

**USER GUIDE**  
**Dalons Fleur Jaune®**  
**Wild indigenous yeast - La Réunion**

BRASSERIE DALONS



# DALONSLAB

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## **BRASSERIE DALONS**

**Sainte-Marie, Réunion Island, France**

**Craft Brewery**

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**Dalons Fleur Jaune yeast is produced in partnership  
with WHC Lab (Ireland).**

**Specialised in yeast production for both craft and  
industrial brewers, WHC Lab guarantees a high  
standard of quality, cell viability, and traceability.**

**Fleur Jaune is shipped across Europe and  
internationally in liquid format, with a maintained cold  
chain to ensure freshness and performance.**

**For more information or to place an order, please  
contact:**

**WHC Lab - [www.whclab.com](http://www.whclab.com)**



# **DALONS FLEUR JAUNE®**

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**USER GUIDE  
DALONS FLEUR JAUNE**



# SOMMAIRE

<b>Brewery overview.....</b>	<b>7</b>
<b>Our laboratory.....</b>	<b>10</b>
<b>Yeast profile.....</b>	<b>12</b>
<b>Recommended fermentation parameters.....</b>	<b>14</b>
<b>Aromatic profile.....</b>	<b>15</b>
<b>Brewing advice.....</b>	<b>16</b>
<b>Reuse and repitch.....</b>	<b>18</b>
<b>Storage and handling.....</b>	<b>21</b>
<b>Brewer feedback.....</b>	<b>23</b>
<b>Indigenous origin and identity.....</b>	<b>25</b>
<b>Legal notice.....</b>	<b>27</b>



# BREWERY OVERVIEW

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## DALONS

After leaving Réunion Island to study, Jonathan met two friends in Montpellier: Joris and Thibaut. One evening, over a beer, an idea came up: "What if we brewed at my place?" The family garage was free – the timing felt right.

After several months of hard work, the first Dalons beer was born on 9 August 2018. From their hideout perched on the Colline des Camélias, above Saint-Denis, the three friends got started: Thibaut on brewing, Joris on sales, and Jonathan on finance.

Within a few months, Dalons beer could be found all over the island – from Hell-Bourg to Saint-Joseph, through the West, Mafate, and Saint-Pierre.



The three founders



LES 3 DALONS

**BRASSERIE DALONS**  
Sainte-Marie, Réunion Island, France  
Craft Brewery



**Our commitment:**  
**Quality, craftsmanship and authenticity –**  
**with a clear ambition to brew beers**  
**as locally as possible.**







# OUR LABORATORY

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## Research & Development

**At Brasserie des Dalons, we've built our own in-house laboratory: the DalonsLab.**

**This is where we carry out our R&D work, with a clear goal in mind:**

***to better understand our yeast strains, improve fermentation practices, and develop practical solutions for the needs of craft brewers.***

**In this lab, we carry out:**

- **fermentation trials with different strains**
- **propagation of indigenous yeasts**
- **quality monitoring of our cultures**
- **experiments on flavour expression in tropical conditions**

**Our approach is rooted in real-world experience.**

**We always start from practice – from the brewer's daily challenges – to offer solutions that are simple, efficient, and alive.**

**We collaborate with technical partners such as WHC Lab (Ireland) for the production of our Dalons Fleur Jaune yeast, and work with breweries like Piggy Brewing (France) and Funky Fluid (Poland) to test our strains in real brewing environments.**





Unimax 1010

Act Time

0:149

Act Speed

# YEAST PROFILE

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**Dalons Fleur Jaune is an indigenous yeast strain from Réunion Island, isolated in August 2023 from wild yellow flowers growing in the highlands of the Plaine des Cafres.**

**It belongs to the *Saccharomyces cerevisiae* species and was selected for its reliable fermentation performance and expressive organoleptic profile – floral, fruity, and well-balanced.**

**This yeast is the result of hands-on research, careful isolation, observation and laboratory testing, all carried out at DalonsLab, in collaboration with technical and brewing partners. It has been purified, characterised, and tested in several brews, both locally and internationally.**

**Fleur Jaune stands out for:**

- **fast and complete fermentation, with high attenuation**
- **intense aromatic expression, with notes of flowers, tropical fruits, and hints of honey**
- **strong biotransformation potential, especially well suited to modern hop-forward beer styles**

**Designed for craft brewers seeking unique flavours, this yeast is alive, non-standardised, and fully expresses the tropical character of its island origin.**



**Using an indigenous yeast like Dalons Fleur Jaune is more than a technical choice – it's a way of rooting the beer in a place, of telling the story of Réunion through flavour, and of embracing a fermentation that is alive, local, and expressive.**



