

10 REASONS

TO USE LALLEMAND DRY BREWING YEAST

1



STABILITY

Dry yeast is remarkably stable with little change in viability and fermentation performance over months and even years.

2



CONVENIENCE

Dry brewing yeast is always ready to use. Simply rehydrate room-temperature dry yeast according to instructions and pitch as required.

3



NO MORE CELL COUNTING

No need for a microscope, hemocytometer and staining... Simply weigh out the desired amount of dry yeast for your wort volume and gravity and you are ready to go.

4



NO NEED FOR PROPAGATION

You no longer have to build up cell counts through propagation. Just add the suggested amount of dry yeast to your wort for reliable performance.

5



NO NEED FOR AERATION

With its high sterol content, dry yeast is able to divide in the absence of oxygen. Skip the aeration step, it is unnecessary with dry yeast. (Note: aeration is required as normal when re-pitching)

6



PURITY

The remarkable shelf stability of our dry yeast allows us to conduct 24 tests on every batch (including genetic testing), assuring purity and unmatched performance.

7



VALUE

Lallemand dry yeast offers excellent value compared to commercially-produced liquid yeast when measuring the cost per viable cell.

8



SECURITY

Easily restart slow or stuck fermentations with the addition of dry yeast at any time.

9



FLEXIBILITY

Different strains can be mixed by weight, allowing accurate proportions to be measured and giving brewers unmatched creativity in developing new fermentation-related beer characteristics.

10



CONSISTENCY

With simple measurement of pitching rate and reliable yeast performance, you can count on consistent fermentation performance time after time.

WE BREW WITH YOU.™