



NUTRIENTS & ENZYMES

White Labs offers a complete line up of yeast nutrients and enzymes to ensure a healthy fermentation on every brew. The newest nutrients are SeltzerMAX™ and

SeltzerMAX™

This blend of nutrients has been specifically designed to create a clean, dry, and clear hard seltzer. SeltzerMax™ has been optimized to provide essential nitrogen, vitamins, and minerals for yeast health resulting in a fast and complete hard seltzer fermentation. This product does contain diammonium phosphate (DAP) and has been formulated to

FanMAX BIO™

This proprietary blend of nutrients has been optimized for great solubility of nitrogen in your fermentations. This product contains peptone and yeast extract that provides essential fatty acids, free amino nitrogen, nucleic acids, vitamins and minerals for your yeast. It is 100% free of

Learn more about all of our nutrients and enzymes at www.whitelabs.com



BIG QC DAY

Last chance of the year! Big QC Day is a low cost way for breweries to understand the quality of their beer. Purchase your Big QC Day Test Kit by **November 6**, send us a sample by **November 20**, and we'll get your results completed by **December 4**.

Big QC Day Testing Includes:

- Diacetyl
- IBUs
- Alcohol content

Visit whitelabs.com/bigqcday to learn more



NEW ON-DEMAND EDUCATION COURSE

Sour Beer: Alternative Microbes And Fermentation Techniques NOW AVAILABLE!

Ready to learn more about the microbes responsible for making sour and farmhouse beers? From traditional spontaneous fermentation to inoculation techniques and overviews of the major organisms used and found in sour beer we'll review the behavior of select organisms and how to best utilize them in a sour program. Join us through our on-demand portal which covers the ins and outs of sour beer fermentation and culture management.

When you purchase this course in October, you will receive a code to take one of our other On-demand courses for FREE!



RE-RELEASED VAULT STRAIN WLP585

We have re-released this popular saison strain back into the vault! Get in your pre-orders today!

WLP585 Belgian Saison III

Produces beer with a high fruit ester characteristic, as well as some slight tartness. Finishes slightly malty, which balances out the esters. Also produces low levels of clove phenolics. Great yeast choice for a summer Saison that is light and easy-drinking.

Optimal Temp: 68-75F

Flocculation: Low-Medium

Attenuation: 70-74%

Alcohol Tolerance: Medium

To view our entire Vault strain collection, visit whitelabs.com



WEDNESDAY WEBCASTS

NOW AVAILABLE ON OUR YOUTUBE CHANNEL

If you weren't able to attend our live Wednesday Webcasts, you can still watch them on our YouTube Channel.