



YEAST CANADA INNOVATIONS

Elevate Your Craft.

Yeast Canada Innovations Product Book

————— FIRST EDITION —————



MESSAGE FROM THE YEAST CANADA TEAM

Welcome to ***Yeast Canada Innovations***, your premier source for top-quality yeast solutions tailored to the Canadian craft brewing, wine, and distilling industries. We are a Canadian-owned and operated company dedicated to enhancing the quality and character of your beverages through our carefully curated yeast strains and nationwide reach.

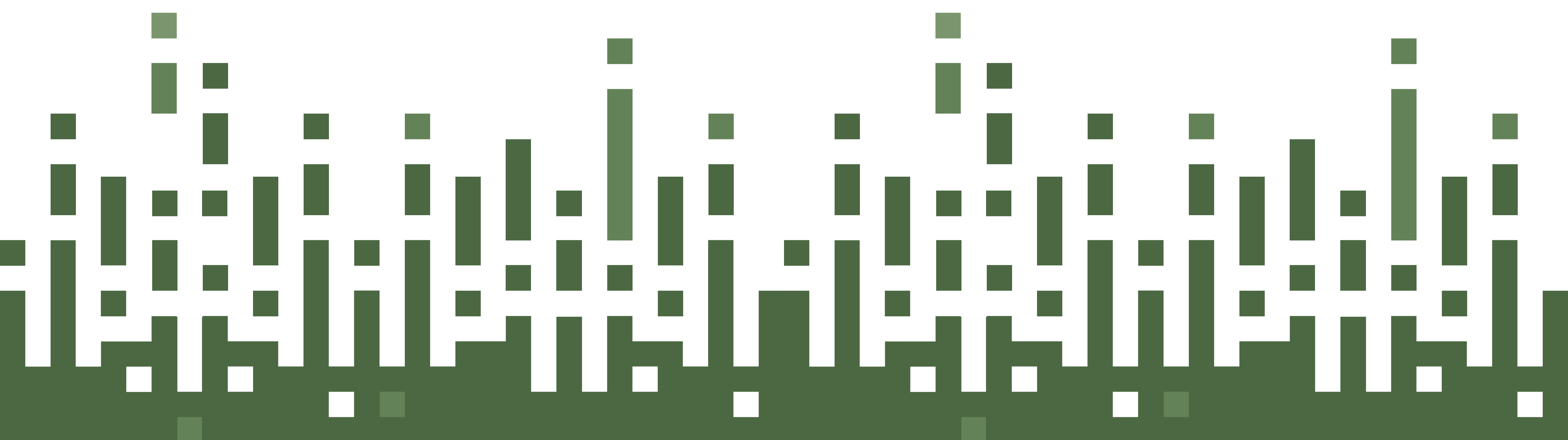
As proud Canadians, we understand the unique needs and challenges of our local market. Our commitment to serving the Canadian craft brewing, winemaking, and distilling communities efficiently and effectively is at the heart of our mission.

At Yeast Canada Innovations, we are more than just a yeast supplier; we are your trusted partner in crafting exceptional beverages that embody the essence of Canada.

Thank you for choosing Yeast Canada Innovations as your yeast supplier. Join us in exploring new horizons, pushing the boundaries of flavour, and celebrating the rich tradition of Canadian craftsmanship in brewing, winemaking, and distillation. We look forward to helping you achieve your brewing and distilling aspirations, one yeast strain at a time.

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WHY PARTNER WITH YEAST CANADA INNOVATIONS?

At Yeast Canada Innovations, we take pride in our commitment to excellence, and we believe that our advantages set us apart as the preferred yeast supplier for the Canadian craft brewing, wine, and distilling industries. Here's why choosing us is a smart decision



1. Canadian Expertise

We are a Canadian-owned and operated company, deeply rooted in the local industry. Our team understands the unique challenges and opportunities within the Canadian market, providing you with tailored solutions.



2. Nationwide Coverage

With warehouses in Vancouver, BC, and near Toronto, Ontario, we offer nationwide coverage and swift delivery to all corners of Canada. Our strategically located facilities ensure your yeast arrives promptly and in optimal condition.



