



The Yeast Bay

The Yeast Bay Yeast, Wild Yeast and Bacteria theyeastbay.com

Guaranteed fresh by Missouri Malt Supply molmalt.com

A group order of 25 vials triggers the ordering process. Yeast Bay ships together with White Labs orders. Email order to: kent@molmalt.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 wild yeasts and Pediococcus 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 columns: The Yeast Bay Liquid Concentrated Yeast Strain, Description, Attenuation, Flocculation, Optimum Temp. (°F)

Table with columns: The Yeast Bay Wild Yeast and Bacteria Strains, Description, Attenuation, Flocculation, Optimum Temp. (°F)