

Saccharomyces Pitch Rates & Pricing

		Number of Barrels															
		1	2	3	4	5	6	7	8	9	10	15	20	30	40	50	60
Million cells per mL	7	\$126	\$155	\$177	\$203	\$233	\$286	\$308	\$363	\$408	\$454	\$582	\$740	\$908	\$1,211	\$1,514	\$1,815
	10	\$135	\$185	\$206	\$262	\$309	\$388	\$454	\$483	\$501	\$556	\$736	\$867	\$1,297	\$1,728	✉	✉
	12	\$141	\$181	\$237	\$292	\$388	\$475	\$488	\$533	\$598	\$666	\$828	\$1,038	\$1,556	✉	✉	✉
	15	\$158	\$206	\$295	\$382	\$494	\$524	\$582	\$666	\$701	\$736	\$974	\$1,297	✉	✉	✉	✉
	20	\$171	\$262	\$382	\$508	\$556	\$666	\$740	\$785	\$809	\$867	\$1,297	✉	✉	✉	✉	✉
	25	\$182	\$304	\$485	\$561	\$693	\$736	\$831	\$867	\$974	\$1,081	\$1,621	✉	✉	✉	✉	✉
	30	\$193	\$364	\$501	\$654	\$736	\$840	\$908	\$1,038	\$1,167	\$1,297	✉	✉	✉	✉	✉	✉

✉ [Please contact us for a quote.](#)

Prices subject to change without notice

ALES

Although there are many schools of thought on pitch rates, generally a pitch rate of 7 million cells/mL will be adequate for ales under 1.060 OG (15°P). For ales over 15 degrees Plato, we generally recommend a pitch rate of 0.75 mil cells/mL/degree Plato, but this may vary by strain

[Contact us](#) with questions or personalized recommendations.

LAGERS

Recommended pitch rates for lagers depend on pitch temperatures. Ale pitch rates (see above) can be used if pitched in the mid-60s°F (17-19°C) and brought down to desired lager fermentation temperature after activity is observed (typically within 18-24 hours of pitching). If pitching cold around 50°F (10°C), we recommend pitching at a higher rate – 1.5 million cells/mL/degrees Plato is a good rule of thumb.

Brettanomyces Pitch Rates & Pricing

		Number of Barrels															
		1	2	3	4	5	6	7	8	9	10	15	20	30	40	50	60
Million cells per mL	500k	\$58	\$70	\$83	\$94	\$101	\$109	\$119	\$133	\$143	\$154	\$219	\$229	\$269	\$292	\$309	\$329

We recommend a pitch rate 500,000 cells/mL for a secondary pitch of Brett.

PLUS Series Pitch Rates & Pricing

Number of Barrels

Million cells per mL	Number of Barrels															
	1	2	3	4	5	6	7	8	9	10	15	20	30	40	50	60
7	\$141	\$173	\$197	\$226	\$260	\$319	\$343	\$404	\$454	\$504	\$646	\$823	\$1,010	\$1,346	\$1,682	\$2,016
10	\$150	\$205	\$229	\$291	\$344	\$432	\$504	\$537	\$557	\$618	\$817	\$963	\$1,441	\$1,920	☒	☒
12	\$157	\$202	\$263	\$324	\$432	\$528	\$542	\$593	\$665	\$740	\$920	\$1,153	\$1,729	☒	☒	☒
15	\$176	\$229	\$328	\$425	\$550	\$582	\$646	\$740	\$780	\$817	\$1,082	\$1,441	☒	☒	☒	☒
20	\$191	\$291	\$425	\$564	\$618	\$740	\$823	\$872	\$898	\$963	\$1,441	☒	☒	☒	☒	☒
25	\$203	\$339	\$539	\$623	\$770	\$817	\$923	\$963	\$1,082	\$1,201	\$1,800	☒	☒	☒	☒	☒
30	\$215	\$405	\$557	\$726	\$817	\$933	\$1,010	\$1,153	\$1,297	\$1,441	☒	☒	☒	☒	☒	☒

