

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

\*\*Guaranteed fresh by Missouri Malt Supply\*\*

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

Pricing: \$8.49 per each for an order of 3 or more vials (mix and matich). \$9.99 per each for a 1 - 2 vial order. Wild yeast and bacteria \$1 extra each.

Each Yeast Bay ships strain Saccharomyces yeast vial contains - 80 billion yeast cells unless indicated otherwise.

Bentanonyces shiple strains and blends and Lechabachias and Pedecoccus sinder strains and belonds and Lechabachias and Pedecoccus sinders strains and belonds and Lechabachias and Pedecoccus sinders strains and belonds will contain - 2 billion cells per vial.

For also, pitch 1 billion yeast cells per L. wort per degree Plato.

For a Salain (19 L) is behalt at 125 degree Plato. For lagers, pitch 2 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

|                 |  |  |                       |               | Optimum                      |
|-----------------|--|--|-----------------------|---------------|------------------------------|
| WLP4000         | ast Bay Liquid Concentrated Yeast Strains  Vermont Ale | Description  Located from a uniquely crafted double PA out of the horthwastern United States, this yeast produce as balanced fromly seter portile of practice, and light crus that conglements any aggressionly hoped beer. Expect the data to be left that and ferment exercity. Though develope the theoretic that can be that and ferment exercity. Though develope the south of memorators for longer that build of memorators on may be required to rate the artenuation. In order to achieve high attenuation, we recommend from the general of the Ref for 5 of 5 on, and the naintiget the securities to 50° 4 unit a stable grainly is resched. We also recommend making at 148.1497 and adding a small percentage of the former table of 1-100 supp. Attenuation is an observable making the former table of 1-100 supp. Attenuation is as to been reported to increase when reporting in  | Attenuation           | Flocculation  | Temp. (*F)                   |
| WLP4007         | Saison Blend   | after the first generation. Conson yeast strain.  A blend of two unique yeast strains isolated from boers that embody the saison style, this blend is a balance of the many characteristic saison flavors and aromas. One yeast strain is a good attenuantor that produces a spicy and mildly tart and tangly beer with a full moutfield. The other yeast strain is also a good attenuant the produces a delightly claster perificie of graphic transforming seat and imparts a labora.  | 77 - 83 %             | Medium - Low  | 64 - 70 °F                   |
| WLP4015         | Northeastern Abbey                                     | long, dry and earthy finish to the Benr. Togetheir, they produce a stry by the talkanced beer with a unique<br>floor and arrange profiles. The second arrange are selected by a well-known producer of fieligities in the finish talkance the second arrange and the second arrange ar  | 78 - 84 %             | Medium - Low  | 64 - 74 °F                   |
| WLP4020         | Wallonian Farmhouse                                    | farmhouse style or experimental Belgian als.<br>Located from a vision per familious or high selected halls from the Waldoon region of Belgium, this yeast is<br>one of the fusilises" clear" yeast we have in our stable. It imports a sight earthy fank and trat character<br>to the below, and is a very mild producer of lower slightly splay and mildy remisely famor compounds. This<br>yeast enablist abourdy high attenuation, resulting in a practically loone-dry been. If desired, we<br>recommend controlling the dryvests by alligning the market temporar or addieg mater or adjuncts to<br>and the stable of   | 77 - 81 %             | Medium - Low  | 68 - 75 °F                   |
| NEW for<br>2017 | Wallonian Farmhouse II                                 | the main far what well level come look and residual resistants to the below.  It is a single trans for accumantages, considerable from the same source as our Wildmann Farmhouse status, a well known browny hailing from the Wildmann region of lengtion. Sightly less arranged and enhalting are nevertained bent and enhalting are level and present and enhalting and enhalting and enhanced and enhalting and enhanced and enhanced enhalting and enhanced sentences deviced and enhanced enhanced enhanced enhalting and enhanced   | 81 - 88 %             | Medium        | 72 - 80+ °F                  |
| NEW for<br>2017 | Wallonian Farmhouse III                                | and assistant extractions are assessment as a second to the second to th   | 80 . 87 %             | Medium - Low  | 68 . 80 °F                   |
| NEW for<br>2017 | Flanders Specialty Ale                                 | This is a single strain of Saccharomyces cerevises isolated from a fascinating Belgian producer of a wide<br>array of traditional Belgian beer ryles. This is a versatile yeast that will ferment fairly dry and produce a<br>balanced flavor and arram profile laced with a myrided of exters and phenols.<br>While fermenting to dryness similar to our Dry Belgian Ale, their remains a plasaunt fulliance in the<br>mounthfeel and a mith tackbone that thins, if you would like the fair growty for remain a bit higher, we   |                       |               |                              |
| WLP4021         | Saison Blend II  | recommend mashine around 156.7. The size hashed his Park Schrambury South May, available to you as a result of popular demand from the commercial braviling cross. This commendation that commercial braviling cross. This commendation of Schrambury May of Schrambury  | 80 - 90 %             | Medium        | 68 - 80 °F                   |
