



Packaging: 250-gram/500-gram/10 KG
 Pricing: CAD ex works from Yeast Canada Innovations in BC & Ontario
 Payment Options: Electronic Funds Transfer, e-Transfer, cheque or major credit card with 1.5% cc fee
 Free shipping on orders of 10 (or more) 500-gram bricks
 Written confirmation required on all orders & shipments



Product Name	Description	Format	Pricing	Box Pricing: (>40 x 500g)	Flocculation	Attenuation	Temperature	Style	Comparative Strains
Yeast Strains for Brewing									
LAX	Ale yeast of North American origin, isolated from a famous West Coast craft brewery. With little ester production and a clean profile, and neutral aroma that accentuates hop aromas.	500-gram	\$75.90	\$70.50	Medium to Medium Low	76-80%	16-22°C	Brown Ales, Imperial Stouts, Pale Ales, Red Ales, West Coast IPAs	US05
Saturated	This yeast strain produces a hazy, juicy, and fruity beer with a soft mouthfeel, the hallmark of a NEIPA. The esters produced by this yeast strain contribute to the beer's flavour and aroma. A good level of bio-transformation complements fruity and tropical hops.	500-gram	\$105.90	\$92.50	Medium-High	73-77%	18-22°C	Brown Ales, Imperial Stouts, NEIPAs, Pale Ales, Stouts, West Coast IPAs	London Ale 3, Juice, Verdant
Banana Split	This Hefeweizen strain produces high amounts of isoamyl acetate, perceived as banana flavour, balanced, with less dominant aromatics of apple, clove and plum. Esters are more dominant at high temperatures and lower pitches, leaving a crisp finish.	500-gram	\$102.90	\$94.50	Low-medium	73-80%	19-24°C	Hefeweizen	Weihenstephan Wheat
Bond	This English-style yeast provides the backbone for everything from IPAs to stouts to barleywines. Clean, aggressive, attenuative, ABV tolerant and highly flocculant. This yeast is the go-to house ale strain for many microbreweries.	500-gram	\$75.90	\$70.50	High	76-80%	16-21°C	Brown Ales, Imperial Stouts, IPAs, Pale Ales, Red Ales, Stouts	SO4
Voss Kveik	This strain produces a dominant orange peel aroma that pairs well with citrusy hops. A fast fermenting kveik yeast strain isolated from the Voss region in Norway.	500-gram	\$145.40	\$139.95	Medium	76-80%	30-40C	Amber Ale, Brown Ales, Double IPAs, Imperial Stouts, IPAs, NEIPAs, Pale Ales, Porters, Red Ales, Stouts, West Coast IPAs	Voss Kveik
Old English	British-style yeast that has a high attenuation, and low to medium ester production. A good top-fermenting yeast strain and a great choice for pale ales, ambers, porters and stouts.	500-gram	\$85.00	\$79.50	Medium-High	76-80%	16-22°C	Amber Ale, Pale Ales, Porters, Stouts	Nottingham
Einstein	A dried German yeast strain specially selected for the fermentation of lager and pilsner type beers.	500-gram	\$104.90	\$98.40	Low	76-80%	9-16°C	German Lagers	34/70
Farmhouse Vibes	A diastatic farmhouse saison yeast with high attenuation. A dry finish with a high rate of glycerol production produces a lovely mouthfeel. Expect a bouquet of pepper and fruit from this phenolic yeast.	500-gram	\$105.90	\$97.40	Low	80+%	20-26°C	Saison, farmhouse styles	French Saison
Hornindal Kveik	This yeast produces flavours of tangerine, pineapple and mango. A very high rate of fermentation and flocculation at higher temperatures. A kveik yeast strain isolated from the Hornindal region in Norway. A great option for IPAs and pale ales.	500-gram	\$145.40	\$139.95	High	70-81%	30-35°C	Amber Ale, Brown Ales, Double IPAs, Imperial Stouts, IPAs, NEIPAs, Pale Ales, Porters, Red Ales, Stouts, West Coast IPAs	Hornindal Kveik
Low Rider	A low attenuating dried yeast designed for the production of low-ABV beers. Unable to ferment maltotriose, leaving attenuation in the 60s depending on mash temperature, leaving for plenty of body. Producing tropical fruit forward esters, perfect for session IPAs or table beer styles.	500-gram	\$122.50	\$116.38	Medium	60-66%	18-22°C	Session beers	Unique
Hoppin Pils	An estery lager yeast that is targeted towards Cold lagers, IPL and or dry hopped lager styles. Produces some biotransformation that can elevate the hop profile on clean base beers. Limited inventory.	500-gram	\$111.00	\$105.45	Low-Medium	73-83%	10-15°C	Bock, German Lagers, Kolsch, Lagers, Pilsner	S-23



