



WYEAST LABORATORIES, INC.

Premium Liquid Yeast & Cultures for Home Enthusiast Wild & Sour Creative Fermentation

WHY BREW WITH WYEAST WILD & SOUR CULTURES?

For over 35 years, Wyeast has provided the same Premium Wild & Sour yeast and bacteria to home enthusiasts as are chosen by the professionals. Our *Brettanomyces* yeast strains, Lactic Acid Bacteria cultures, and unique mixed culture blends provided unlimited opportunity for creative fermentation.

PRODUCTS

- Premium Liquid Yeast (*Brettanomyces bruxellensis*, *Brettanomyces lambicus*, *Brettanomyces clausenii*)
- Premium Liquid Bacteria (*Lactobacillus buchneri*, *Lactobacillus brevis*, *Pediococcus damnosus*)
- Premium Mixed Culture Blends (*Saccharomyces cerevisiae* or *Saccharomyces cerevisiae* var. *diastaticus* blended with one or more Wild & Sour strains)

DESCRIPTION

A liquid suspension of yeast or bacteria grown in a sterile, nutrient enriched medium.

- Sterile Packaged
- UV Light Barrier
- Keep Refrigerated
- Do Not Freeze



PITCH RATE

One package is designed for direct inoculation of a standard gravity (<1.060) 5 gallon (19 L) batch size. These cultures are best used at temperatures of 68 °F (20 °C) or higher and may take between 1-12 months to produce desired results. Cultures may be inoculated anytime during primary fermentation of the base beer. For accelerated results, time inoculation at the beginning of primary fermentation. When using *Brettanomyces* for primary fermentation, double the pitch rate is recommended. Higher gravities may require additional culture. More pitch rate options and information on kettle souring can be found on our website. Making a starter is not recommended for blended cultures.

INSTRUCTIONS FOR USE

1. Remove package from refrigeration (34-40 °F, 1-4 °C) and allow to come to room temperature.
2. Shake package well, sanitize, and open.
3. Add contents to unfermented wort or partially fermented beer.
4. Adjust to desired fermentation temperature according to the product recommendation.

FERMENTATION TEMPERATURE RECOMMENDED PER CULTURE/BLEND

3278 63-75 °F 17-24 °C	5526 60-75 °F 15-24 °C	3191-PC 68-72 °F 20-22 °C	5151-PC 60-75 °F 15-24 °C
3763 65-85 °F 18-30 °C	5733 60-95 °F 15-35 °C	3209-PC 80-85 °F 18-29 °C	5223-PC 60-95 °F 15-35 °C
5112 60-75 °F 15-24 °C	3031-PC 65-80 °F 18-26 °C	3789-PC 68-85 °F 20-30 °C	9097-PC 68-75 °F 20-24 °C
5335 60-95 °F 15-35 °C			

BEST IF USED BY

This package performs best when used by the *Best if Used By* date when stored between 34-40 °F (1-4 °C). Older Wild & Sour cultures or cultures that has been exposed to higher or lower temperatures may perform slowly.



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PRODUCT WARRANTY

Our Product Warranty states that we guarantee the viability and vitality of the cultures in our packages for a minimum of 6 months assuming that they have been properly shipped, stored and handled. Our superior packaging material provides 100% oxygen barrier and UV light protection making this exceptional guarantee possible. During this guaranteed shelf life, some loss of viability is to be expected. This will vary from one strain to another.

Culture packages will sometimes swell slightly to moderately during shipping, or later while properly stored. This is not an indication of deterioration if the package is within the Best if Used By date and has been properly handled. This is result of trace amounts of nutrients still available at the time packaging, and causes a small amount of culture activity and CO₂ production. Some strains are more prone to this than others.

This product is designed and intended for home scale fermentations and is not warranted for the use in commercial application beyond pilot testing.