3. Comprehensive Yeast Portfolio

Our extensive selection of dry yeast strains is curated to meet the diverse needs of craft brewers, winemakers, and distillers. Explore our portfolio to find the perfect yeast for your specific beverage creations.



4. Technical Support

Access to technical expertise from our lab manufacturer in Ireland ensures you have the latest knowledge and resources at your fingertips. Our dedicated support team is available to answer your questions and provide guidance throughout your brewing or distilling journey.



5. Free Nationwide Delivery Program

We offer a hassle-free nationwide delivery program, saving you time and money. Enjoy the convenience of having our high-quality yeast delivered right to your doorstep at no additional cost.



6. Quality Assurance

Our commitment to quality is unwavering. We source yeast strains from reputable suppliers and maintain strict quality control measures. Rest assured that the yeast you receive is of the highest quality, ready to enhance the flavors and aromas of your beverages.



7. Collaborative Partnerships

We view our relationship with you as a partnership. Your success is our success, and we are dedicated to supporting your brewing and distilling endeavors. Count on us to be your reliable and trusted partner throughout your journey.



8. Canadian Craftsmanship

We celebrate the rich tradition of Canadian craftsmanship in brewing, winemaking, and distillation. By choosing Yeast Canada Innovations, you align yourself with a company that shares your passion for crafting exceptional beverages that capture the essence of Canada.

OUR LAB PARTNER



Fermentation & Quality Control Specialists

WHC Lab is the lab partner for Yeast Canada Innovations. Their R&D laboratory boasts best-in-class laboratory equipment and experts in the industry, using next-generation methods to grow yeast and bacteria and to perform analysis on beer, cider, spirits, water, and wine.

Yeast Canada Innovations is the exclusive partner for all WHC strains in Canada. With this robust partnership, together, we can bring world-class yeast to the Canadian beverage industry at approachable prices with best-in-class logistics.



YEAST CANADA CUSTOMER PORTAL

We are happy to bring you a state-of-the-art customer portal where you can do everything from browse our portfolio, buy and ship yeast, and pay your bill! Of course, we are always just a phone call or an email away. We're happy to work with you hand in hand to build your next beverage or service all your needs on our portal.



**SCAN THE QR CODE TO
SIGN UP TO THE PORTAL AND
GET STARTED!**

A TEAM THAT LOVES CRAFT AS MUCH AS YOU DO.

Our team has deep experience in the craft brewing industry. From business development to brewing infrastructure to supply and logistics to everything in between, our team members have been a part of every part of this business.



Will Konantz

General Manager

Will leads the day-to-day operations at Yeast Canada Innovations, managing supply relationships and overseeing overall sales efforts to ensure our yeast products reach customers in an efficient and effective manner. With vast knowledge of the ingredient industry, particularly in beer, Will is a valuable resource for supply chain expertise.

will@yeastcanada.com
604-762-2182



Cheryl McNutt

Western Canada Sales Manager

Cheryl, a seasoned sales professional with almost nine years of experience in the brewing industry, has transitioned to providing high-quality yeast solutions. Dedicated to exceptional customer service and tailored collaboration, she understands the needs of beverage producers. Committed to continuous learning, Cheryl stays current with industry trends, techniques, and innovations.

cheryl@yeastcanada.com
778-708-3376



Thibaut Huchet

Eastern Canada Sales Manager

Thibaut is a trained brewmaster with 16 years in the brewing industry in both craft and macro breweries. Thibaut is a full-time fermentation nerd who brings innovation and problem-solving to your brewery to elevate your craft. Based in Montreal, he's dedicated to providing outstanding customer service across Eastern Canada.

thibaut@yeastcanada.com
438-951-3376



Andres Valenzuela

Western Canada Warehouse Manager

Andres is a seasoned warehouse manager, who boasts over 20 years of expertise in warehousing logistics. He oversees all movement of yeast from the lab, storage at our warehouses, and delivery right to breweries, wineries, cideries, and distilleries. With a keen eye for detail, Andres is a key player on our team and a great person to have a laugh with over a beer!

warehousewest@yeastcanada.com
604-396-4677

WAREHOUSE PARTNERSHIP WITH HOPS CONNECT CANADA

Yeast Canada has a great warehouse & logistics partnership with Hops Connect Canada Inc. With this, we have our yeast stored on hand on the doorstep of three major Canadian cities: Vancouver, Toronto & Montréal.

