TECHNICAL DATA SHEET

DIAMOND LAGER YEAST

Diamond Lager yeast is a true lager strain originating in Germany. Chosen for its robust character, Diamond Lager yeast delivers excellent fermentation performance, and has the ability to produce clean, authentic lagers. Traditional styles brewed with the Diamond include but are not limited to Munich Helles, Dortmunder Export, German Pilsner, Bohemian Pilsner, American Pilsner, Vienna Lager, Oktoberfest/Märzen, Dark American Lager, Munich Dunkel, Schwarzbier, Traditional Bock, Doppelbock, Eisbock and California Common.

MICROBIOLOGICAL PROPERTIES

Classified as a *Saccharomyces pastorianus*, a bottom fermenting yeast.

Typical Analysis of Diamond yeast:

Percent solids 93% - 97%

Living Yeast Cells ≥ 5 x 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

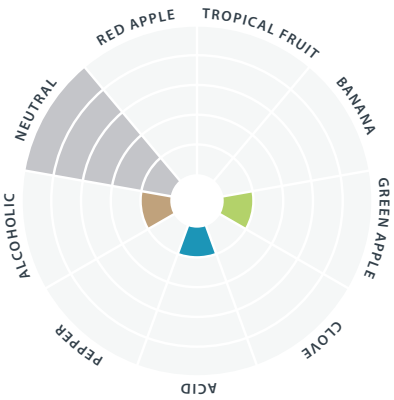
BREWING PROPERTIES

In Lallemand's Standard Conditions Wort at 12°C (53.6°F) Diamond yeast exhibits:

- Vigorous fermentation that can be completed in 5 days
- High attenuation and High flocculation
- Neutral Flavor and Aroma, typical of traditional Lagers
- The optimal temperature range for Diamond yeast when producing traditional styles is 10°C(50°F) to 15°C(59°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
lagers

AROMA
neutral

ATTENUATION
high

FERMENTATION RANGE
10 - 15°C (50 - 59°F)

FLOCCULATION
high

ALCOHOL TOLERANCE
13% ABV

PITCHING RATE
100 - 200g/hL to achieve a minimum of 5 - 10 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 Diamond yeast, pitching rate varies between 100 grams and 200 grams of active yeast to inoculate 100 liters of wort.

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

A pitching rate of 200 per 100L of wort to achieve a minimum of 10 million viable cells per ml.

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

Diamond has an ABV tolerance of 13%. For beers above 13%, 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

REHYDRATION

Rehydration of Diamond 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 or diluted wort (2-6°P) at 25-30°C (77-86F). Do not use 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 (or up to 45 more minutes if using diluted wort) at 20-30°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.

Diamond 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

Diamond yeast should be stored dry below 4C° (39.2°F).

Diamond will rapidly lose activity after exposure to air. Do not use 10kg, 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.

CONTACT US

For more information, please visit us online at
www.lallemandbrewing.com

For any questions, you can also reach us via email at
brewing@lallemand.com