



Premium Liquid Yeast *for* **Professional Winemaking**

Wyeast Laboratories, Inc. Technical Data Sheet

PRODUCTS

Premium Liquid Yeast
> *Saccharomyces cerevisiae*

DESCRIPTION

A liquid suspension of yeast grown in a sterile, nutrient-rich medium.

PACKAGING

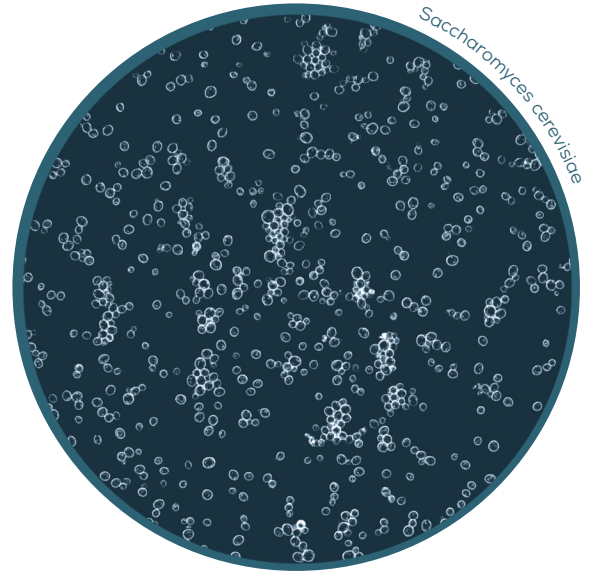
Available from 1.0 liter and up per strain, in 0.5 and 1.0 liter increments to suit your winery, batch, brix, and styles. Contact us for a custom pitch rate recommendation.

INOCULATION RATE

Suggested volume:

1 Liter per 55 Gallons (2.08 hL)

Additional Yeast is recommended when °Brix increases.
Additional juice can be inoculated from the 1st barrel of actively fermenting wine at 5-10 fold increases.



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 must.

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.

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.

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.

www.wyeastlab.com



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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 conditions.

PROFESSIONAL SPECIFICATIONS

<i>Saccharomyces cerevisiae</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)



Let's get winemaking.

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