Packaging: 250-gram/500-gram/10 KG
 Pricing: CAD ex works from Yeast Canada Innovations in BC & Ontario
 Payment Options: Electronic Funds Transfer, e-Transfer, cheque or major credit card with 1.5% cc fee
 Free shipping on orders of 10 (or more) 500-gram bricks
 Written confirmation required on all orders & shipments



Apres Ski	A lager strain, straight from the Swiss Alps. Produces lagers with high sessionability that are clean, slightly floral and fruity.	500-gram	\$126.50	\$112.50	Low	78-82%	10-14°C	Bock, Helles, Lagers	S189
Lactobacillus Helveticus-Dehydrated	Lactic acid bacteria creates a broad spectrum of sour beer styles with bold, sharp and tangy citrus flavour profiles. Delivers efficient, secure souring technique when combined with ideal temperature and conditions.	250-gram	\$168.46	\$136.90	n/a	n/a	34-36°C	Sours	Sour Pitch
Lactobacillus Plantarum-Dehydrated	Dehydrated lactobacillus plantarum culture for kettle souring and mixed fermentation. Produces a quick clean pH drop and a citrus aroma that pairs nicely with both fruit and hops. IBU intolerant.	250-gram	\$168.46	\$136.90	n/a	n/a	33-35°C	Sours	Wild Pitch
Mango Madness	An innovative and cutting-edge strain with a unique aromatic profile, thermotolerant properties and the ability to accelerate fermentation. Produces aromas of guava and mango.	500-gram	\$165.50	\$152.75	Low	76-80%	31-37°C	Double IPAs, IPAs, NEIPAs, Red Ales	Unique
Sour Hour *Limited Quantity	This yeast is isolated from grapes and naturally produces lactic acid, ethanol and an ester profile when inoculated into wort. It is used as an alternative to kettle souring with Lactobacillus species.	500-gram	\$170.00	\$164.50	n/a	n/a		Sours	Philly Sour
High Voltage	Thrives at much warmer temperatures than traditional brewer strains. This fast fermenting strain has positive implications on breweries' efficiency and energy consumption. A clean strain with little ester production, allowing malt and hops to shine. From IPAs to pseudo lagers, this is the perfect single-strain solution for breweries.	500-gram	\$165.50	\$152.75	High	76-80%	31-35°C	Amber Ale, Bock, Brown Ales, Double IPA's German Lagers, Helles, Imperial Stouts, IPA's	Unique
Yeast Strains for Distilling / Wine / Cider / RTD									
Hyperdrive RTD	A specialized blend of clean yeast, nutrients and vitamins. Contains everything needed for sugar-based fermentations to produce a clean base for seltzer drinks or as a strong wash for further distillation (Vodka or Gin). This yeast can produce a base product of up to 18% within a 5-day fermentation window with nothing but sugar and water.	10 KG	\$352.50	n/a	n/a	n/a	24-32°C	Vodka, Hard Seltzer, RTD	Unique
Lovely Bubbly	A strain that provides a very clean fermentation with minimal sulphur production, allows the grape to play center stage in the final product.	10 KG	\$335.50	n/a	n/a	n/a	12-30°C	Champagne	EC-1118
Hercules	Hercules, a newly developed distillers yeast that produces complex congeners including dark fruits and leather. It's perfect for grain-based spirits that will be barrel-aged, adding to the complexity of the spirit produced from the wash. This yeast is characterized as having fast and reliable fermentation, increasing the efficiency of your distillery and yields, making it a great house whiskey strain.	500-gram	\$19.50	\$17.95	n/a	n/a	28-38°C	Whiskey	Unique
Apollo	A specialized strain for the production of spirits from an apple-based substrate. This strain provides a fast and efficient fermentation of up to 17% ABV. The resulting wash provides a nice flavourful and complex distillate that accentuates different apple varieties.	10 KG	\$335.50	n/a	n/a	n/a	12-30°C	Brandy	Unique
Prometheus	Prometheus is a wonderfully fruity yeast that produces massive amounts of esters of fig, licorice and other rich flavours. Interacts nicely with molasses and/or cane juice to bring out the complex flavours in the resulting spirit. Good fermentation performance and ethanol tolerance mean it is an excellent choice for rum production.	500-gram	\$19.50	\$17.95	n/a	n/a	25-35°C	Rum	Unique
Big Apple	Sachormacyes baynus species provides a clean level of fermentation with low levels of sulphur production that allows the apples to play centre stage in the final product and produces a very clean and crisp cider.	10 KG	\$335.50	n/a	n/a	n/a	12-30°C	Cider	Unique