

Wyeast's Activator™ Revolution!

In 1986, company founder David Logsdon saw a market for a unique product with an innovative design. The smack-pack was born and revolutionized the home-brewing industry; Pure liquid yeast cultures with a built in activator. Today, Wyeast Laboratories produces a vast array of cultures for home brewers, commercial breweries, cider makers, mead makers, sake makers, wine makers, commercial wineries and distillers. Wyeast offers a packaging size and style to meet all home brewing needs.

The new ACTIVATOR smack-pack is the only package design that allows the user to activate the yeast prior to using. The nutrient pack contains a full spectrum of free amino nitrogen, malt sugars, and micronutrients necessary for a healthy, complete fermentation. Jump-start your fermentation with the Activator smack-pack from Wyeast Laboratories.



For more information on our products and to find a home brewing shop near you, visit our website at www.wyeastlab.com.

Wyeast Nutrient

Although wort is a good growth medium for yeast, additional Wyeast Nutrient will reduce lag time, improve yeast viability and provide consistent attenuation rates. Low assimilable nitrogen concentrations (FAN) of grape must or wort have long been known as a cause of sluggish or stuck fermentations. Wyeast yeast nutrient, a blend of vitamins, minerals, inorganic nitrogen (DAP), organic nitrogen (amino acids), zinc, phosphates, and other trace elements will benefit yeast growth and carbohydrate uptake for a more rapid, complete fermentation.



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Brewer's Choice™ Yeast Profiles

ALE YEAST *Saccharomyces cerevisiae*

Ales are typified by a rich, full-bodied profile with a fruity nose and taste. Each strain has unique characteristics, which can be enhanced or minimized depending on formulation and fermentation temperatures.

1007 German Ale Yeast. *Saccharomyces cerevisiae*

Probable origin: Dusseldorf, Germany
Beer Style: Alt beer, American style wheat beers
Commercial examples may include: St. Stan Alt, Schlosser Alt, Frankenheim Alt, and Pinkus Alt
Unique properties - True top cropping yeast, low ester formation, broad temperature range affects styles. Will ferment cold; 55° F range, (13° C) producing lager characteristics including sulfur production. Style is noted for dry, crisp characteristics. Fermentation at higher temperatures (70-75° F, 21-24° C) may produce some mild fruitiness. Extremely poor flocculating yeast, generally remains significantly in suspension without treatment or filtration. Pad filtration is often difficult. Brewer's benefit from DE filtration or centrifuging. Maturation: Beers mature fairly rapid, even when cold fermentation is used. Low or no detectable diacetyl, alcohol tolerance approximately 11% ABV. Flocculation - low; apparent attenuation 73-77%. (55-68° F, 13-20° C)



1010 American Wheat. A dry fermenting, true top cropping yeast which produces a dry, slightly tart, crisp beer. Ideal for beers where a low ester profile is desirable, a good alternative for Alts and Kölsch, along with American Style Hefeweizen. Flocculation - low; apparent attenuation 74-78%. (58-74° F, 14-23° C)

1028 London Ale Yeast. Rich with a dry finish, mineral profile, bold and crisp, with some fruitiness. Often used for higher gravity ales and when a high level of attenuation is desired for the style. Flocculation - medium; apparent attenuation 73-77%. (60-72° F, 15-22° C)

1056 American Ale Yeast.

Probable origin: Balentine India Pale Ale, USA
Beer Styles: American Pale, Brown Ales, Porters, Stouts, IPA's
Commercial examples may include: Sierra Nevada Ales, Belentine IPA, and St. Louis Pale Ale, Flatlanders
Unique properties: Very clean crisp flavor characteristics. Low fruitiness and mild ester production. Slightly citrus like with cool 60-66° F, (15-19° C) fermentation temperatures. Versatile yeast, which produces many beer styles allowing malt and hop character to dominate the beer profile. Flocculation is moderate. Flocculation improves with dark malts in grain bill. Normally requires filtration for bright beers. DE or Pad filtration recommended. Flocculation - low to medium; apparent attenuation 73-77%. (60-72° F, 15-22° C)



