



**WE BREW
WITH YOU.**

PRESS release
For immediate release

Montreal, Canada, June 2021

LalBrew Farmhouse™ - Premium Yeast Selection for Saison Beer Style



LalBrew Farmhouse™ is a truly innovative hybrid beer yeast selected to make hassle free *Saison* beers and so much more. Eliminating the risk of cross contamination that comes with a diastatic yeast while retaining all characteristics that make *Saison* yeast so attractive: Flavor, aroma profile and high attenuation.

LalBrew Farmhouse™ is the result of the research and development work of Renaissance Yeast (Vancouver BC, Canada) and Lallemand Brewing first collaborative release. The Renaissance team used classical and non-GMO science to breed a yeast which doesn't have the STA1 gene, responsible for the diastatic activity of *Saison* yeasts resulting in a strain not being able to metabolize dextrins. Care was taken to retain normal brewing sugar utilization to produce dry *Saison* beer. Additionally, the patented technology from UC Davis (Davis CA, USA) ensures that the strain will not produce sulfurous off-flavors, therefore enhancing the *Saison* yeast aroma characteristics.

In line with the “**We Brew With You®**” concept, **LalBrew Farmhouse™** represents a new addition to Lallemand Brewing's portfolio of solutions **to safely brew a wide variety of modern Saison and Farmhouse beer styles**, and to give brewers opportunities to always create more diversity.

LalBrew Farmhouse™ is a pure culture of *Saccharomyces cerevisiae* available in 500g and 11g sachets, with a recommended pitch rate of 50-100g per hL of wort, which is sufficient to achieve a minimum of 2.5-5 million viable cells/mL.

About Renaissance Yeast:

Renaissance Yeast (a subsidiary of Renaissance BioScience) is a beverage yeast technology company that is a world leader in the selective breeding of high-performing yeast and is dedicated to developing yeast that address and solve the beverage industry's most important challenges.

About Lallemand Brewing

Lallemand Brewing is a business unit of Lallemand Inc., a privately held Canadian company specializing in the research, development, production, marketing and distribution of yeast and bacteria. Lallemand Inc. has over 4000 employees located in more than 45 countries on 5 continents. Contact: marketingbrewing@lallemand.com Web site: www.lallemandbrewing.com

Source: Lallemand Brewing