



SELECTED COFFEE YEASTS

LALCAFÉ™

Express the varietal

LALCAFÉ™ YEAST REHYDRATION & MACERATION PROTOCOL

DOSAGE

1g of dry LALCAFÉ™ yeast per
1 kg of pulped coffee

YEAST PREPARATION, REHYDRATION & INOCULATION



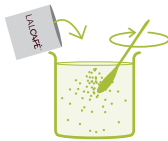
• **STEP 1:** calculate the amount of LALCAFÉ™ yeast needed for your lot. For 1 kg of pulped coffee, you'll need 1g of LALCAFÉ™ yeast (dosage matrix available at www.lalcafeyeast.com).

water:
59-98°F
15-37°C



• **STEP 2:** Prepare 10 liters of clean, warm water (15-37°C) for every kilogram of yeast to be used.

ⓘ Use a clean container for the rehydration step. It should be free of any chemical or organic matter including fats, smell, soap, etc.



• **STEP 3:** Add LALCAFÉ™ yeast to the water and stir gently to break up clumps and get into solution. Let rehydrate (rest) for 20 minutes. Do not exceed 30 minutes.

ⓘ Note that foaming is not indicative of viability, or fermentative activity of the yeast.



• **STEP 4:** After 20 minutes of rehydration, gradually add yeast suspension to the maceration tank filled with pulped coffee. For best results, follow guidelines for differing volumes at right.

ⓘ Note that before adding the rehydrated yeast into the pulped coffee tank, check that the difference in temperature between the yeast and the pulped coffee is no more than 18°F (10°C).

If the difference is higher than 18°F (10°C), add some of the pulped coffee (50% of yeast volume) to the rehydrated yeast and wait 15 minutes before adding to the tank.

SUCCESSFUL MACERATION CONDITIONS



★ Optimal maceration temperature is 68-75°F (20-24°C).

★ Monitor for pH and brix changes.

★ Optimal maceration duration is between 12 to 36 hours depending on the temperature and the LALCAFÉ™ yeast used.



OPTIMAL CONDITIONS FOR SENSORY



★ Pulped coffee should be fully submerged with as little water as possible (1:1 water/coffee).

★ Maximize the amount of pulp/honey in the ferment, as the coffee fruit is the flavor precursor used by the yeast.

FOR BEST RESULTS

To ensure proper dispersion and distribution, the rehydrated yeast should be added gradually as the maceration tank is filled. If this is not practical, below are yeast addition protocols according to the quantity of the pulped coffee that can be used:

Up to 1000 kg Pulped Coffee

Add LALCAFÉ™ yeast evenly on top of pre-filled tank. Tank must be free of any chemicals or others compounds that could damage or taint the coffee.

More than 1000 kg Pulped Coffee

Add 1/2 of the LALCAFÉ™ yeast when the tank is 1/2 filled with pulped coffee and the rest of the yeast when the tank is filled.