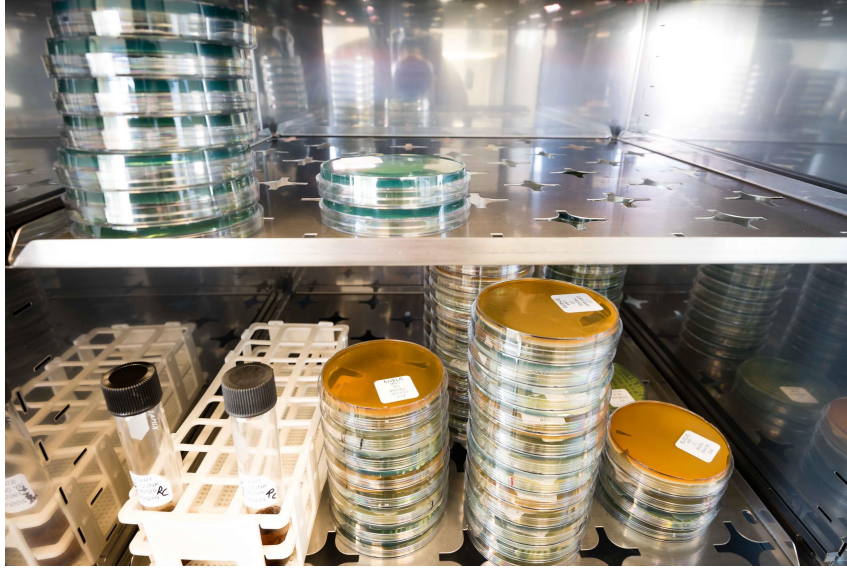




PITCH RIGHT!

Laboratory



Production



Production 2.0



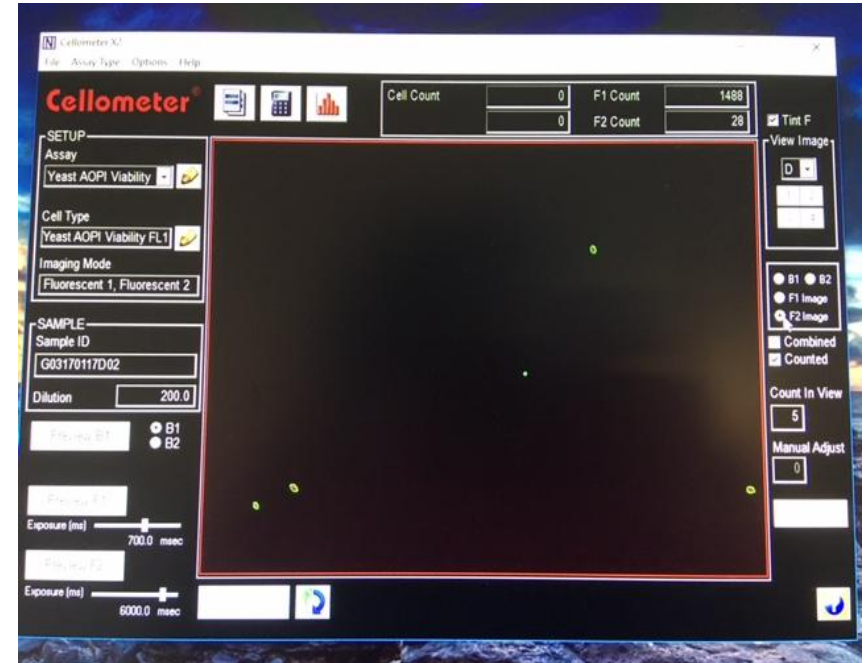
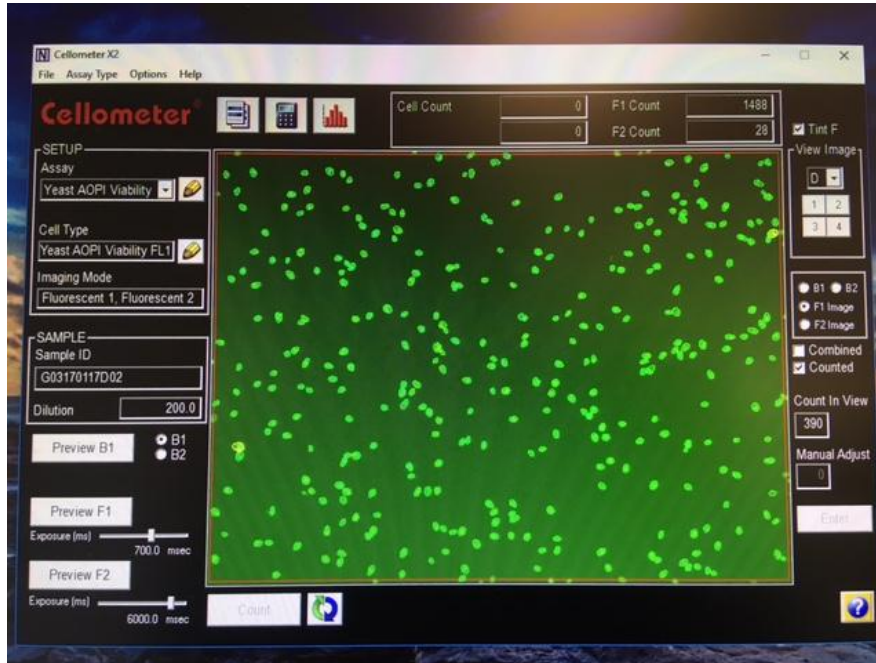
More Production!



