to achieve active growth in the absence of oxygen. Re-pitching is not recommended for CBC-1™ for cider, mead or hard seltzer fermentations.

Dry pitching is the preferred method of inoculating cider, mead or hard seltzer fermentations. 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 liquid in the fermenter as it is being filled. The motion of the liquid filling the fermenter will aid in mixing the yeast into the wort.

Rehydration of yeast prior to pitching should be done 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. Measure the yeast by weight to achieve your desired pitch rate. The optimal pitching rate will depend on your fermentation conditions. For assistance with pitching rates and nutrient usage contact our technical team at brewing@lallemand.com

A detailed description of bottle conditioning best practices can be found on our website. https://www.lallemandbrewing.com/wp-content/uploads/2017/03/LAL-bestpractices-Bottle_conditioning_-_printbleed.pdf



BREWERS CORNER

- For more information on our yeasts including:
- › Technical Documents
 - › Best Practices Documents
 - › Recipes
 - › Pitch Rate Calculator and other brewing tools

Scan this QR code to visit the Brewery Corner on our website.

CONTACT US

If you have questions, do not hesitate to contact us at brewing@lallemand.com. We have a team of technical representatives happy to help and guide you in your fermentation journey.

www.lallemandbrewing.com
brewing@lallemand.com