Let's look at how this partnership may benefit you...



Yeast Canada Vancouver Warehouse

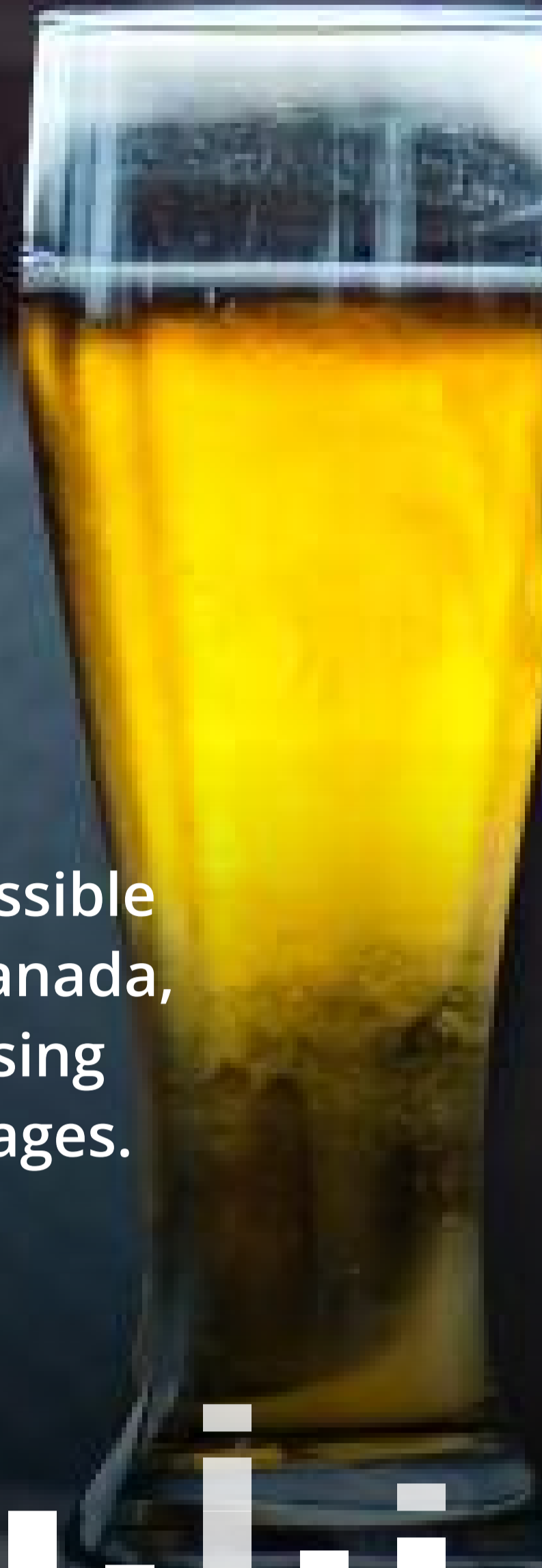
- Located in East Vancouver in the Hops Connect Canada building
- Free Lower Mainland delivery program
- Same day shipping until 12 PM
- Ship your yeast with Hops Connect Canada order

Yeast Canada Ontario Warehouse

- Located in the Hops Connect Canada Ontario cold-storage facility
- Free GTA delivery program
- Same day shipping until 12 PM
- Ship your yeast with Hops Connect Canada order

Moût International Quebec Partnership

- Located in Montréal, Moût handles all of the sales, warehousing & distribution for the Quebec market
- Local delivery program
- Opportunity to ship yeast with hops, malt, etc...



