PROBREW PRICE CHART

OMEGA YEAST

Saccharomyces Pricing

Number of Barrels

Million cells per mL	1	2	3	4	5	6	7	8	9	10	15	20	30	40	50	60
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	✉	✉	✉	✉	✉	✉

✉ Please contact us for a quote. Prices subject to change without notice.

Saccharomyces Pitch Rates

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.

400 Series Strain Pricing

Thiolzed®, DKO™, and POF- strains

Number of Barrels

Million cells per mL	1	2	3	4	5	6	7	8	9	10	15	20	30	40	50	60
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.

Brettanomyces Pitch Rates & Pricing

Number of Barrels

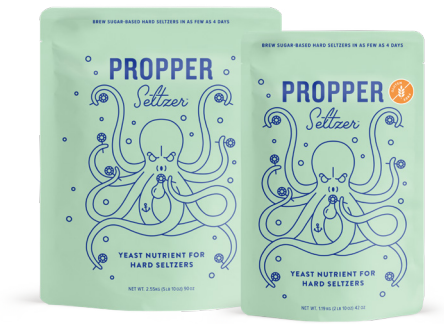
Million cells per mL	1	2	3	4	5	6	7	8	9	10	15	20	30	40	50	60
500k	$55	$67	$79	$90	$97	$104	$114	$127	$137	$148	$210	$220	$258	$280	$297	$316

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

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	$100 per liter



Propper Seltzer® Nutrient

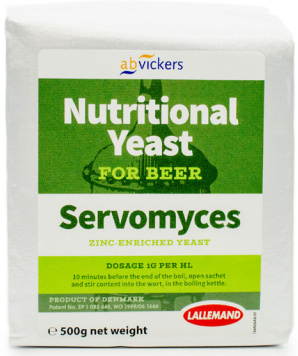
Make hard seltzer fast and easy. Propper Seltzer provides a broad spectrum of micro and macronutrients to power your favorite beer, champagne, or distillers yeast through a healthy 100% sugar-based fermentation in as little as 7 days. Dosage rate is 170 grams per bbl. Shelf life is 2 years from date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

5 gallon (28g)	$6.99
7 bbl (1.19kg)	$54
15 bbl (2.55kg)	$109
150 bbl (25kg)	1 bag: $799 2–9 bags: $699 10+ bags: $549

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 two 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.

1 Pouch (11g)	$8.99 each
1 Brick (500g)	$175 each
2–4 Bricks	$165 each
5+ Bricks	$155 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.

500g Brick	$199