

YEAST AND BACTERIA SUGGESTIONS:

- **WLP001 California Ale Yeast®**
- **WLP001 Dry California Ale Yeast®**
- **WLP002 English Ale Yeast**
- **WLP028 Edinburgh Scottish Ale Yeast**
- **WLP611 New Nordic Ale Blend Yeast**
- **WLP616 Funky Cider Yeast**
- **WLP645 *Brettanomyces claussenii***
- **WLP648 *Brettanomyces bruxellensis Trois Vrai***
- **WLP650 *Brettanomyces bruxellensis***
- **WLP653 *Brettanomyces lambicus***
- **WLP693 *Lactobacillus plantarum***
- **WLP672 *Lactobacillus brevis***
- **WLP677 *Lactobacillus delbrueckii***
- **WLP715 Champagne Yeast**
- **WLP773 Scottish Cider Yeast**
- **WLP775 English Cider Yeast**

PITCH RATE:

Slurry suggestions for juice under 12 Brix (1.050 O.G.) and a fermentation temperature between 59-68°F (15-20°C)

PurePitch® Next Generation	Gallons of Juice
1 Homebrew PurePitch® Next Generation	5-7 Gallons
1 Nano Bundle PurePitch® Next Generation	100 Gallons
1 Pro PurePitch® Next Generation	300 Gallons

NUTRIENT SUGGESTIONS:

FANMAX Bio® | Dosage: 3.5-8g/gal or 100-250g/bbl

A natural organic way to increase YAN values in cider. Providing the necessary nutrients to create a full and robust fermentation. It is 100% free of Diammonium Phosphate (DAP), containing no inorganic sources of nitrogen.

SeltzerMax® | Dosage: 5-6.5g/gal or 150-200g/bbl

A blend of organic and inorganic nutrients SeltzerMax™ has been optimized to provide essential nitrogen, vitamins, and minerals for yeast health resulting in a fast and complete fermentation. This product does contain diammonium phosphate (DAP) and has been formulated to be balanced with organic sources of nitrogen.

Dosage rate should be adjusted if YAN or FAN of substrate is known.

SUGGESTED ANALYTICAL LABORATORY TESTING SERVICES:

- **LS4070 Comprehensive Testing:**
Titratable Acidity, pH, SO₂, Alcohol by Volume, Malic Acid, Brix.
- **LS6646 Alcohol by Volume/Weight**
- **SIT4071 Juice Analysis**
- **LS4050 YAN (Yeast Assimilable Nitrogen)**
- **LS6610 Complete Microbiological Analysis**

TIPS AND TRICKS:

- **Add nutrients at initial yeast pitch, 24 and 48 hours**