



TECHNICAL DATA SHEET

CBC-1 CASK & BOTTLE CONDITIONING YEAST



MICROBIOLOGICAL PROPERTIES

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

Typical Analysis of CBC-1 yeast:

Percent solids 93% - 97%

Living Yeast Cells $\geq 1 \times 10^{10}$ 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

CBC-1 is a killer yeast, meaning it will secrete a toxic protein that can inhibit killer sensitive strains (most brewing strains are killer sensitive). While this is a positive yeast trait when conducting a pure fermentation/refermentation with CBC-1, extra care should be taken to ensure proper cleaning procedures are in place to avoid any cross-contamination with other brews.



BREWING PROPERTIES

PRIMARY FERMENTATION

In Lallemand's Standard Conditions Wort at 20°C (68°F) CBC-1 yeast exhibits:

Vigorous fermentation that can be completed in 3 days

Neutral aroma and flavor

CBC-1 does not utilize the sugar maltotriose (a molecule composed of 3 glucose units), and the result will be fuller body and residual sweetness in beer. Be advised to adjust mash temperatures according to desired result

The optimal temperature for primary fermentation with CBC-1 yeast when producing traditional styles is 20°C(72°F)

REFERMENTATION

Best used for refermentation purpose conducted preferably with priming sugars such as dextrose.

Refermentation can be completed in 2 weeks at the recommended temperatures.

The optimal temperature range for CBC-1 yeast when refermenting is 15°C(59°F) to 25°C(77°F).

CBC-1 contains an adequate reservoir of carbohydrates and unsaturated fatty acids, and cell division (typically one division) is likely to occur in the bottle.

Temperature and inoculation rate can be adapted in order to achieve desired results. If the beer is partially carbonated, the sugar addition can be reduced.

CBC-1 has been specifically selected from the Lallemand Yeast Collection for its refermentation properties and is recommended for Cask and Bottle Conditioning. CBC-1 referments beer efficiently due to its high resistance to alcohol and pressure; the flavor is neutral therefore conserving the original character of the beer. The yeast will settle and form a tight mat at the end of refermentation. CBC-1 can also be used for primary fermentation of Champagne-like beers, fruit beers and cider.



QUICK FACTS

BEER STYLES

champagne-like and fruit beers

FERMENTATION RANGE

primary: 20°C

refermentation: 15-25°C

ALCOHOL TOLERANCE

12 - 14% ABV

PITCHING RATE

primary: 50-100g/hL

refermentation: 10g yeast to 1hL



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USAGE

Depending on the desired gravity of the beer, among other variables, different yeast pitching rates for primary fermentation should be applied. For CBC-1 yeast, pitching rate for primary fermentation varies between 50 grams and 100 grams of active yeast to inoculate 100 liters of wort.

For Primary Fermentation, a pitching rate of 50g per 100L of wort to achieve a minimum of 5 million viable cells per ml.

For Primary Fermentation, a pitching rate of 100g per 100L of wort to achieve a minimum of 10 million viable cells per ml.

For Refermentation/Bottle Conditioning, a pitching rate of 10g per 100L of beer may be used to achieve a minimum of 1 million cells per ml.

CBC-1 has an ABV tolerance of 12-14%.

Find your exact recommended pitching rate with our Pitch Rate Calculator in our Brewers Corner at www.lallemandbrewing.com



REHYDRATION

Rehydration of CBC-1 is recommended for use, and will reduce osmotic stress on the yeast when 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.

For refermentation purposes, rehydrate by sprinkling the yeast on the surface of 10 times its weight in clean, sterilized water and dextrose (2%) solution at 35°C (95°F). **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 beer and inoculate without delay.

Attemperate in steps in intervals of 10°C every few minutes to the temperature of the beer by mixing aliquots of beer. 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.

CBC-1 yeast has been conditioned to survive rehydration. The yeast contains an adequate reservoir of carbohydrates and unsaturated fatty acids to achieve active growth.

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



STORAGE

CBC-1 yeast should be stored dry below 10°C (50°F).

CBC-1 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.

CONTACT US

For more information, please visit us online at
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