



Premium Liquid Yeast *for* Saké Brewing

Wyeast Laboratories, Inc. Technical Data Sheet

PRODUCTS

Premium Liquid Yeast
> *Saccharomyces cerevisiae*

DESCRIPTION

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

PACKAGING

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

INOCULATION RATE

Suggested Volume: Inoculate starter (water, rice, koji, & food grade lactic acid) to achieve a cell density of 350,000 cells per mL, then pitch into main batch when growth is achieved.

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 base.

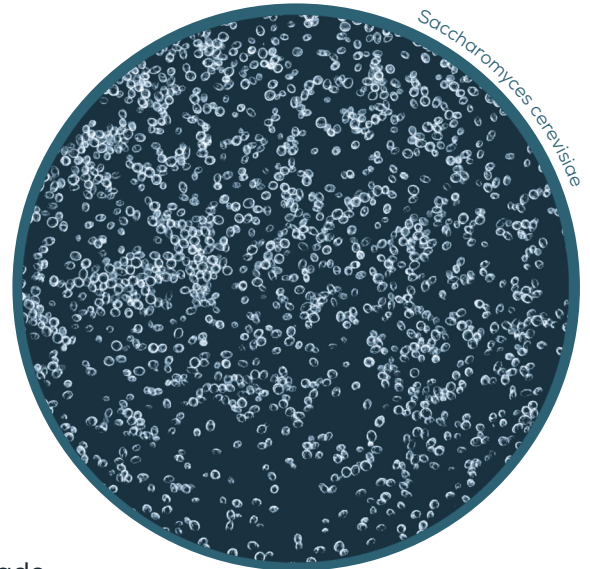
STRAIN AVAILABILITY

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.





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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 brewing 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
<i>S. cer. var. diastaticus</i> (STA1 +)	No Detection (qPCR)
<i>Megasphaera/Pectinatus</i> spp.	No Detection (qPCR)
<i>Lactobacillus/Pediococcus</i> spp.	No Detection (qPCR)

CERTIFICATION

Every yeast strain is certified Kosher by the Orthodox Union.



Let's get brewing.

www.wyeastlab.com



Premium Liquid Yeast *for* Spirits Distillation

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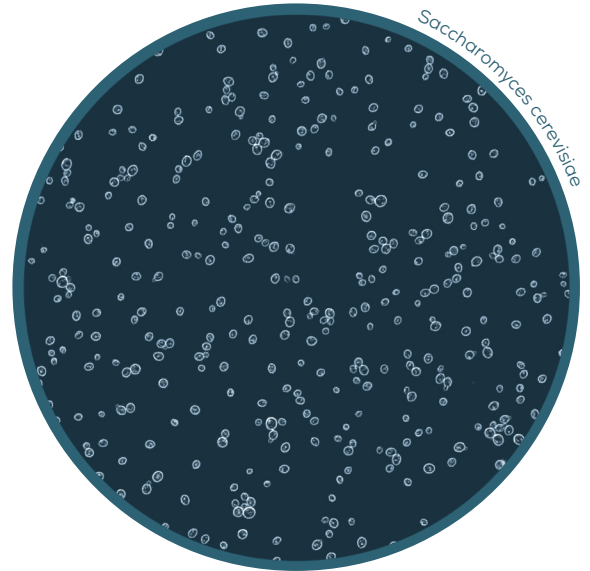
PACKAGING

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

INOCULATION RATES

Suggested Volumes for Direct Pitch:

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



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