Free Shipping Program

We are excited to bring you some of the finest yeast in the world at accessible prices with a free delivery program! For our warehousing needs across Canada, we have teamed up with Hops Connect Canada. Through our warehousing partnership, we are able to offer you some cost-saving shipping advantages. Here are some of the programs that you're able to access:

With our shipping program, we give you many options to ship your hops and yeast together! Here are some ways you will never see a freight bill when purchasing yeast from Yeast Canada!

HOPS & YEAST

If you have an order with Hops Connect Canada, we can add yeast to your pending shipment and there will be no freight ever added to your yeast invoice!

5 KG ORDER

Orders over 10 x 500-gram bricks automatically qualify for our Free Freight Program. The freight will be invoiced and will be automatically deducted when the invoice is paid within credit terms.

FREE FREIGHT FRIDAY

If you have a Hops Connect Canada order for their "Free Freight Friday" program in Greater Vancouver or the GTA, we can simply add yeast to the delivery with no minimum order!

Please place all orders directly with Yeast Canada Innovations and we will make sure we get your yeast to you as efficiently as possible.

ELEVATE YOUR CRAFT & ENHANCE YOUR BREWING WITH DEHYDRATED YEAST

In the realm of commercial beer brewing, every detail matters in crafting exceptional brews that captivate the palates of consumers. Among the myriad of factors that contribute to the quality and consistency of beer, the choice of yeast stands out as a pivotal element. In recent years, the utilization of dehydrated yeast in commercial brewing has gained traction, offering a range of benefits that elevate the brewing process to new heights.



1. Shelf Stability and Longevity

Dehydrated yeast boasts an extended shelf life when compared to liquid yeast, ensuring that breweries can stock up on yeast supplies without concerns of rapid expiration. This stability allows for greater flexibility in production planning, reducing the risk of yeast spoilage and minimizing wastage.



2. Ease of Handling and Storage

The lightweight and compact nature of dehydrated yeast makes it easier to handle and store in commercial brewery settings. With reduced storage space requirements and simplified handling procedures, breweries can streamline their operations and maintain a more organized brewing environment.



3. Consistency and Reproducibility

Dehydrated yeast offers a high level of consistency in terms of fermentation performance and flavour profile, enabling brewers to achieve reproducible results batch after batch. This reliability is crucial for maintaining the integrity of beer recipes and meeting the expectations of savvy consumers.



4. Cost-Effectiveness

In a competitive market landscape, cost considerations play a significant role in the success of commercial breweries. Dehydrated yeast presents a cost-effective alternative to liquid yeast, allowing breweries to achieve savings in yeast procurement without compromising on quality or performance.



5. Diverse Yeast Strain Options

The availability of a range of dehydrated yeast strains provides commercial brewers with ample choices to experiment and innovate with different flavour profiles and brewing styles. From traditional ale and lager strains to specialized yeast varieties, breweries can explore new avenues of creativity and differentiation in their beer offerings.

By harnessing the benefits of dehydrated yeast, commercial brewers can elevate their craft and delight beer enthusiasts with exceptional brews that embody precision and excellence.



OUR YEAST STRAINS



YEAST STRAIN



SATURATED

This top-cropping English yeast is our best-selling strain. This NEIPA yeast is juicy, with tropical fruit esters and plenty of biotransformation, while maintaining excellent haze stability. Incredibly versatile, Saturated performs in a wide range of styles from NEIPAS to cask ales and everything in between.

DIRECT LIVE CELL COUNT:	1.9 x 10 ¹⁰ cells/g
WEIGHT:	0.5 kg
STRAIN:	<i>Saccharomyces cerevisiae</i>
DOSAGE:	50-150g/hl
REC. FERMENTATION TEMP:	19°C to 22°C
ABV TOLERANCE:	13%
NITROGEN DEMAND:	Medium
ATTENUATION:	73% to 77%
FLOCCULATION:	Medium to High
BEER STYLES:	Brown Ales, Imperial Stouts, NEIPAs, Pale Ales, Stouts, West Coast IPAs