# RECOMMENDED FERMENTATION PARAMETERS

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**Dalons Fleur Jaune has been selected for its ability to ferment efficiently while developing a distinctive and expressive aromatic profile.  
It adapts well to tropical conditions and hop-forward brews.**

PARAMETER	TARGET VALUE
OPTIMAL TEMPERATURE	20-25°C
ATTENUATION	80-85%
FLOCCULATION	MEDIUM-LOW
ALCOHOL TOLERANCE	UP TO 9% ABV
DIACETYL PRODUCTION	VERY LOW
PHENOL PRODUCTION	NEGATIVE

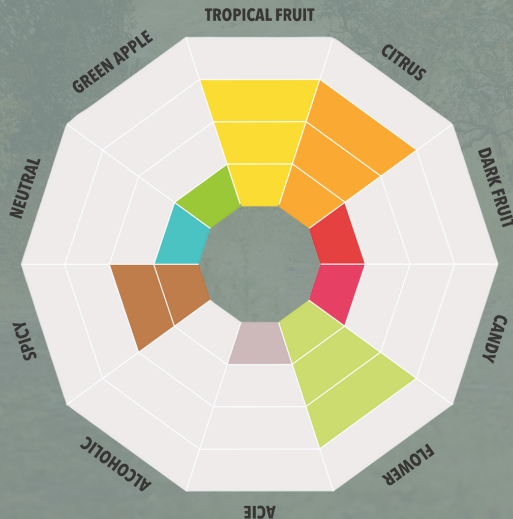


# AROMATIC PROFILE

Fleur Jaune naturally expresses intense floral notes, complemented by hints of tropical fruits (passion fruit, pineapple, mango) and occasional honey-like nuances.

It brings a unique aromatic complexity, even in heavily hopped brews, thanks to its ability to biotransform certain hop compounds.

## Yeast YELLOW FLOWER®





Francesco Chiaverini

## BREWING ADVICE

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**Dalons Fleur Jaune performs best in hop-forward and aromatic styles such as NEIPAs, Pale Ales, and floral or fruity beers.**

**Ideal temperature: 22-25 °C**

**Active fermentation: 3 to 5 days**

**Cold crash: 7 to 10 days at 2-4 °C for optimal flocculation**

**Flocculation: medium, but clears well after extended cold conditioning**

**Dry hopping: excellent performance, with biotransformation of hop compounds**

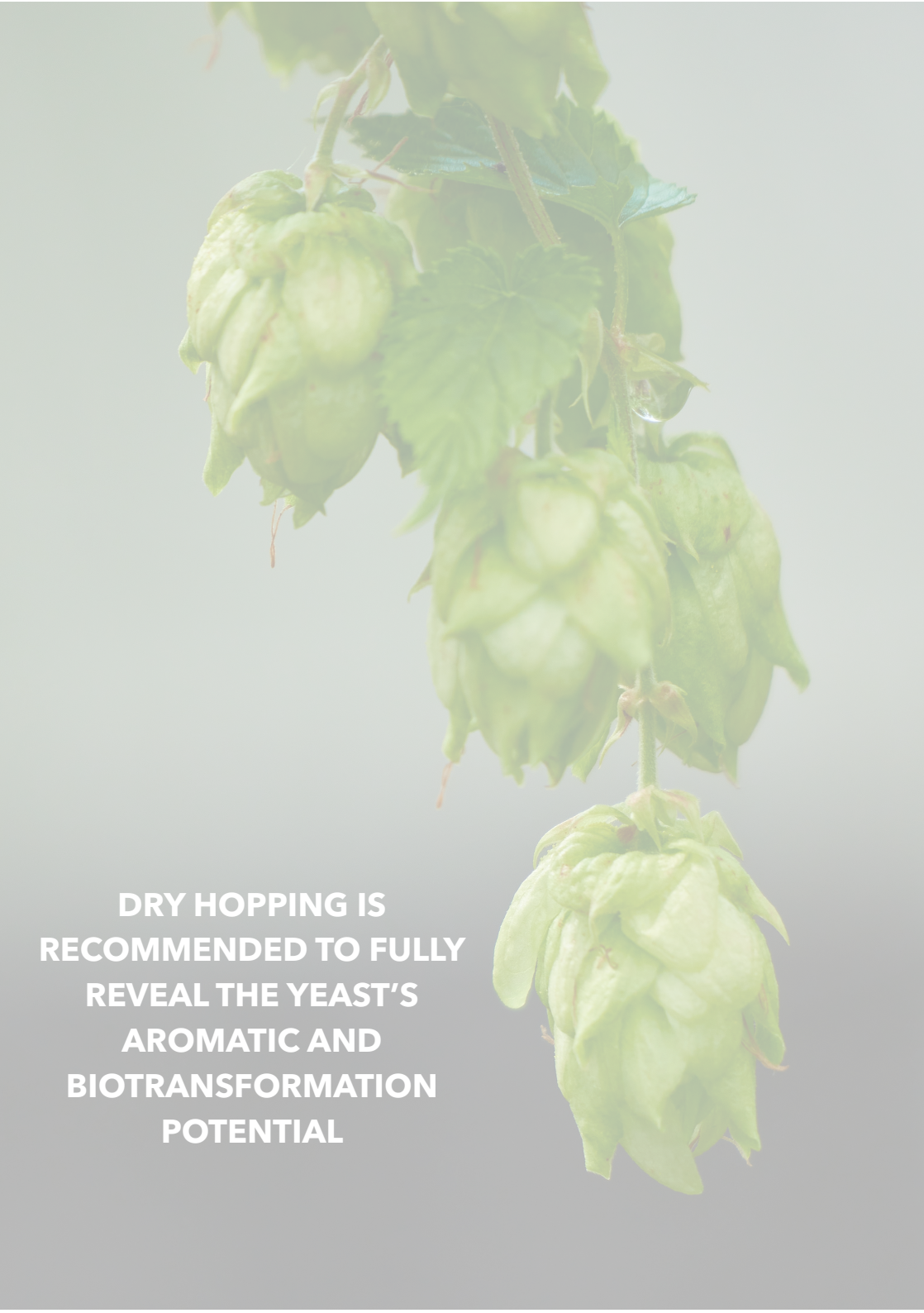
**Standard pitching rate: 0.5-1 million cells/mL/°P**

