

TECHNICAL DATA SHEET

BRY-97 AMERICAN WEST COAST ALE YEAST

BRY-97 is an American West Coast-style ale yeast that was selected from the Siebel Institute Culture Collection for its ability to deliver high quality ales. BRY-97 is a neutral strain with a high flocculation ability that can be used to make a wide variety of American-style beers. Traditional ales made with BRY-97 include but are certainly not limited to Cream Ale, American Wheat, Scotch Ale, American Pale Ale, American Amber, American Brown, American IPA, American Stout, Russian Imperial Stout, Imperial IPA, Roggen/Rye, Old Ale and American Barleywine.



MICROBIOLOGICAL PROPERTIES

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

Typical Analysis of BRY-97 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) BRY-97 yeast exhibits:

Vigorous fermentation that can be completed in 4 days

Medium to High Attenuation and High Flocculation

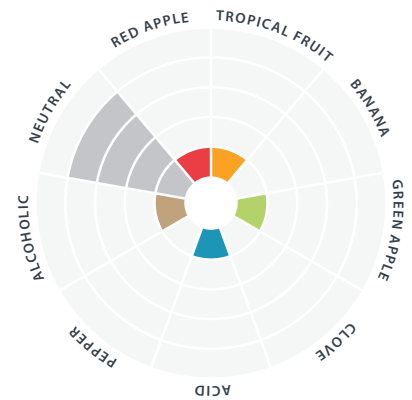
Aroma and flavor is neutral with slight ester notes.

The optimal temperature range for BRY-97 yeast when producing traditional styles is 15°C(59°F) to 22°C(72°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*



FLAVOR & AROMA



QUICK FACTS

BEER STYLES

American ales

AROMA

neutral with slight ester

ATTENUATION

medium to high

FERMENTATION RANGE

15 - 22°C (59 - 72°F)

FLOCCULATION

high

ALCOHOL TOLERANCE

9% 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 BRY-97 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.

BRY-97 can be used in primary fermentation for beers up to 9% ABV. For beers above 9%, the yeast will require a nutrient 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



REHYDRATION

Rehydration of BRY-97 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.

BRY-97 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

BRY-97 yeast should be stored dry below 4°C (39.2°F).

BRY-97 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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