2024 PRICING:

Subject to change thereafter

500-gram brick: \$105.90 CAD

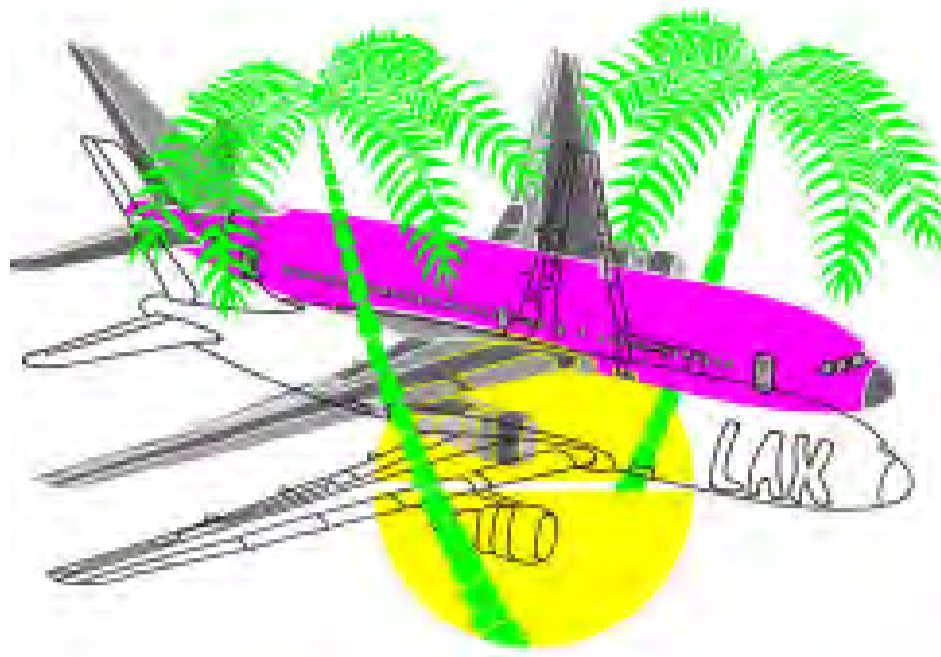
Box Pricing: \$92.50 CAD

Box pricing occurs when 40+ x 500-gram bricks are ordered.

Orders can be a mix of any strains



YEAST STRAIN



LAX

Ale yeast of American origin, isolated from a famous West Coast brewery. With little ester production and a clean profile, it allows New World Hops to take center stage. The neutral aroma accentuates the hops, particularly in dry-hopped beer.

DIRECT LIVE CELL COUNT:	1.9 x 10 ¹⁰ cells/g
WEIGHT:	0.5 kg
STRAIN:	<i>Saccharomyces cerevisiae</i>
DOSAGE:	50-150g/hl
REC. FERMENTATION TEMP:	18°C to 22°C
ABV TOLERANCE:	13%
NITROGEN DEMAND:	Medium
ATTENUATION:	76% to 80%
FLOCCULATION:	Medium Low to Medium
BEER STYLES:	Brown Ales, Imperial Stouts, Pale Ales, Red Ales, West Coast IPAs

2024 PRICING:

Subject to change thereafter

500-gram brick: \$75.90 CAD

Box Pricing: \$70.50 CAD

*Box pricing occurs when 40+ x 500-gram bricks are ordered.
Orders can be a mix of any strains*



YEAST STRAIN



EINSTEIN

A German Lager yeast that is characterized by a clean profile, low ester formation during fermentation and medium sulphur production. A good bottom-fermenting yeast strain for cold fermentation. A great choice for all lager styles

DIRECT LIVE CELL COUNT:	1.9 x 10 ¹⁰ cells/g
WEIGHT:	0.5 kg
STRAIN:	Saccharomyces pastorianus
DOSAGE:	100-150g/hl
REC. FERMENTATION TEMP:	9°C to 16°C
ABV TOLERANCE:	12%
NITROGEN DEMAND:	Low
ATTENUATION:	76% to 80%
FLOCCULATION:	Low
BEER STYLES:	German Lagers

2024 PRICING:

Subject to change thereafter

500-gram brick: \$104.90 CAD

Box Pricing: \$98.40 CAD

*Box pricing occurs when 40+ x 500-gram bricks are ordered.
Orders can be a mix of any strains*

YEAST STRAIN



MANGO MADNESS

An innovative and cutting-edge strain, selected to revolutionize the brewing process. With its unique aromatic profile, thermotolerant properties and ability to accelerate fermentation. Mango Madness can help breweries achieve faster turnarounds and increase their production capacity. All without compromising on the quality and flavour profiles of hop-forward beers.