**Oxygenation: standard aeration is sufficient**

**Co-fermentation: possible depending on aromatic goals**

**Avoid low temperatures at the start of fermentation to preserve full aromatic expression.**





**DRY HOPPING IS  
RECOMMENDED TO FULLY  
REVEAL THE YEAST'S  
AROMATIC AND  
BIOTRANSFORMATION  
POTENTIAL**

# REUSE AND REPITCH

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**DALONS FLEUR JAUNE YEAST CAN BE REUSED OVER SEVERAL FERMENTATION CYCLES, PROVIDED THAT STRICT HYGIENE AND HARVESTING CONDITIONS ARE MAINTAINED. ITS PERFORMANCE REMAINS STABLE DURING THE FIRST REPITCHES, WITH GOOD CELL VIABILITY.**

## **BEST HARVESTING PRACTICES**

- **HARVEST THE YEAST WITHIN 48 TO 72 HOURS AFTER THE END OF FERMENTATION, PREFERABLY AFTER THE COLD CRASH.**
- **USE ASEPTIC TECHNIQUES TO AVOID CONTAMINATION.**
- **STORE AT 2-4 °C IN A CLEAN, SEALED CONTAINER, MINIMISING OXYGEN EXPOSURE.**

## **RECOMMENDED NUMBER OF REPITCHES**

- **1 TO 3 REPITCHES ARE POSSIBLE WITH PROPER MICROBIOLOGICAL MONITORING.**
- **A GRADUAL DECLINE IN FLOCCULATION MAY OCCUR AFTER MULTIPLE CYCLES.**

## **TO RINSE OR NOT?**

- **A GENTLE RINSE WITH COLD STERILE WATER MAY BE CARRIED OUT IF NEEDED (E.G. AFTER HEAVY DRY HOPPING).**
- **AVOID AGGRESSIVE OR PROLONGED RINSING, AS IT MAY REDUCE CELL VIABILITY.**

## **RECOMMENDED MONITORING**

- **FINAL PH, FINAL GRAVITY, YEAST VIABILITY (METHYLENE BLUE OR NBB), AND DETECTION OF ANY OFF-FLAVOURS. IF IN DOUBT (E.G. WEAK FLOCCULATION, SLUGGISH FERMENTATION, UNUSUAL FLAVOURS), IT IS PREFERABLE TO REPITCH WITH A FRESH CULTURE.**





**Pour commander :**  
**[whclab.com](http://whclab.com)**



# STORAGE AND HANDLING

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**DALONS FLEUR JAUNE YEAST IS AVAILABLE IN LIQUID FORM, PRODUCED IN PARTNERSHIP WITH WHC LAB (IRELAND). IT IS INTENDED FOR PROFESSIONAL BREWERS, WITH PACKAGING SUITED FOR BREWS STARTING FROM 1,000 LITRES.**

## FORMAT

**ACTIVE LIQUID SUSPENSION, SUPPLIED IN STERILE PACKAGING (SEALED POUCH OR VIAL)  
VIABILITY IS CONTROLLED AT THE POINT OF PRODUCTION  
RECOMMENDED DOSAGE: 0.5 TO 1 MILLION CELLS/ML/°P**

