

## Saccharomyces Pricing

Saccharomyces 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	\$121	\$149	\$170	\$195	\$224	\$275	\$296	\$349	\$392	\$436	\$559	\$711	\$873	\$1,164	\$1,455	\$1,745
	10	\$129	\$177	\$198	\$251	\$297	\$373	\$436	\$464	\$481	\$534	\$707	\$833	\$1,247	\$1,661		
	12	\$135	\$174	\$227	\$280	\$373	\$456	\$469	\$512	\$575	\$640	\$796	\$998	\$1,496			
	15	\$151	\$198	\$283	\$367	\$475	\$503	\$559	\$640	\$674	\$707	\$936	\$1,247				
	20	\$164	\$251	\$367	\$488	\$534	\$640	\$711	\$754	\$777	\$833	\$1,247	\$1,661				
	25	\$175	\$292	\$466	\$539	\$666	\$707	\$799	\$833	\$936	\$1,039	\$1,558					
	30	\$185	\$350	\$481	\$628	\$707	\$807	\$873	\$998	\$1,122	\$1,247						

## Saccharomyces Pitch Rates

[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	\$55	\$67	\$79	\$90	\$97	\$104	\$114	\$127	\$137	\$148	\$210	\$220	\$258	\$280	\$297	\$316

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

## NEXT™ Strain Pricing

Engineered Series

Number of Barrels

























		1	2	3	4	5	6	7	8	9	10	15	20	30	40	50	60
Million cells per mL	7	\$134	\$164	\$187	\$215	\$247	\$303	\$326	\$384	\$432	\$480	\$615	\$783	\$961	\$1,281	\$1,601	\$1,920
	10	\$142	\$195	\$218	\$277	\$327	\$411	\$480	\$511	\$530	\$588	\$778	\$917	\$1,372	\$1,828		
	12	\$149	\$192	\$250	\$308	\$411	\$502	\$516	\$564	\$633	\$704	\$876	\$1,098	\$1,646			
	15	\$167	\$218	\$312	\$404	\$523	\$554	\$615	\$704	\$742	\$778	\$1,030	\$1,372				
	20	\$181	\$277	\$404	\$537	\$588	\$704	\$783	\$830	\$855	\$917	\$1,372	\$1,828				
	25	\$193	\$322	\$513	\$593	\$733	\$778	\$879	\$917	\$1,030	\$1,143	\$1,714					
	30	\$204	\$385	\$530	\$691	\$778	\$888	\$961	\$1,098	\$1,235	\$1,372						

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# **PLUS™ Strain Pricing**

Engineered Series

**Number of Barrels**

		1	2	3	4	5	6	7	8	9	10	15	20	30	40	50	60
Million cells per mL	7	\$134	\$164	\$187	\$215	\$247	\$303	\$326	\$384	\$432	\$480	\$615	\$783	\$961	\$1,281	\$1,601	\$1,920
	10	\$142	\$195	\$218	\$277	\$327	\$411	\$480	\$511	\$530	\$588	\$778	\$917	\$1,372	\$1,828		
	12	\$149	\$192	\$250	\$308	\$411	\$502	\$516	\$564	\$633	\$704	\$876	\$1,098	\$1,646			
	15	\$167	\$218	\$312	\$404	\$523	\$554	\$615	\$704	\$742	\$778	\$1,030	\$1,372				
	20	\$181	\$277	\$404	\$537	\$588	\$704	\$783	\$830	\$855	\$917	\$1,372	\$1,828				
	25	\$193	\$322	\$513	\$593	\$733	\$778	\$879	\$917	\$1,030	\$1,143	\$1,714					
	30	\$204	\$385	\$530	\$691	\$778	\$888	\$961	\$1,098	\$1,235	\$1,372						

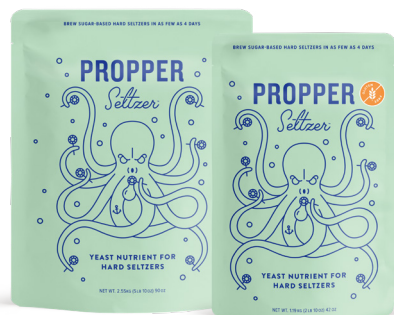
 [Please contact us for a quote.](#) Prices subject to change without notice.



## 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.

<b>All bacterial cultures, including the Lacto Blend</b>	\$100 per liter
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## Propper Seltzer® Nutrient

Make hard seltzer fast and easy. Propper Seltzer provides a broad spectrum of micro and macronutrients to power your favorite beer, champagne, or distillers yeast through a healthy 100% sugar-based fermentation in as little as 7 days. Dosage rate is 170 grams per bbl. Shelf life is 2 years from date of manufacture.

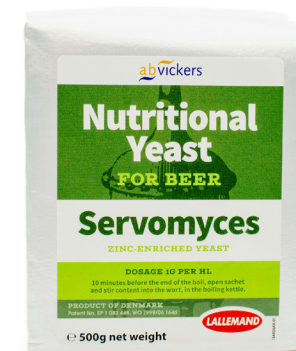
<b>5 gallon (28g)</b>	\$6.99
<b>7 bbl (1.19kg)</b>	\$54
<b>15 bbl (2.55kg)</b>	\$109
<b>150 bbl (25kg)</b>	1 bag: \$799 2–9 bags: \$699 10+ bags: \$599



## Dried Lutra® Kveik

Dried Lutra is the same shockingly clean and versatile yeast you love, but now in a convenient dried format, inspired by the traditional Norwegian brewing practice of drying yeast. Dried Lutra can ferment quickly, at high temps, and to a very high ABV. And it's shelf-stable for three years from its manufacture date, which makes Lutra easily accessible to more brewers worldwide. Just like the liquid form, Dried Lutra can produce anything from high-octane barleywines, imperial stouts, pseudo-lagers and neutral hard seltzer bases, with the added benefit of being Gluten-Free.

<b>1 Pouch (11g)</b>	\$8.99 each
<b>1 Brick (500g)</b>	\$175 each
<b>2+ Bricks</b>	\$165 each



## Servomyces Nutrient

Give your beer the best chance at a speedy fermentation. Servomyces is a zinc-enriched micronutrient that can decrease fermentation time significantly. Dosage rate is 1.17 grams per bbl. Shelf life is 3 years from date of manufacture.

<b>500g Brick</b>	\$199
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