1084 Irish Ale Yeast.

Probable Origin: Dublin, Ireland
Beer Styles: Dry Stout, Milk Stout, Oatmeal Stout, and Porter
Commercial examples may include: Guinness, Beamish Stout, and Murphy's Stout
Unique properties: This yeast ferments extremely well in dark roast worts. Beers fermented in the lower temperature range produce dry and crisp beers to fruity beers with nice complexity in the upper range. Ester production is enhanced with fermentation temperatures above 64° F, (18° C). Flocculation is low to moderate with filtration typically required. Alcohol tolerance is approximately 10-11% ABV. Flocculation - medium; apparent attenuation 71-75%. (62-72° F, 16-22° C)



1098 British Ale Yeast. The original dried yeast from Whitbread. Produces beers with a clean neutral finish allowing malt and hop character to dominate. Ferments dry & crisp, slightly tart, fruity and well-balanced. Ferments well down to 65° F (18° C). Flocculation - medium; apparent attenuation 73-75%. (64-72° F, 18-22° C)

1099 Whitbread Ale Yeast. A mildly malty and slightly fruity fermentation profile; not as tart and dry as 1098 and much more flocculent. Clears well without filtration. Low fermentation temperatures will produce a clean finish with a very low ester profile. Flocculation - high; apparent attenuation 68-72%. (64-75° F, 18-24° C)

1187 Ringwood Ale Yeast. Great yeast of European origin with unique fermentation and flavor characteristics. Distinct fruit ester and high flocculation provide a malty complex profile, also clears well. Thorough diacetyl rest is recommended after fermentation is complete. Flocculation - high; apparent attenuation 68-72%. (64-74° F, 18-23° C)

1214 Belgian Ale Yeast. Abbey-style top-fermenting yeast, suitable for high-gravity beers. Estery, great complexity with very good alcohol tolerance. Flocculation - medium; apparent attenuation 72-76%. (58-78° F, 14-24° C)

1272 American Ale Yeast II. Fruitier and more flocculent than 1056, slightly nutty, soft, clean, slightly tart finish. Accentuates hop character at warmer fermentation temperatures with intense fruitiness. Flocculation - high; apparent attenuation 72-76%. (60-72° F, 15-22° C)

1275 Thames Valley Ale Yeast. Produces classic British bitters, rich complex flavor profile, clean, light malt character, low fruitiness, low esters, well balanced. Flocculation - medium; apparent attenuation 72-76%. (62-72° F, 16-22° C)

1318 London Ale Yeast III. From traditional London brewery with great malt and hop profile. True top cropping strain, fruity, very light, soft balanced palate, finishes slightly sweet. Flocculation - high; apparent attenuation 71-75%. (64-74° F, 18-23° C)

1332 Northwest Ale Yeast. One of the classic ale strains from the Northwest U.S. Breweries. Produces a malty and mildly fruity ale with good depth and complexity. Flocculation - high; apparent attenuation 67-71%. (65-75° F, 18-24° C)

1335 British Ale Yeast II. Typical of British and Canadian ale fermentation profile with good flocculating and malty flavor characteristics, crisp finish, clean, fairly dry. Flocculation - high; apparent attenuation 73-76%. (63-75° F, 17-24° C)

1338 European Ale Yeast. From Wissenschaftliche in Munich. Full-bodied complex strain finishing very malty with full bodied profile, very desirable in English Style Brown Ales and Porters. Produces a dense, rocky head during fermentation. Flocculation - high; apparent attenuation 67-71%. (62-72° F, 16-22° C)

1388 Belgian Strong Ale Yeast. Classic yeast for style. Robust flavor profile with moderate to high alcohol tolerance. Fruity nose and palate, dry, tart finish. Flocculation - low; apparent attenuation 73-77%. (65-75° F, 18-24° C)

1728 Scottish Ale Yeast. Ideally suited for Scottish-style ales, and high-gravity ales of all types. Can be estery with warm fermentation temperatures. Flocculation - high; apparent attenuation 69-73%. (55-75° F, 13-24° C)

1762 Belgian Abbey Yeast II. High gravity yeast with distinct warming character from ethanol production. Slightly fruity with dry finish, low ester profile. Flocculation - medium; apparent attenuation 73-77%. (65-75° F, 18-24° C)

