



The Yeast Bay Yeast, Wild Yeast and Bacteria

Guaranteed fresh by Missouri Malt Supply

theyeastbay.com

momalt.com

A group order of 25 vials triggers the ordering process. Yeast Bay ships together with White Labs orders. Email order to: kent@momalt.com

Pricing: \$9.49 per each for an order of 3 or more vials (mix and match). \$9.99 per each for a 1 - 2 vial order. Wild yeast and bacteria \$1 extra each.

Each Yeast Bay single strain Saccharomyces yeast vial contains ~ 80 billion yeast cells unless indicated otherwise. Brettanomyces single strains and blends and Lactobacillus and Pediococcus single strains and blends will contain ~2 billion cells per vial. For best results, make a yeast starter using a stir plate. Start 36 - 48 hrs before pitching into main wort. For ales, pitch 1 billion yeast cells per L wort per degree Plato. For lagers, pitch 2 billion yeast cells per L wort per degree Plato. For a 5 gallon (19 L) ale batch at 12.5 degrees Plato, you would need 237.5 billion yeast cells. For a 5 gal lager batch at 12.5 °P, you would need 475 billion yeast cells. For a pitching rate calculator, go to yeastcalculator.com

Table with 5 columns: Yeast Bay Liquid Concentrated Yeast Strain, Description, Attenuation, Flocculation, Optimum Temp. (°F). Rows include Vermont Ale, Saison Blend, Northeastern Abbey, Wallonian Farmhouse, Wallonian Farmhouse II, Wallonian Farmhouse III, Flanders Specialty Ale, Saison Blend II, Dry Belgian Ale, Franconian Dark Lager, Hessian Pils, Midwestern Ale, and Sigmund's Voss Kviek.

Table with 5 columns: The Yeast Bay Wild Yeast and Bacteria Strains, Description, Attenuation, Flocculation, Optimum Temp. (°F). Rows include Beersel Brettanomyces Blend, Brettanomyces TYB 184, Brettanomyces TYB 207, Brussels Brettanomyces Blend, Lochristi Brettanomyces Blend, Saison Brettanomyces Blend, Funktown Pale Ale, M'lange - Sour Blend, Amalgamation - Brett Super Blend, Farmhouse Sour Ale, and Lactobacillus Blend.