NEXT Series Pitch Rates & Pricing

Number of Barrels

Million cells per mL	Number of Barrels															
	1	2	3	4	5	6	7	8	9	10	15	20	30	40	50	60
7	\$143	\$174	\$199	\$228	\$262	\$322	\$346	\$408	\$458	\$509	\$652	\$830	\$1,019	\$1,358	\$1,698	\$2,036
10	\$151	\$207	\$232	\$294	\$347	\$436	\$509	\$542	\$562	\$624	\$825	\$973	\$1,455	\$1,938	☒	☒
12	\$158	\$204	\$265	\$327	\$436	\$533	\$547	\$598	\$671	\$747	\$929	\$1,164	\$1,745	☒	☒	☒
15	\$178	\$232	\$331	\$429	\$555	\$588	\$652	\$747	\$787	\$825	\$1,092	\$1,455	☒	☒	☒	☒
20	\$192	\$294	\$429	\$570	\$624	\$747	\$830	\$880	\$907	\$973	\$1,455	☒	☒	☒	☒	☒
25	\$205	\$342	\$544	\$629	\$777	\$825	\$932	\$973	\$1,092	\$1,212	\$1,817	☒	☒	☒	☒	☒
30	\$217	\$409	\$562	\$733	\$825	\$942	\$1,019	\$1,164	\$1,310	\$1,455	☒	☒	☒	☒	☒	☒

☒ [Please contact us for a quote.](#)

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Lactobacillus

We recommend direct pitching 1L of Lacto Blend to 3bbls of wort for most kettle sours. If pitched at 95°F (35°C), pH will drop to roughly 3.2–3.4 within 18–48 hours. **Do not let temperature rise above 100°F (38°C) and use only unhopped wort.** This Lacto blend is extremely sensitive to hops. Even 1–2 IBUs can inhibit souring.

All bacterial cultures,
including the Lacto
Blend

\$105 per liter

Propper Phantasm

Propper Phantasm delivers thiol precursors from naturally sourced New Zealand ingredients in a dosable liquid form. Scale your addition and take your beers to new levels with fine-tuned aromas of passion fruit, grapefruit, and guava. Use with any Thiolized yeast strain.

Recommended use

One bottle of Propper Phantasm per 5bbl increases thiols by 100%

One bottle of Propper Phantasm per 10bbl increases thiols by 50%

1 bottle

\$30

Dried Lutra Kveik

An exceptionally clean, dynamic house strain that delivers a neutral canvas for nearly any style requiring a crisp fermentation profile.

For an ultraclean, lager-like prole: 65–72°F (18–22°C)

For slight esters: 75–85°F (24–29°C)

For turbo-speed: 85–95°F (29–35°C)

1 Pouch (11g)

\$9.99 each

1–2 Bricks

\$185 each

3+ Bricks

\$175 each



Pinnacle™ Dry Yeast

Pinnacle offers brewers a line of reliable, familiar house strains in a dry format that are always helpful to have on hand in your cooler. Available in 500g bricks.

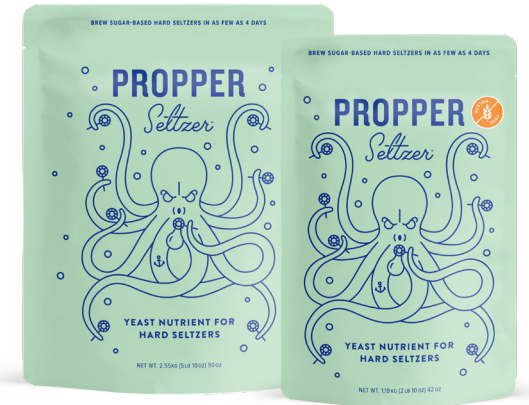
	1-19 Bricks	20+ Bricks
Heritage Pilsner	\$105	\$103
Heritage American Ale	\$63.50	\$61.50
Heritage English Ale	\$61.50	\$59.50
Crisp Sour	\$150	\$144.75
Low Alcohol	\$156	\$154



Pinnacle™ Brew Boost™

Brew Boost is a zinc-enriched yeast nutrient that promotes healthier fermentations and flavor consistency, resulting in cleaner, more balanced beers. Available in 500g containers and 5g satchets.

	1-19 Containers	20+ Containers
Brew Boost (500g)	\$195	\$175
2 x 5g satchets	\$7.95	



Propper Seltzer® Nutrient

Propper Seltzer® takes the guesswork out of hard seltzer brewing, allowing brewers to focus on the creative side of seltzers. Propper Seltzer nutrient is dry and 7 bbl and 15 bbl sizes are packaged in an easy to use, resealable bag. Simply measure out the dose based on your batch size.

5 gallon (28g)	\$7.99
7 bbl (1.19kg)	\$59
15 bbl (2.55kg)	\$117
150 bbl (25kg)	1 bag: \$849 2-9 bags: \$749 10+ bags: \$649