



WHAT'S NEW AT WHITE LABS FOR RETAILERS!



COVID-19 YEAST PRODUCTION

During the past 12 weeks, we are proud to say that White Labs worked hard to continue production of yeast without any stoppage. The COVID-19 situation has forced us to adapt our production, and work schedules to balance the ever-changing supply and demand as well as ensure the safety of our employees.

As breweries come back on-line, we are diligently working to support their needs and support the increased homebrew demand. Since our process to grow yeast takes time, our customers may be experiencing longer lead times and/or shortages on specific strains while we work to replenish stock of our 80+ core yeast strains. Each week we review our production levels to ensure they are in-line with the market, and now the rising demand across the industry (both professional and home brewing). Currently, we are operating at about 75% of pre-COVID production levels.

Pre-COVID, many brewers and homebrew retailers had become accustomed to same day or next day orders, but now may be experiencing up to 2-week lead times. Our normal lead time for core strains has always been between 1 and 17 days.

Thank you for your continued relationship with White Labs. We are here to serve you.



OPEN THE VAULT Beyond the GREEN LOCK

We continue to make the vault strains more accessible, now Retailers can pre-order vault through yeastman.com. Once we reach the minimum order quantity, we will notify you and start production.



IT'S WINE SEASON!

We are prepping for the upcoming harvest by releasing our three most popular wine strains from the vault. These strains will be available through October 2020. All other wine strains can be pre-ordered from the vault, and we will notify you as soon as they become available.

WLP700 - Sherry
WLP707 - California Pinot
WLP727 - Steinberg-Geisenheim



VAULT SEASONAL RELEASES

2020 3rd Quarter offerings

WLP017 - Whitbread II Ale Yeast

Traditional mixed yeast culture with British character. Slightly fruity with a hint of sulfur production. This yeast can be used for many different beer styles. The most traditional choices would be English-style ales, including milds, bitters, porters, and English-style stouts. North American-style ales will also benefit from fermentation with this strain.

WLP673 - Lactobacillus buchneri

This strain is recommended for souring. Can be used for sour kettle/mash or in secondary fermentation. <15 IBU tolerance. Little to no attenuation. Experiments have shown less than <5% attenuation.

WLP885 - Zurich Lager Yeast

A Swiss-style lager yeast that with proper care can be used to produce lagers over 11% ABV. Sulfur and diacetyl production is minimal.

For complete strain descriptions, visit whitelabs.com



THE PITCH

Now Available on
White Labs YouTube!

Join White Labs as we explore every aspect of homebrewing. THE PITCH is our new dedicated monthly homebrewing show produced by our Education department. Content will include everything from a beginners first trip to a homebrew shop; visits with homebrewing legends; recipe development; brew days and most importantly tips and tricks for creating the best beer.



WHITE LABS SCOBY FOR KOMBUCHA

Due to improved efficiencies in production, we have been able to lower our price on our popular SCOBY.
New MSRP - \$19.65