| WLP4025         | Dry Belgian Ale  | Ony fatigine Alls single strain of Seccharomyces convolve installed from a unique golden strong all.<br>The profile is complex and balanced mix of apple, pear and sign for four furth with one mix slipsy and<br>proper process. The apple mix all the sign of the si   | 00 - 00 %             | Madam         | 08-20 F                      |
| WLP4030         | Franconian Dark Lager                                  | Franconian Dark Lager is a single strain of Saccharomyces patorianus that halls from the Francosia<br>region of Gemman, This yeast whibits a both tag lime and has flavor profile disasteristics; that<br>complement dark; casted malks. The dark malk complementing nature of this yeast makes it a perfect for<br>any big, malt driven dark lagers. We recommend a brief disastryl rest at ~60-65 FF (2-3 days) at the<br>end of primary termination. An extended lagering phase as 33-35 FF will encourage the yeast to settle.   | 74 - 78 %             | Medium - Low  | 48 - 51 °F                   |
| WLP4035         | Hessian Pils   | Section 19.1, is a single latter of Scicicionempose particionius that half from the few region of Germany<br>that philitis contribing to wait in a grant of Brown years. It's a close interest with reliable to whether<br>formation, exhibits a short lag time, ferments wort quolity and attenuates well, even at the low end of<br>a size feed in the second of the<br>acting feed and the second of the<br>fermentation. An extended lagering phase at 33.35 Ff will encourage the yeast to settle and create a<br>clean postful.  | 73 - 76 %             | Medium - Low  | 45 - 48 °F                   |
| WLP4040         | Midwestern Ale   | Moleowaters Aley yeast is a single strain of Saccharomyce, corevious loaked from a storiot betweeny in the healthand of America, well under for fermatistics of a Broad special road of years. A section of worth a Newthenly fast fermenter with good attenuation and pleasant exists profile that can be tuned visit the fermentation in the section of the s   | 76 - 80 %             | Medium        | 64 - 72 °F                   |
| WLP4045         | Sigmund's Voss Kveik                                   | Traditionally vaid in the production of thoroughair ammhous Ale, this stanks a fast femometre with post attenuation, safe plant playables, saintake and unique even princip of caragine peak. It stanks in price on the forming incredibly large facts custles any other years wive seen before, yet cell immunities and publications and produced the production of the production  | 78 - 83 %             | Medium - High | 70 - 100 °F                  |
| The Y           | east Bay Wild Yeast and Bacteria Strains               | Description  | Attenuation           | Flocculation  | Optimum<br>Temp. (°F)        |
| WLP4603         | Beersel Brettanomyces Blend                            | This bland combines Brettonomyces strains isolated from a lambic produced in the Beersel area in the<br>Belgian province of Flenish Brabant. All of the strains in this bland provide a balanced profile of<br>fruitness and funkiness. This bland tends to be a quick starter and forms a nice pellicle. The resulting<br>beer is balanced with a bright and criso firish.  |                       |               | 70.00                        |
| NEW for<br>2017 | Brettanomyces TVB 184                                  | Institute from a rusts familhouse spik beer produced in the Northwestern United States, this strain is the first single attain iterations/yees is sold are user or relating all on its cone because it diseases that distinct first single are sold in the sold of   |                       |               |                              |
| NEW for<br>2017 | Brettanomyces TYB 207                                  | Abbez, and since Bland.  Abbez   | 82-88%                | Medium Low    | 72 - 82                      |
| NEW for<br>2017 | Brettanomyces TYB 261                                  | soldated from a unique mixed feminentation beer produced in the Midlewstern United States, this<br>femalescency soldate exhibits a mid states and suff lank with a said blackbone of trigosich into exercising<br>graving, puzzy, plancing language 17 year purplementary, but send plancins a standard<br>purplementary of the said   | 80 - 82 %             | Medium - Low  | 72 - 80                      |
| WLP4613         | Brussels Brettanomyces Blend                           | This bland combines direction-owners strains lookand from a unique lamble; produced in the Brussels<br>region of Beiglium. And the lookans in this blesh produce a promotioned bumyand frush with mild acadity<br>and very little fruitiness. This blesh dan be a little slow to start up, but is a great addition to any been<br>that you want to this blesh of the blesh of the strain of the st   | 80 % +                | Medium - Low  | 65 - 69                      |
| WLP4623         | Lochristi Brettanomyces Blend                          | nore sourcine fruitiness deministrate by histor of strowbury. This bend also imports a pleasant a cidity over time that helps to balance out the profile of the fisioned been: It can be down to start up.  This bland combines one of the Saccharomyces strains from the Saison Bland and those unique Brettamonyces includes from our yeast Blenzy. The Saccharomyces yeast strain is a strong attenuator that produces a delight deser profile of appoint and concape and on imports a long by and earthy that produces a delight deser profile of appoint and concape and on imports a long by and earthy  | 80%+                  | Medium - Low  | 70 - 80                      |