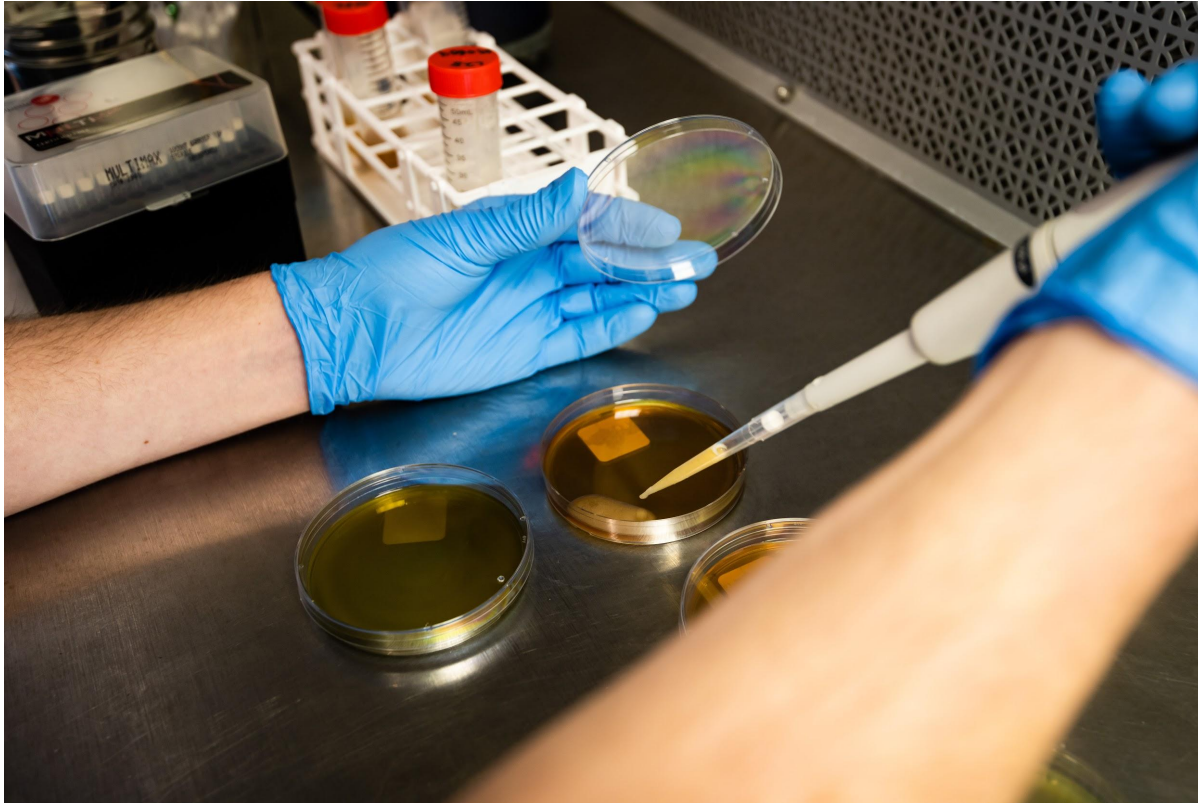
Laboratory



Cell Counting



Quality Control



Best practices for healthy yeast

- Shelf life is 4 months from the manufacture date printed on the pouch
- Store cold, pitch cold
- Pay attention to strain-specific needs (i.e. aeration, pitch rate)
- Consider your batch size, gravity, temperature, and pH when pitching



Starters

- Gravity over 1.070 OG, batches over 5 gallons, pouches older than 4 months
- We recommend 72°F and 10°P (1.040 OG) wort for 24-48 hrs
- Stir plate: 24 hrs
 - 1 pouch → 2L = ~400 Billion cells
- No stir plate: 48 hrs
 - 1 pouch → 4L = ~400 Billion cells
- Check gravity!

Harvesting

- Rack beer off yeast cake; refrain from room temp for extended time
- Homogenize & Refrigerate
- Pitch by weight → 200-300 grams slurry/ 5 gallons
- Storage times
 - Hours = great
 - Days = good
 - Weeks = eh?
 - Months = buy another pouch
- Washing vs. rinsing your slurry



Simple tests to make your beer better



VDK – Vicinal Diketones

Why? To test for presence of diacetyl precursors that could show up in your finished beer.

- Pull 2 x 50mL samples & cover
- Incubate/heat sample 1(covered) to 150F
 - water bath or microwave
- Hold sample 2(covered) at room temp
- Wait 15 minutes, cool sample, perform sensory for buttery/diacetyl aroma or slickness

Forced Ferment

Why? To determine what gravity your batch can finish to.

- Determines true FG
- Pull 500 mL sample wort & add more yeast (15mL slurry or 0.5g dried)
- Cover & incubate (75-80°F)
- 24-48hrs fermentation complete
- Measure sample gravity & compare to batch gravity



Wort Stability

Why? To monitor sanitation and potential batch infections/spoilers.

- Easiest!
- Pull 100mL sample wort prior to pitching
- Incubate warm (~85F) and covered for 3 days
- Observe sample for turbidity, gas production, growth, off-aromas



Questions?

- Are later generations better for my beer?

Contact

Imperial Yeast

17268 NE Sacramento Street

Portland, Oregon 97230

971.533.3121

nina@imperialyeast.com

www.ImperialYeast.com





PITCH RIGHT!