



LALLEMAND LaBrew® Premium dried brewing yeast New England - 11 g

Art. 050.627.9

<https://www.brouwland.com/en/qr/050.627.9>

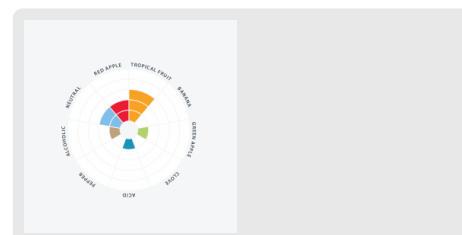
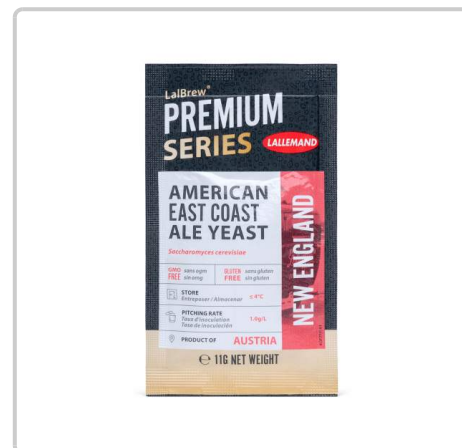


LaBrew™ New England is an ale strain selected specifically for its fermenting consistency and ability to produce a unique fruit-forward ester profile desired in East Coast styles of beer. A typical fermentation with LaBrew™ New England will produce tropical and fruity esters, notably stone fruits like peach. Through the activity of a β -glucosidase enzyme, LaBrew™ New England can promote hop biotransformation and accentuate hop flavour and aroma.

LaBrew™ New England exhibits medium to high attenuation with medium flocculation, making it a perfect choice for East Coast style ales, such as New England IPAs. This bang on trend beer style lacks bitterness and features tropical, fruity flavours, unlike their traditional IPA counterparts. Their hazy appearance is the most notable visual characteristic.

- flocculation: medium
- alcohol tolerance: 9% ABV
- fermentation temperature: 15-22°C
- dosage: 100 g/hl

Looking for inspiration? [Click here](#) for a great recipe.



Specification

Packing dimensions and weight:

Weight	0.014 kg
Length	9.6 cm
Height	0.4 cm
Width	6.6 cm
EAN code	5708046114822