| WLP4626         | Saison Brettanomyces Blend                             | facish to the beer. The Brettamonyces strains are both good attenuators that produce some fluily setter<br>and mild fluik, and add bright character to the beer. The combination of these wast produces and y<br>but balanced character with a delightful exter profile and just the right amount of funk. Approximately<br>\$100 months of the profile of the profile and part the right amount of funk. Approximately<br>\$100 months of the profile of the profile of the profile and part the right amount of funk. Approximately<br>\$100 months of the profile of the pro  | 80 % +                | Medium - Low  | 65 - 68                      |
| NEW for<br>2017 | Saison Brettanomyces Blend II                          | (TMESIA / TMEOP). This bland will profine a been that is bestrieg the close is submissed, settled in the close is soon character with a nutic kids of Brittanowyne fromtenes and nutiness. While enhabiting a mid hayframyned component, the overall character is habiten the hard forward and on the spectrum component on our original season from the contracter is habiten the hard forward and only the spectrum component on our original season from the contracter is habiten to the spectrum component on our original season from the contracter is habiten to the spectrum component to the collection of the colle   | 82 - 85 %             | Medium - Low  | 72 - 80                      |
| WLP4627         | Funktown Pale Ale                                      | is well sailed for primary formentation. The combination of the citrus/peach extent from the Vermont.<br>As strain and the very light first, and primarypoli/manage extent from the well's schramorapes produces a<br>unique filter and aroma profile that is that forward. Expect this bland to finish drier than the Vermont<br>Ase.<br>If you dig using a deview array of unique organisms to rorate bilanced sour bears, this delightful mediag<br>of microbies is usuat to plaised. Mildlings it com strainful microfile size intermediate organisms, intended for  | 70 - 80 % +           | Medium - Low  | 68 - 74                      |
| WLP4633         | Mélange - Sour Blend                                   | us in the production of loar been in which a balance of fruit knot dourness is desired. This bland<br>contains the doctorizations convision belongs become the formation of the efficiency in<br>solders, is contained by the contained by the contained by the contained by the contained by the<br>solders, we recommend specify that the log bid collection of the contained by the contained by the<br>solders, we recommend specify that the log bid collection is desired by the contained by the<br>solders were solders and the solders are contained by the contained by the contained by the<br>solders are contained by the contained by the contained by the contained by the<br>solders are contained by the contained by the contained by the contained by the contained by<br>45 Hz and before the contained by the contained by the contained by the contained by<br>45 Hz and before the contained by the contained by the contained by<br>45 Hz and before the contained by the contained by<br>45 Hz and before the contained by the contained by<br>45 Hz and before the contained by<br>45 Hz and<br>45 Hz and | 85 % +                | Medium - Low  | 68 - 68                      |
| WLP4637         | Amalgamation I - Brett Super Blend                     | Amalgamation is the union of our six favorite Birettanomyces isolates from our microbe Birary. Each<br>solates produces a unique bioquard of bright and finally bivars and arrows, and the combination of all of<br>them into one bland results in the collections of these unique Birarys and arrows into something truly<br>special. Expect this bland to create a dry boar with a bright and complete front-forward flavor and arrows,<br>accompanied by one but for the top balance.   | 85%+                  | Low           | 70 - 80                      |
|                 | Amalgamation II - Brett Super Blend                    | The new installment of our "fast Experiment," Analogoration in a believe of 5 instrutionopes isolates and institutionopes insulations, "Some TREALS, RETURNING THE ANALOGORATION AND ANALOGORATION ANALOGORATION AND ANALOGORATION AND ANALOGORATION AND ANALOGORATICA ANALOGORATION AND ANALOGORATION AND ANALOGORATICA ANALOGO   |                       |               | 73.00                        |
| WLP4675         | Farmhouse Sour Ale                                     | Agriculturary common concentration was seen and process of acceptance of the common co   | ou.c - db %           | No.           | 22 - 00                      |
| WLP4682         | Lactobacillus Blend                                    | The Landbackhile fillend includes three strains: Lactobackhile plantarum, Lactobackhile brevel and a drain of Lactobackhile strained from a very nique brevel of American cour been that retirement a coperior of Lactobackhile strained from a very nique brevel of American cour been that retirement a coperior of Lactobackhile strained and support of Lactobackhile strained provides and cover a very response trained provides and cover a very response trained provides and cover a very lactobackhile strained by the strained backhile strained by the strained backhile strained by the strained by the strained by the strained backhile strained by the stra   | 8U - 90 %             | Medium - Low  | 70 - 90                      |
| 1               | <del> </del>   | determine IBU at which lactic acid production is inhibited).   | NA<br>Miconuri Malt S | INA           | 70 - 90<br>/2018. © All Righ |