

The FlexBrink is a durable, single-use yeast collection, storage, and repitching vessel allowing you to efficiently handle your yeast needs without expensive equipment or added cleaning.



- Reinforced handles and grommets make transport and storage of the Flexbrink easy and convenient.

- Each brink holds up to ~20L of harvested liquid yeast slurry

- The transparent film allows visual inspection of the yeast slurry during harvest and storage

- Each brink is pre-sterilized via gamma irradiation, eliminating the need for chemicals to sanitize

FAQ:

Q. What is the FlexBrink?

A. The FlexBrink is a durable, single-use yeast collection, storage, and repitching vessel allowing you to efficiently handle your yeast needs without expensive equipment or added cleaning.

Q. How is the FlexBrink different from other yeast brinks?

A. The FlexBrink is a durable, transparent-film vessel. The film allows the yeast culture to be seen when stored in the FlexBrink. All FlexBrinks are sterile and do not require the need for chemicals to sanitize. The design and ergonomics of the FlexBrink make it easy to fill, transport, and store in any facility. Other yeast brinks make it difficult to view the yeast culture, require the use of various chemicals to sanitize, and may be difficult to maneuver or maintain ideal yeast storage conditions.

Q. How many times can the FlexBrink be used?

A. The FlexBrink is a single-use item.

Q. How much yeast can you harvest into a FlexBrink?

A. We recommend harvesting up to ~20L of yeast into the FlexBrink. This volume provides adequate headspace for any gas production during storage and allows the FlexBrink to be simply transported using the handles.

Q. How long can yeast be stored in the FlexBrink?

A. We recommend storing yeast for as little time as possible, ideally one to three days, in order to maintain optimal yeast health. If storing longer, we recommend performing viability tests to verify the health of the culture.

Q. What are the best storage conditions for the FlexBrink?

A. Store the FlexBrink ideally between 36-39°F (2-4°C). Routinely vent any pressure build-up created during yeast storage. Minimizing storage time is ideal for preserving yeast health for subsequent repitches, ideally 1-3 days. If storing longer, we recommend verifying yeast viability before repitching.

Q. How do I repitch yeast from the FlexBrink?

A. Yeast can be repitched from the FlexBrink by pouring using one of the ports, transferring to a dedicated yeast-pitching vessel, or using the White Labs FlexPump Aseptic Transfer System.