

RECOMMENDATIONS FOR WHITE LABS PITCHABLE YEAST CULTURES

1. Always store the yeast at temperatures between 36 to 40°F (2-4°C) and follow the recommended best by dates for optimal performance.
2. For the first generation of the new yeast culture, a lighter style beer with a 10 to 12°Plato gravity is recommended for best yeast performance. WLN1000 White Labs Yeast Nutrient will help shorten the fermentation lag time and make the yeast healthier for subsequent generations.
3. Keep yeast in the refrigerator until needed. Do not freeze the culture. Remove yeast at least two hours before pitching, so the slurry can come close to room temperature. To inoculate, sanitize scissors, cut the top left of the bag and pour in.
4. Fermentation is best started warmer (approximately 70°F/21°C) and lowered to desired fermentation temperature after krausen formation or evidence of CO₂ begins, usually less than 12 hours.
5. The initial signs of fermentation should be evident within 12 to 20 hours depending on the age of the yeast. Successive generations will have a shorter lag time and faster fermentation. The first complete fermentation usually takes one to three days longer because yeast needs to adapt from a laboratory culture to a fermentation environment.

COLLECTION, STORAGE & REPitching YEAST

When do I harvest the yeast?

Ideally 5 to 7 days into the fermentation to preserve the health of the yeast

Where to I store the yeast?

- White Labs Ferm Flask
- Modified kegs
- Food grade plastic buckets
- Large Erlenmeyer flasks

How should I store the yeast?

- At 2-4°C in a storage vessel
- With a blow off bucket or pressure relief valve to degas CO₂
- No longer than 7 to 14 days

