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 brink 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 Prahl (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

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 Guage
- 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!