



Premium Liquid Yeast *for* **Professional Brewing**

Wyeast Laboratories, Inc. Technical Data Sheet

PRODUCTS

Premium Liquid Yeast

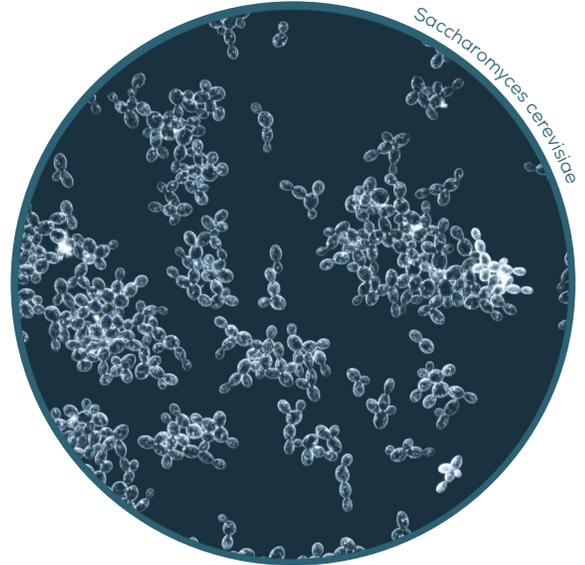
- > *Saccharomyces cerevisiae* and *S. cerevisiae* blends
- > *Saccharomyces pastorianus* and *S. Pastorianus* blends
- > *Saccharomyces cerevisiae* var. *diastaticus*

DESCRIPTION

A liquid suspension of yeast grown in a sterile, malt-based nutrient-enriched medium.

PACKAGING

Available from 1.0 liter and up per strain, in 0.5 and 1.0 liter increments to suit your brewhouse, batch, gravity and style. Contact us for a custom pitch rate recommendation.



INOCULATION RATES

Suggested Volumes for Direct Pitch:

Ales		
Gravity	Cells/mL/°P	Liters / BBL (hL)
≤ 12.0 °P	0.5 million	0.5
12.0 - 14.0 °P	0.5 million	0.5 - 0.75
14.0 - 16.0 °P	0.5 - 0.75 million	0.75 - 1.0
16.0 - 18.0 °P	0.75 - 1.0 million	1.0 - 1.75
18.0 - 20.0 °P	1.0 million	1.75 - 2.0
20.0 - 25.0 °P	1.0 million	2.0 - 2.5

Lagers		
Gravity	Cells/mL/°P	Liters / BBL (hL)
≤ 12.0 °P	1.0 - 1.5 million	1.0 - 1.75
12.0 - 14.0 °P	1.0 - 1.5 million	1.0 - 2.0
14.0 - 16.0 °P	1.0 - 1.5 million	1.5 - 2.5
16.0 - 18.0 °P	1.0 - 1.5 million	1.5 - 2.5
18.0 - 20.0 °P	1.0 - 1.5 million	2.0 - 3.0
20.0 - 25.0 °P	1.0 - 1.5 million	2.25 - 3.75

STABILITY

Store at 34-40 °F (1-4 °C) immediately upon arrival. Best when used fresh. Use within 14 days.

INSTRUCTIONS FOR USE

Allow to come to ambient temperature just prior to use. Sanitize package before opening. Pour the contents into well-aerated or oxygenated wort.

STRAIN AVAILABILITY

Fresh inventory is immediately available for many core strains and can ship to you in just a few days. Our full range of strains and banked proprietary cultures are grown to-order and ship only once they have met all QA/QC specifications.



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PRODUCTION

All *Saccharomyces* strains are produced in Wyeast's licensed food manufacturing facility from an archival -80 °F (-62 °C) ultra-low temperature bank in order to maintain genomic stability and assure that cultures have consistent fermentation kinetics, flavor profiles, and flocculation characteristics.

Cultures are propagated on premium malt extract as the primary carbohydrate source, ensuring that the yeast is conditioned to an environment similar to brewers wort. Minimal processing is required once propagation is complete, and therefore has no detectable effect on the integrity of the culture and significantly limits the possibility of contamination.

INTEGRITY

- Yeast cultures are packaged at 1.2 billion viable cells/mL, resulting in > 99.9% viability of your pitch rate.
- All cultures meet or exceed strict quality standards and specifications prior to shipment. A combination of traditional and innovative technologies are used to prove product purity for every phase of propagation to the finished product.
- Quality assurance samples are archived and routinely tested for ongoing confirmation of product integrity.
- Yeast cultures are guaranteed by our Product Warranty to produce a healthy and complete fermentation under typical brewing conditions.

PROFESSIONAL SPECIFICATIONS

<i>S. cerevisiae</i> and <i>S. pastorianus</i>	
Analysis	Specification
Viable Yeast Cell Concentration *	1.20 x 10 ⁹ cells/mL
Culture Density	1.10 g/mL
Colony Morphology	Single morphology
Total anaerobic bacteria	< 1 cfu/ 7.5x10 ⁷ yeast cells
Total aerobic bacteria	< 1 cfu/ 7.5x10 ⁷ yeast cells
Total wild non- <i>Saccharomyces</i> yeast	< 1 cfu/ 7.5x10 ⁷ yeast cells
Diastatic yeast (STA1 +)	No Detection (qPCR)
<i>Brettanomyces</i> spp. yeast	No Detection (qPCR)

* some culture specifications are based on percent solid analysis.

<i>S. cerevisiae</i> var. <i>diastaticus</i>	
Analysis	Specification
Viable Yeast Cell Concentration	1.20 x 10 ⁹ cells/mL
Culture Density	1.10 g/mL
Colony Morphology	Single morphology
Total anaerobic bacteria	< 1 cfu/ 7.5x10 ⁷ yeast cells
Total aerobic bacteria	< 1 cfu/ 7.5x10 ⁷ yeast cells
Total wild non- <i>Saccharomyces</i> yeast	< 1 cfu/ 7.5x10 ⁷ yeast cells
Diastatic yeast (STA1 +)	Detected (qPCR)
<i>Brettanomyces</i> spp. yeast	No Detection (qPCR)



Let's get brewing.

www.wyeastlab.com