1968 London ESB Ale Yeast.

Probable origin: London, England
Beer Styles: British Pale Ales, Special Bitters
Commercial examples may include: Fullers London Pride, Young's and Greene Kings
Unique properties: This extremely flocculant yeast produces distinctly malty beers. Attenuation levels are typically less than most other yeast strains making a slightly sweeter finish. Ales produced with this strain tend to be fairly fruity. Fruitiness increased with higher fermentation temperatures 70-74° F, (21-23° C). Diacetyl production is noticeable and a thorough rest; 50-70° F, (10-21° C) is necessary. Yeast traps trub easily and autolysis is possible. A very good cask conditioned ale strain due to thorough flocculation characteristics. Beers become readily bright within days. Brilliant beers easily achieved without any filtration. Alcohol tolerance approximately 9% ABV. Flocculation - high; apparent attenuation 67-71%. (64-72° F, 18-22° C)

2565 Kölsch Yeast.

Probable origin: Cologne, Germany
Beer Styles: Traditional American use - Kölsch, Fruit beers, Light pseudo lagers
Commercial examples may include: Kess, Paffgen, Muhlen
Unique properties: True top cropping yeast similar to Alt strains. Produces slightly more fruity/winey characteristics. Fruitiness increases with temperature increase. Low or no detectable diacetyl production. Also ferments well at cold 55-60° F range, (13-16° C). Used to produce quick conditioning pseudo lager beers. Poor flocculating yeast requires filtration to produce bright beers or additional settling time. Flocculation - low; apparent attenuation 73-77%. (56-70° F, 13-21° C)

LAGER YEAST *Saccharomyces uvarum*

Lager beers are typically lighter and dryer than ales with a crisp finish. Lager yeast generally produce significant amounts of sulfur during cooler fermentation, which dissipates during aging. An important profile in great pilsner beers.

2007 Pilsen Lager Yeast. A classic American pilsner strain, smooth, malty palate. Ferments dry and crisp. Flocculation - medium; apparent attenuation 71-75%. (48-56° F, 9-13° C)

2035 American Lager Yeast. Bold, complex and aromatic, good depth of flavor characteristics for a variety of lager beers. Flocculation - medium; apparent attenuation 73-77%. (48-58° F, 9-14° C)

2042 Danish Lager Yeast. Rich, Dortmund-style, crisp, dry finish. Soft profile accentuates hop characteristics. Flocculation - low; apparent attenuation 73-77%. (46-56° F, 8-13° C)

2112 California Lager Yeast. Particularly suited for producing 19th century-style West Coast beers. Retains lager characteristics at temperatures up to 65° F, (18° C) and produces malty, brilliantly clear beers. Flocculation - high; apparent attenuation 67-71%. (58-68° F, 14-20° C)

2124 Bohemian Lager Yeast. AKA 34/70

Probable origin: Weihenstephan, Germany
Beer Styles: Pilsners, Hellas, Dunkel
Commercial examples may include: Ayinger, Sam Adams, Stroh, Sudwerk
Unique properties: A Carlsberg type yeast and most widely used lager strain in the world. Produces a distinct malty profile with some ester character with a crisp finish. Well balanced profile produces a wide range of lager beers. Will ferment in the mid 40's to mid 50's for various beer styles. Benefits from diacetyl rest at 58 F (14 C) for 24 hours after fermentation is complete. Also used for pseudo ale production with fermentations at 75° F, (24° C) which eliminates sulfur production. Flocculation - medium; apparent attenuation 69-73%. (48-58° F, 9-14° C)



2206 Bavarian Lager Yeast. Used by many German breweries to produce rich, full-bodied, malty beers. Good choice for Bocks and Doppelbocks. Flocculation - medium; apparent attenuation 73-77%. (46-58° F, 8-14° C)

2247 European Lager Yeast. Clean dry flavor profile often used in aggressively hopped pilsner. Mild aromatics, slight sulfur production, dry finish. Flocculation - low; apparent attenuation 73-77%. (46-56° F, 8-13° C)

2272 North American Lager Yeast. Traditional culture of North American and Canadian lagers, light pilsners and adjunct beers. Malty finish. Flocculation - high; apparent attenuation 70-76%. (52-58° F, 11-14° C)

2278 Czech Pils Yeast. Classic pilsner strain from the home of pilsners for a dry, but malty finish. The perfect choice for pilsners and all malt beers. Sulfur produced during fermentation dissipates with conditioning. Flocculation - med. to high; apparent attenuation 70-74%. (50-58° F, 10-14° C)



2308 Munich Lager Yeast. A unique strain, capable of producing fine lagers. Very smooth, well rounded and full-bodied. Benefits from temperature rise for diacetyl rest at the end of primary fermentation. Flocculation - medium; apparent attenuation 73-77%. (48-56° F, 9-13° C)

WHEAT/BELGIAN YEAST *Saccharomyces cerevisiae*

A myriad of aromas and flavors come from a great variety of wheat and Belgian beer yeast. Intense fruity esters and aromatics dominate this profile. Characteristics are intensified by higher fermentation temperatures.

