
Technical Data Sheet

# DIAMOND

## LAGER YEAST

LalBrew Diamond™ is a true lager strain from the Group II (Frohberg) lineage selected from the Doemens Academy Culture Collection in Germany. LalBrew Diamond™ is a traditional lager strain that produces clean beers with authentic lager character. Traditional styles brewed with the LalBrew 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 *Saccharomyces pastorianus*, a bottom fermenting yeast.

Typical Analysis of LalBrew Diamond™ yeast:

| | |
|---|---|
| **Percent solids** | 93% - 97% |
| **Viability** | ≥ 5 x $10^9$ CFU per gram of dry yeast |
| **Killer Factor** | Negative/Sensitive |
| **Wild Yeast** | < 1 per $10^6$ yeast cells |
| **Diastaticus** | Negative |
| **Bacteria** | < 1 per $10^6$ yeast cells |

Finished product is released to the market only after passing a rigorous series of tests
*See specifications sheet for details

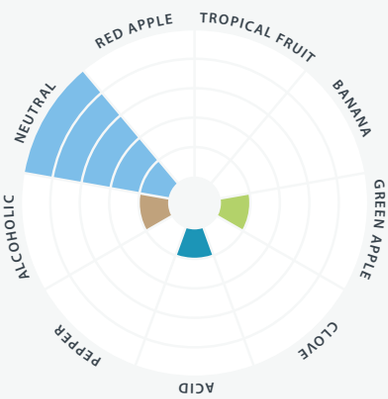
## BREWING PROPERTIES

In Lallemand's Standard Conditions Wort at 12°C (54°F) LalBrew Diamond™ yeast exhibits:

- Vigorous fermentation that can be completed in 7 days.
- High attenuation and High flocculation.
- Neutral flavor and aroma, typical of traditional lagers.
- This strain is POF Negative.
- The optimal temperature range for LalBrew Diamond™ yeast when producing traditional styles is 10 - 15°C (50 - 59°F).

Lag phase, total fermentation time, attenuation and flavor are dependent on pitch rate, 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 RANGE**
77 - 83 %

**TEMPERATURE RANGE**
10 - 15°C (50 - 59°F)

**FLOCCULATION**
high

**ALCOHOL TOLERANCE**
13% ABV

**PITCHING RATE**
100 - 200g/hL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# DIAMOND LAGER YEAST

## USAGE

The pitch rate will affect the fermentation performance and flavor of the beer. For LalBrew Diamond™ yeast, a pitch rate of 100 – 200g per hL of wort is sufficient to achieve optimal results for most 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.

LalBrew Diamond™ may be re-pitched just as you would any other type of yeast according to your brewery's SOP for yeast handling. Wort aeration is required when re-pitching dry yeast.

## STORAGE

LalBrew Diamond™ yeast should be stored in a vacuum sealed package in dry conditions below 4C° (39°F). LalBrew Diamond™ 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 4C° (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.

## DRY PITCHING

Dry pitching is the preferred method of inoculating wort. 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 wort in the fermenter as it is being filled. The motion of the wort filling the fermenter will aid in mixing the yeast into the wort.

For LalBrew Diamond™, there are no significant differences in fermentation performance when dry pitching compared to rehydration.

## REHYDRATION

Rehydration of yeast prior to pitching should be used 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 within the recommended pitch rate range. Pitch rate calculators optimized for liquid yeast may result in significant overpitching.

### 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 Brewers 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**