## TRANSPORT

**REFRIGERATED TRANSPORT IS RECOMMENDED (< 8°C)  
AVOID THERMAL SHOCK, FREEZING, AND PROLONGED EXPOSURE TO HEAT  
PROTECT FROM DIRECT SUNLIGHT**

## STORAGE

**STORE BETWEEN 2 AND 4°C IN A CLEAN AND STABLE ENVIRONMENT  
DO NOT FREEZE  
BEST USED WITHIN 4 TO 6 WEEKS AFTER RECEIPT  
GENTLY HOMOGENISE BEFORE USE**

## USAGE

**REMOVE THE YEAST FROM COLD STORAGE BEFORE PITCHING (ALLOW TO REACH ROOM TEMPERATURE)  
CHECK THE PACKAGING INTEGRITY BEFORE USE  
GENTLY AGITATE TO RESUSPEND CELLS WITHOUT STRESSING THEM**









# BREWER FEEDBACK

## PIGGY BREWING



*What a magnificent discovery this Fleur Jaune is!*

*It brings together so many sought-after qualities, it's hard to know where to begin. First, its story and its origin — how could one not be intrigued once you learn where it comes from?*

*It already rivals the best when it comes to fermentation performance:*

*a fast and effective attenuation (76% on our DIPA test), and a rapid onset of its organoleptic qualities.*

*A divine floral character, a juicy appearance, and a flavour profile that already leans towards the exotic.*

*And what a debut! It could almost stand on its own.*

*After dry hopping, that same beautiful balance persists — deep floral tones, exotic richness, truly unique aromatics, and a combination of freshness and drinkability. Impressive!*

*Another major asset: its high flocculation capacity, while still retaining a hazy body. If it proves consistent on repitching, there's no doubt it will become an essential reference. Congratulations to the Dalons team for this achievement.*

*Thank you for the discovery, the potential — and what I hope is only the beginning of something much greater.*

*Because yes, Fleur Jaune has everything it takes to be among the greats.*



## BRASSERIE POPIHN

*Yeast with an attenuation level in line with modern IPA standards (75–80%).*

*Medium flocculation, allowing for a stable haze along with biotransformation.*

*Aromatically, it delivers a fairly “clean” profile.*

*The yeast imparts a floral, honeyed character to the beer — not “honey” in the negative sense sometimes associated with aged beer, but rather a fresh, delicate nuance.*

*A yeast with real potential!  
To be assessed further on repitching.*

**These reviews confirm that Dalons Fleur Jaune can adapt to a variety of approaches – hop-forward beers, experimental brews, or floral styles – while always expressing its unique character with every fermentation.**



# INDIGENOUS ORIGIN AND IDENTITY

**Dalons Fleur Jaune®** is a wild yeast strain isolated in August 2023 in the highlands of the Plaine des Cafres, **Réunion Island**, from endemic yellow flowers.

This **Saccharomyces cerevisiae** strain quickly stood out for its vitality and aromatic expression during the very first fermentations.

It embodies a terroir-driven fermentation, drawn from a unique tropical environment and refined through careful selection at the **DalonsLab**.

**Dalons Fleur Jaune®** combines resilience, vibrancy, and aromatic finesse — carrying the natural signature of its island origin.

A local yeast. Alive. Expressive.









# LEGAL NOTICE

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**This document is intended for professional use in connection with the application of Dalons Fleur Jaune yeast.**

**All rights reserved.**

**No part of this guide may be reproduced, modified, or transmitted, in any form (printed or digital), without prior written permission from DalonsLab or its partners.**

**The technical information provided in this document is based on internal trials and real-world brewing conditions.**

**It is given for guidance only and may vary depending on production parameters.**

**The user is responsible for adapting these recommendations to their own brewing process.**



## This image shows a single sheet of white paper with horizontal blue ruling lines. The lines are evenly spaced and run across the width of the page. There are no margins, text, or other markings on the paper.

# BREWING RECIPE - DALONS FLEUR JAUNE

## YEAST - DALONS FLEUR JAUNE®



PRE-BOIL GRAVITY

POST-BOIL GRAVITY

FINAL GRAVITY

ATTENUATION



### MASH PROFIL

Mash - °C - min // pH // Salts :



### MALTS



### HOPS



### FERMENTATION

Fermentation days -

Dry-hop gravity - g/cm3 with :

-  
-  
-







## BRASSERIE DALONS

8 rue André Lardy  
Sainte-Marie, La Réunion

[bieredalons.com](http://bieredalons.com)  
[fleurjaune.com](http://fleurjaune.com)



To order:  
[whclab.com](http://whclab.com)