Technical Data Sheet

POMONA

MODERN HYBRID IPA YEAST

LalBrew Pomona™ is a hybrid yeast that was selected for flavor and fermentation performance in hoppy beers. Named after the goddess of fruit trees, LalBrew Pomona™ produces a unique and juicy flavor profile with notes of peach, citrus, and tropical fruits. This strain was developed by our partner Escarpment Laboratories (Canada) using advanced yeast breeding and adaptive laboratory evolution in high ABV and highly hopped IPA fermentations. The result is a fruity, stress-tolerant, and robust strain that enhances biotransformation and haze for modern IPA styles.

MICROBIOLOGICAL PROPERTIES

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

Typical Analysis of LalBrew Pomona™ yeast:

Percent solids	93% - 97%
Viability	≥ 1 x 10^9 CFU per gram of dry yeast
Wild Yeast	< 1 per 10^6 yeast cells
Wild Yeast Media	This strain is known to grow on some wild yeast media including LWYM and LCSM
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

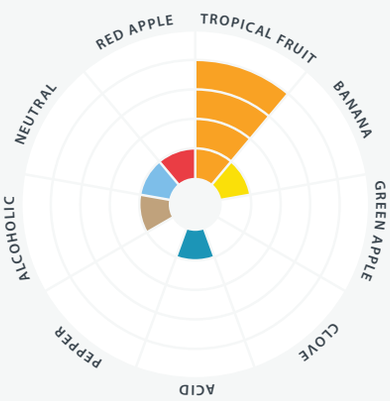
In Lallemand's Standard Conditions 12°P Wort at 20°C (68°F), LalBrew Pomona™ yeast exhibits:

- Vigorous fermentation that can be completed in 4-5 days.
- Medium to high attenuation and medium flocculation
- Aromas of peach, citrus, and tropical fruits
- This strain is POF negative
- Optimal temperature range of 18-22°C (64 - 72°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
Hop-Forward Beers

AROMA
Peach, Citrus, Tropical Fruit

ATTENUATION RANGE
75 - 84 %

TEMPERATURE RANGE
18 - 22°C (64 - 72°F)

FLOCCULATION
Medium

ALCOHOL TOLERANCE
10% ABV

PITCHING RATE
50 - 100g/hL

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USAGE

The pitch rate will affect the fermentation performance and flavor of the beer. For LalBrew Pomona™ yeast, a pitch rate of 50 – 100g per hL of wort is sufficient to achieve optimal results for most fermentations.

LalBrew Pomona™ 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 Pomona™ yeast should be stored in a vacuum sealed package in dry conditions below 4°C (39°F). LalBrew Pomona™ will rapidly lose activity after exposure to air.

Do not use 500g packs 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 4°C (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 Pomona™, 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
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