

## Saccharomyces Pricing

Number of Barrels

|                            |    | 1     | 2     | 3     | 4     | 5     | 6     | 7     | 8     | 9       | 10      | 15      | 20      | 30      | 40      | 50      | 60      |
|----------------------------|----|-------|-------|-------|-------|-------|-------|-------|-------|---------|---------|---------|---------|---------|---------|---------|---------|
| Million<br>cells<br>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.

# Thiolized® and POF- 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.

# DKO™ 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 |         |         |         |         |         |         |

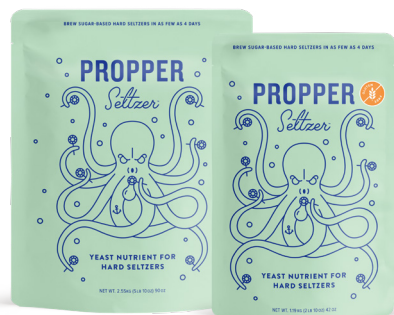
✉ [Please contact us for a quote.](#) Prices subject to change without notice.



## 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 |
|--|-----------------|



## 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.

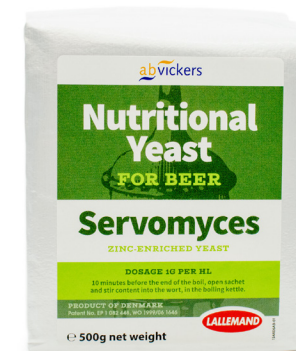
|                        |  |
|------------------------|--|
| <b>5 gallon (28g)</b>  | \$6.99   |
| <b>7 bbl (1.19kg)</b>  | \$54   |
| <b>15 bbl (2.55kg)</b> | \$109  |
| <b>150 bbl (25kg)</b>  | 1 bag: \$799<br>2–9 bags: \$699<br>10+ bags: \$599 |



## 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 |
|-------------------|-------|