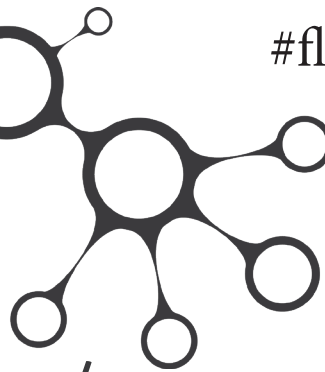


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**GMO
FREE**

Premium Brewer's Yeast

#2338 SAN DIEGO

Dry Brewing Yeast Brick 500G

(Pacific Ale) **\$39.99 each**

Saccharomyces Cerevisiae

Fermentation kinetics: fast, 7 days at 68°F
(20°C) for 12°P

Fermentation temperature range: 60-75°F
(16-24°C)

Apparent attenuation: 81%

Flocculation & sedimentation ability: high

Dosage recommendation: 50-80 g/hL of 12°P
- 18°P cold wort

Alcohol tolerance: 9%

#2336 LONDON

Dry Brewing Yeast Brick 500G

(English Ale) **\$39.99 each**

Saccharomyces Cerevisiae

Fermentation kinetics: fast, 7 days at 64°F
(18°C) for 12°P

Fermentation temperature range: 61-75°F
(16-24°C)

Apparent attenuation: 75%

Flocculation & sedimentation ability: high

Dosage recommendation: 50-80 g/hL of 12°P
- 18°P cold wort

Alcohol tolerance: 9.5%

#2340 SAISON CALAIS

Dry Brewing Yeast Brick 500G

(French Ale) **\$47.99 each**

Saccharomyces Cerevisiae

Fermentation kinetics: fast, 5 days at 75°F
(24°C) for 12°P

Fermentation temperature range: 61-75°F
(16-24°C)

Apparent attenuation: 90%

Flocculation & sedimentation ability: low

Dosage recommendation: 50-80 g/hL of 12°P
- 18°P cold wort

Alcohol tolerance: 10%

#2334 SPECIAL WHEAT

Dry Brewing Yeast Brick 500G

(Wheat Beer) **\$44.99 each**

Saccharomyces Cerevisiae

Fermentation kinetics: fast, 5 days at 75°F
(24°C) for 12°P

Fermentation temperature range: 61-75°F
(16-24°C)

Apparent attenuation: 88%

Flocculation & sedimentation ability: low

Dosage recommendation: 50-100 g/hL of
12°P - 18°P cold wort

Alcohol tolerance: 10.5%



LD Carlson Company
Kent, OH 44240

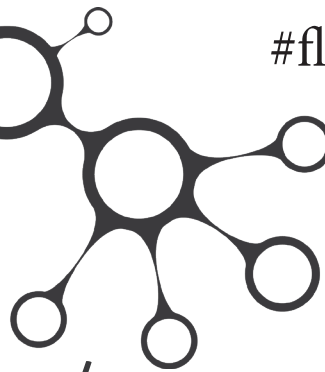
T: 800-321-0315
F: 800-848-5062

www.ldcarlson.com
brewerysales@ldcarlson.com

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Premium Brewer's Yeast

#2346 BERLIN LAGER

Dry Brewing Yeast Brick 500G

(German Lager) **\$44.99 each**

Saccharomyces Cerevisiae

Fermentation kinetics: fast, 13 days at 54°F (12°C) for 12°P

Fermentation temperature range: 50-70°F (10-21°C)

Apparent attenuation: 80%

Flocculation & sedimentation ability: very high

Dosage recommendation: 80-120 g/hL of 12°P - 18°P cold wort

Alcohol tolerance: 10.5%

#2344 MUNICH LAGER

Dry Brewing Yeast Brick 500G

(True Lager) **\$44.99 each**

Saccharomyces Pastorianus

Fermentation kinetics: fast, 13 days at 54°F (12°C) for 12°P

Fermentation temperature range: 50-70°F (10-21°C)

Apparent attenuation: 81%

Flocculation & sedimentation ability: high

Dosage recommendation: 80-120 g/hL of 12°P - 18°P cold wort

Alcohol tolerance: 10.5%

#2342 SPECIAL SOUR

Dry Brewing Yeast Brick 500G

(Sour Beer) **\$79.99 each**

Lachancea Thermotolerans

Fermentation kinetics: slow, requires sequential inoculation after days 3 at 64°F (18°C)

Fermentation temperature range: 61-75°F (16-24°C)

Apparent attenuation: 30%

Flocculation & sedimentation ability: medium

Dosage recommendation: 100-150 g/hL of 12°P - 20°P cold wort

#2348 HARD SELTZER

Dry Brewing Yeast Brick 500G

(Seltzer) **\$34.99 each**

Saccharomyces Bayanus

Fermentation kinetics: fast, 5 days at 75°F (24°C) for 12°P

Fermentation temperature range: 54-82°F (12-28°C)

Apparent attenuation: 99%

Flocculation & sedimentation ability: very high

Dosage recommendation: 50-120 g/hL of 12°P - 20°P sugar solution

Alcohol tolerance: Up to 17%



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