



## TECHNICAL DATA SHEET

# ABBAYE BELGIAN-STYLE ALE YEAST

Abbaye is an Ale yeast of Belgian origin. Selected for its ability to ferment Belgian style beers ranging from low to high alcohol, Abbaye produces the spiciness and fruitiness typical of Belgian and Trappist style ales. When fermented at higher temperatures, typical flavors and aromas include tropical, spicy and banana. At lower temperatures Abbaye produces darker fruit aromas and flavors of raisin, date and fig. Traditional styles brewed with this yeast include but are not limited to Belgian White, Belgian Blonde, Belgian Golden, Dubbel, Tripel, and Quad.



## MICROBIOLOGICAL PROPERTIES

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

Typical Analysis of Abbaye Yeast:

**Percent solids** 93% - 97%

**Living Yeast Cells**  $\geq 5 \times 10^9$  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 the ASBC and EBC methods of analysis



## BREWING PROPERTIES

In Lallemand's Standard Conditions Wort at 20°C (68°F) Abbaye yeast exhibits:

Vigorous fermentation that can be completed in 4 days.

High attenuation and Medium to High flocculation.

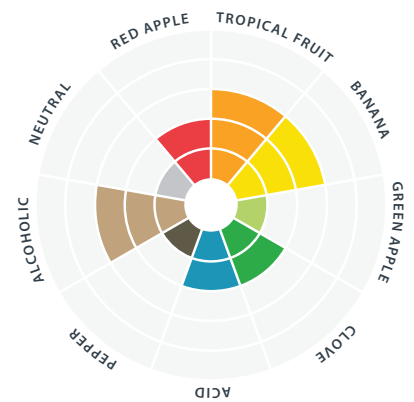
Aroma and flavor is fruity and phenolic with a hint of alcohol.

The optimal temperature range for Abbaye yeast when producing traditional styles is 17°C(63°F) to 25°C(77°F).

Fermentation rate, fermentation time and degree of attenuation are dependent on inoculation density, yeast handling, fermentation temperature and nutritional quality of the wort. *If you have questions please do not hesitate to contact us at [brewing@lallemand.com](mailto:brewing@lallemand.com)*



## FLAVOR & AROMA



## QUICK FACTS

### BEER STYLES

Belgian

### AROMA

spicy, fruity, tropical, banana

### ATTENUATION

high

### FERMENTATION RANGE

17 - 25°C (63 - 77°F)

### FLOCCULATION

medium to high

### ALCOHOL TOLERANCE

12% ABV

### PITCHING RATE

50 - 100g/hL to achieve a minimum of 2.5 - 5 million cells/mL



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## USAGE

Depending on the desired gravity of the beer, among other variables, different yeast pitching rates should be applied. For Abbaye yeast, pitching rate varies between 50 grams and 100 grams of active yeast to inoculate 100 liters of wort.

A pitching rate of 50g per 100L of wort to achieve a minimum of 2.5 million viable cells per ml.

A pitching rate of 100g per 100L of wort to achieve a minimum of 5 million viable cells per ml.

The pitching rate may be adjusted to achieve a desired beer style or to suit processing conditions.

Abbaye can be used in primary fermentation for beers up to 12% ABV. For beers above 12%, the yeast will require nutrient addition such as 1g/hL of Servomyces.

*Find your exact recommended pitching rate with our Pitch Rate Calculator in our Brewers Corner at [www.lallemandbrewing.com](http://www.lallemandbrewing.com)*



## REHYDRATION

Rehydration of Abbaye is recommended for use, and will reduce osmotic stress on the yeast when rehydrated and pitched in liquid form. Rehydration guidelines are quite simple, and present a much lower risk of contamination than a starter, which is unnecessary with dried active yeast.

Sprinkle the yeast on the surface of 10 times its weight in clean, sterilized water at 30-35°C (86-95F). Do not use wort, or distilled or reverse osmosis water, as loss in viability will result. **DO NOT STIR.** Leave undisturbed for 15 minutes, then stir to suspend yeast completely, and leave it for 5 more minutes at 30-35°C. Then adjust temperature to that of the wort and inoculate without delay.

Attemperate in steps at 5-minute intervals of 10°C to the temperature of the wort 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, will cause formation of petite mutants leading to long-term or incomplete fermentation and possible formation of undesirable flavors.

Abbaye yeast has been conditioned to survive rehydration. The yeast contains an adequate reservoir of carbohydrates and unsaturated fatty acids to achieve active growth. It is unnecessary to aerate wort upon first use.

When using Lallemand Brewing Yeasts, you may repitch the yeast just as you would any other type of yeast according to your brewery's SOP for yeast handling.



## STORAGE

Abbaye yeast should be stored dry below 10°C (50°F)

Abbaye will rapidly lose activity after exposure to air. Do not use 500g or 11g packs that have lost vacuum. Opened packs must be re-closed, stored in dry conditions below 4°C, and used within 3 days. If the opened package is re-vacuum sealed immediately after opening, yeast can be stored for up to two weeks below 4°C.

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



Para más información:

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