

# White Labs Ferm Flask *by Sabco*

## USES

Yeast Collection  
Yeast Storage  
Priming Mixer  
Yeast Maintenance

## DEVELOPMENT

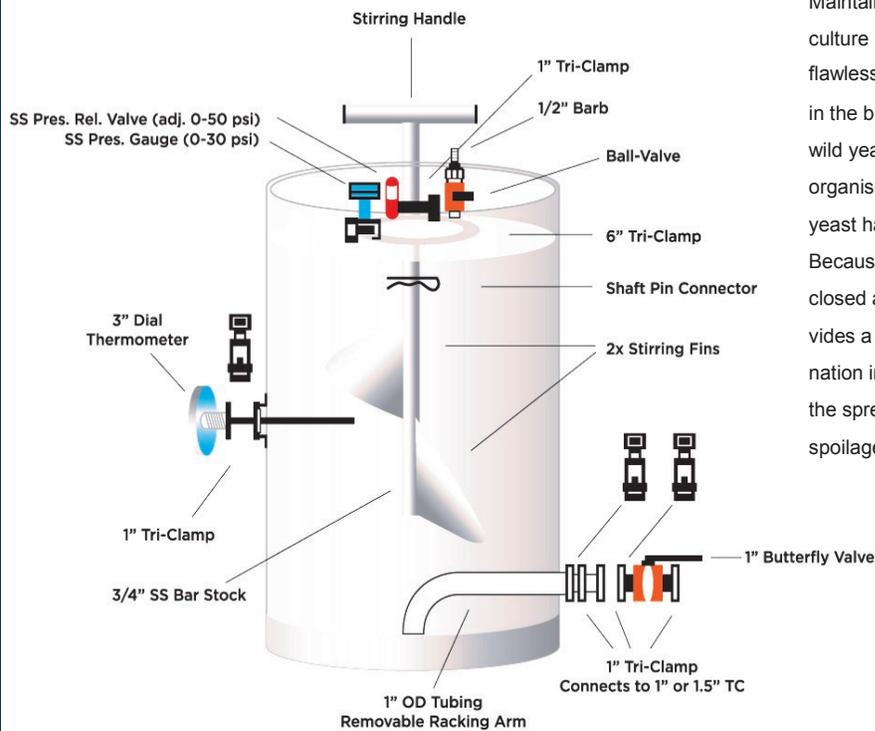
The inspiration for the White Labs Ferm Flask is the Carlsberg Flask and Emil Christian Hansen's creation of the first pure yeast culture in 1883. Just like the Carlsberg flask of the past, this yeast flask was developed specifically for aseptic yeast handling in the brewery, assuring a pure and physiologically fit pitching yeast. Produced in cooperation with Sabco Kegs.Com Ltd., we employ smooth and sanitary weld techniques throughout this vessel. In keeping with the Danish roots of the Carlsberg flask, Troels Prael (Ferm, Copenhagen) has modified the design of this flask to meet and surpass industry standards for yeast handling. This flask combines the ingenuity of Hansen with modern features demanded by breweries of all sizes.

## Models:

With and without stirrer

## Retailers:

US: White Labs & Sabco, Europe: Ferm



Maintaining a pure and vital yeast culture is the key to a consistent and flawless fermentation. Contamination in the brewery, caused by bacteria, wild yeasts and other microbiological organisms is largely a result of poor yeast handling, storage, and transfers. Because this vessel is entirely enclosed and completely sanitary it provides a simple way to avoid contamination in the brewery and will prevent the spread of contaminants and beer spoilage organisms.

## Features

- Half US barrel volume
- Stainless interior and exterior
- Sanitary Enclosed Vessel
- Steam Sterilizable
- CIP/SIP
- 6" Port for easy cleaning
- Wide Piping for thick slurries
- Pressure Gauge
- PRV (Pressure Release Valve)
- Temperature Probe
- Butterfly Valve
- Pharmaceutical grade Tri-clamp ports

With the White Labs Ferm Flask, you'll be able to add Nutrients while the yeast is in storage. In the same way, you'll also be able to charge your yeast prior to pitching. The special mixing arm will help you to avoid hot spot build up and will also allow you to homogenize the slurry prior to sampling or pitching. The White Labs Ferm Flask is the best way to ensure a consistently healthy pitch of yeast every time!

**Ferm** LABORATORIUM