3056 Bavarian Wheat Yeast. Blend of top-fermenting ale and wheat strains producing mildly estery and phenolic wheat beers. Flocculation - medium; apparent attenuation 73-77%. (64-74° F, 18-23° C)

3068 Weihenstephan Weizen Yeast.

Probable origin: Weihenstephan, Germany
Beer Styles: German Hefeweissen, Crystal weisse, Dunkel weisse, Weisenbock
Commercial examples may include: Ayinger Weissebeer, Tabernash Wheat, Sandwald, Erdinger Weisse, Schneider Weisse
Unique properties: Classic German wheat beer yeast, used by more German brewers than any other strain in the production of wheat beer. Properties dominated by banana ester production, phenols and clove like characteristics. Extremely attenuative yeast, which produces a tart thirst quenching finish. Extremely low floccing yeast remains in suspension readily with proteinaceous wheat malt. Sometimes used in conjunction with lager yeast and krausened to finish the beer and improve the overall dryness. High CO2 levels, typically at 2.7 - 3.2 volumes is desirable for best presentation. True top cropping yeast requires full headspace of 33%. Ester formation is significantly affected by aeration and pitching rates. Crystal weisse production typically requires DE filtration, may prove too difficult for pad filtration only. Flocculation - low; apparent attenuation 73-77%. (64-75° F, 18-24° C)



3333 German Wheat Yeast. Subtle flavor profile for wheat yeast with unique sharp tart crispness, fruity, sherry-like palate. Flocculation - high; apparent attenuation 70-76%. (63-75° F, 17-24° C)

3463 Forbidden Fruit Yeast. From old Belgian brewery for production of wits to classic grand cru. Phenolic profile with subdued fruitiness. Well balanced estery profile. Flocculation - low; apparent attenuation 73-77% (63-76° F, 17-24° C)

3522 Belgian Ardennes Yeast. One of many great beer yeast to produce classic Belgian ales. Phenolics develop with increased fermentation temperatures, mild fruitiness and complex spicy character. Flocculation - high; apparent attenuation 72-76% (65-85° F, 18-29° C)

3638 Bavarian Wheat Yeast. Top cropping hefeweizen yeast with complex flavor and aroma. Balance of banana and bubble gum esters with lichi and apple/plum esters and cloviness. Flocculation - low; apparent attenuation 70-76% (64-75° F, 18-24° C)

3787 Trappist High Gravity.

Probable origin: Westmalle, Belgium
Beer Styles: Doubles, Triples, Abbey, Beir de Grarde
Commercial examples may include: Westmalle, Rochfort, Chimay, Casteel
Unique properties: This strain produces intense esters and phenolic characteristics with complex fruitiness. Does not produce significant amount of iso-amyl acetate (banana esters) or bubble gum esters typical of many yeast of this style. Phenol and ester production are influenced by fermentation temperatures. Phenols tend to dissipate as beer matures. This type of yeast benefits from incremental feeding of sugars during fermentation, making suitable conditions for doubles and triples, to ferment to dryness with good alcohol tolerance approximately 11-12% ABV. True top cropping yeast with broad temperature range. Flocculation - medium; apparent attenuation 75-80%. (64-78° F, 18-25° C)



3942 Belgian Wheat Yeast. Estery, low phenol producing yeast from small Belgian brewery. Apple, bubble gum and plum like aromas with a dry but fruity finish. Flocculation - medium; apparent attenuation 72-76%. (64-74° F, 18-23° C)

3944 Belgian Witbier Yeast.

Probable origin: Hoegaarden, Belgium
Beer Styles: White Beer, Grand Cru, Doubles, Spiced beers
Commercial examples may include: Celis Wit, Hoegaarden, Blanc de Brugge
Unique properties: A yeast with complex flavor profile which produces a spicy phenolic character with low ester production. Phenols tend to dominate most flavors and dissipates with age. Ferments fairly dry with a finish which compliments malted and unmalted wheat and oats. Sometimes used in conjunction with lactic acid bacteria to produce a sharper finish. This strain may be a slow starting yeast with true top cropping characteristics. Flocculation is low, with yeast staying suspended with proteins in a well designed beer. Alcohol tolerance approximately 10-11% ABV. Flocculation - medium; apparent attenuation 72-76%. (62-75° F, 16-24° C)



BRETTANOMYCES/LACTIC CULTURES

3278 Belgian Lambic Blend. Contains a selection of Saccharomyces add non-Saccharomyces which include Belgian style wheat beer yeast, sherry yeast, two Brettanomyces strains and Lactic Acid Bacteria. While this mixture does not include all possible cultures found in Belgian Lambics, it is representative of the organisms, which are most important for the desirable flavor components of these beer styles. Individual components available from this blend are numbered below. Flocculation - low to medium; apparent attenuation 65-75%. (63-75° F, 17-24° C)

3112 Brettanomyces bruxellensis. Wild yeast isolated from brewery cultures in the Brussels region of Belgium. Produces the classic sweaty horse hair character indigenous to beers of this region: gueuze, lambics, sour browns. Ferments best in worts with lower pH after primary fermentation has begun. This strain is generally used in conjunction with S. cerevisiae as well as other wild yeast and lactic bacteria. Produces some acidity

and may form a pellicle in bottles or casks. Generally requires 3-6 months aging for flavor to fully develop. Flocculation - medium; apparent attenuation low. (60-75° F, 15-24° C)

3526 Brettanomyces lambicus. Wild yeast isolated from Belgian lambic beers. Produces a pie cherry like flavor and sourness along with distinct brett character. Ferments best in worts with reduced pH after primary fermentation has begun, and may form a pellicle in bottles or casks. Works best in conjunction with other yeast and lactic bacteria to produce the classic Belgian character. Generally requires 3-6 months of aging to fully develop flavor characteristics. Flocculation - medium; apparent attenuation low. (60-75° F, 15-24° C)

4335 Lactobacillus delbrueckii. Lactic acid bacteria isolated from a Belgian Brewery. This culture produces moderate levels of acidity and is commonly found in many types of beers including gueuze, lambics sour brown ales and Berliner Weisse. Always used in conjunction with S. cerevisiae and often with various wild yeast. (60-95° F, 15-35° C)

4733 Pediococcus cerevisiae. Lactic acid bacteria used in the production of Belgian style beers where additional acidity is desirable. Often found in gueuze and other Belgian style beer. High acid producer which usually increases overall acid levels in beer as storage time increases.

SEASONAL YEAST STRAINS

These strains are available year round by special order. They are promoted and ready to ship during the seasons below.

Promoted January-March

1026 British Cask Ale Yeast. A great choice for any cask conditioned British Ale. Produces nice malt profile with a hint of fruit. Finishes dry & slightly tart. Flocculation - medium/high; apparent attenuation: 74-77%. (63-72° F, 17-22° C)

3538 Leuven Pale Ale Yeast. Vigorous top fermenting yeast with spicy aromatic characteristics. Slight phenolics dissipate with conditioning. Excellent strain for a variety of Belgian styles including pales, doubles, & brown ales. Flocculation - high; apparent attenuation: 75-78%. (60-75° F, 15-24° C)

Promoted April-June

1882 Thames Valley Ale Yeast II. Slightly fruitier and more malty on the palate than 1275. Well balanced with a clean, dry finish. The source of 1275 and 1882 uses them together to produce a highly complex flavor profile and spicy character. Flocculation - high; apparent attenuation: 73-77%. (62-72° F, 16-22° C)

3864 Canadian/Belgian Style Yeast. From a Franco-Belgie Canadian brewery which produces many styles of classic Belgian beers. Mild phenolics, which increase with elevated fermentation temperatures. Low ester profile with a dry, slightly tart finish. Complex and well-balanced, alcohol tolerant. Flocculation - medium; apparent attenuation: 75-79%. (65-80° F, 18-27° C)

Promoted July-September

2633 Octoberfest Lager Blend. A blend of lager strains designed to produce a rich, malty, complex and full bodied Octoberfest style beer. Attenuates well while still leaving plenty of malt character and mouth feel. Low in sulfur production. Flocculation - medium-low; apparent attenuation: 73-77%. (48-58° F, 9-14° C)

3724 Belgian Saison Yeast. Classic farmhouse ale yeast. Spicy and complex aromatics including bubble gum. Very tart and dry on palate with mild fruit. Finishes crisp and mildly acidic. Benefits from elevated fermentation temperatures. Usually slow to attenuate. Flocculation - low; apparent attenuation: 76-80%. (70-85° F, 21-29° C)

Promoted October-December

1768 English Special Bitter. Similar to 1968, slightly less flocculent. Produces light fruit ethanol aroma. Mild malt with a neutral soft finish. Very clean. Flocculation - high; apparent attenuation 68-72%. (64-72° F, 18-22° C)

3822 Dutch Castle Yeast. Spicy, phenolic and tart in the nose. Very tart and dry on the palate. Phenols and esters well balanced, with a very dry and complex finish. High acid producer. Flocculation - medium; apparent attenuation 74-79%. (65-80° F, 18-27° C)

The Activator™



The ACTIVATOR has an average of 100 billion cells of pure yeast ready to pitch, plus nutrients. The ACTIVATOR provides the pitching rate recommended by professionals. When activated, yeast metabolism begins, providing proof of viable active yeast ready for brewing.

Basic instructions for use:

- 1) Pop inner nutrient pack. Hold between your hands, locate inner packet, lightly strike to break inner packet.
- 2) Shake well to release nutrients.
- 3) Sanitize package.
- 4) Shake well and pour into 5 gallons of well-aerated wort at 70° F (21° C).

Keys to Optimum Fermentation:

- 1) Allow package to incubate for 3 hours or more at 70-75° F (21-24° C).
- 2) Use the freshest cultures available. Older yeast may take longer.
- 3) Use more yeast or make a starter for high gravity beer.
- 4) Aerate or oxygenate wort well.
- 5) Maintain wort temperature at approximately 70° F (21° C)

until fermentation is evident. Visual signs of fermentation are: CO₂ bubble formation in carboy, bubbling airlock, foaming on top of wort.

- 6) Cool to desired temperature only after signs of fermentation are evident.
- 7) Use additional Wyeast nutrients for improved consistency.
- 8) Slow fermentation may be caused by lack of dissolved oxygen in the wort and temperatures too warm or too cold. Aerate more and adjust temperatures if necessary.

This package is designed to direct pitch a 5 gallon batch of beer with an original gravity of 1.065 or less. This unique package design allows the brewer to confirm yeast activity. A swelling package indicates that the yeast is healthy and active. It is not necessary for the package to fully swell before use.

Best if Used By:

This package is best if used within 6 months of the manufacture date. Yeast cultures in storage slowly consume cellular energy reserves. Our ACTIVATOR pack and these energy reserves allow yeast to become active again. Older yeast will take longer to become active due to the lower levels of stored energy.

Top Ten Tips for making good Beer

10. Water quality should be suitable for the style of beer.
9. Yeast strain selection; 50 Wyeast strains to choose from.
8. Evaporate 5-10% of wort with a vigorous boil.
7. Aseptically clean and sanitize all equipment.
6. Specific Gravity measurements at all critical points.
5. Temperature for Ales to ferment is 60-72° F.
4. Lager beers fermented at 48 - 58° F.
3. Aerate well, pitch sufficient yeast for style.
2. Bottle and condition to get the best carbonation and flavor.
1. Share some with a friend.



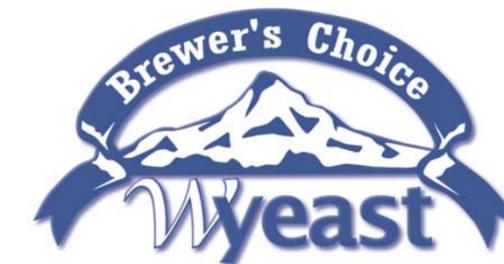
Wyeast Laboratories, Inc.

Wyeast Laboratories, Inc. is a worldwide supplier of pure liquid fermentation cultures. With a passion for beer making and backgrounds in microbiology, David and Jeannette Logsdon founded Wyeast Laboratories, Inc. in 1985. The company is committed to providing their customers with a superior product and unparalleled technical support. Please visit our website @ www.wyeastlab.com for more information on our "Promise of a Good Beer!" policy and additional information on our valuable lab and quality control services.

Wyeast Laboratories, Inc.

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Pure Liquid Yeast Cultures



The Original Pitchable!