WEIGHT:	0.5 kg
STRAIN:	<i>Saccharomyces cerevisiae</i>
DOSAGE:	30-100g/hl
REC. FERMENTATION TEMP:	31°C to 37°C
ABV TOLERANCE:	17%
NITROGEN DEMAND:	High
ATTENUATION:	76% to 80%
FLOCCULATION:	Low
BEER STYLES:	Double IPAs, IPAs, NEIPAs, Red Ales
YEAST:	Dried yeast

2024 PRICING:

Subject to change thereafter

500-gram brick: \$165.50 CAD

Box Pricing: \$152.75 CAD

YEAST STRAIN



HIGH VOLTAGE

An innovative and versatile yeast strain is a sustainable choice that's ahead of the curve. This powerhouse hybrid strain that's fast fermenting, thrives at warmer temperatures, increasing turnaround times while reducing energy consumption. A clean profile with little ester production allows the malt and hops to be showcased. From IPA to pseudo lagers, it's the perfect single-house strain solution.

DIRECT LIVE CELL COUNT:	0.5 kg
WEIGHT:	<i>Saccharomyces cerevisiae</i>
STRAIN:	30-100g/hl
DOSAGE:	31°C to 35°C
REC. FERMENTATION TEMP:	17%
ABV TOLERANCE:	High
NITROGEN DEMAND:	76% to 80%
ATTENUATION:	High
FLOCCULATION:	N/A
YEAST	Dried yeast
BEER STYLES:	Amber Ale, Bock, Brown Ales, Double IPAs, German Lagers, Helles, Imperial Stouts, IPAs, Kolsch, Lagers, NEIPAs, Pale Ales, Pilsner, Porters, Red Ales, Stouts, West Coast IPAs
2024 PRICING:	500-gram brick: \$165.50 CAD
Subject to change thereafter	Box Pricing: \$152.75 CAD



YEAST STRAIN



BOND

A clean, aggressive, attenuative, ABV tolerant, and highly flocculant ale strain. This yeast is the go-to house ale strain for many microbreweries. This English-style yeast provides the backbone for everything from IPAs to stouts to barley wines.

DIRECT LIVE CELL COUNT: Direct Live Cell Count: 1.9×10^{10} cells/g

WEIGHT: 0.5 kg

STRAIN: *Saccharomyces cerevisiae*

DOSAGE: 50-150g/hl

REC. FERMENTATION TEMP: 18°C to 22°C

ABV TOLERANCE: 14%

NITROGEN DEMAND: Medium

ATTENUATION: 76% to 80%

FLOCCULATION: High

BEER STYLES: Brown Ales, Imperial Stouts, IPAs, Pale Ales, Red Ales, Stouts

2024 PRICING: 500-gram brick: \$75.90 CAD

Subject to change thereafter

Box Pricing: \$70.50 CAD

*Box pricing occurs when 40+ x 500-gram bricks are ordered.
Orders can be a mix of any strains*

YEAST STRAIN



APRÈS SKI

Isolated from the Swiss Alps, Après Ski produces clean lagers with high sessionability that are slightly floral and fruity. With a low ester production and good flocculation, it is an excellent house lager strain.

DIRECT LIVE CELL COUNT:	1.9 x 10 ¹⁰ cells/g
WEIGHT:	0.5 kg
STRAIN:	Saccharomyces pastorianus
DOSAGE:	100-200g/hl
REC. FERMENTATION TEMP:	8°C to 16°C
ABV TOLERANCE:	12%
NITROGEN DEMAND:	Medium
ATTENUATION:	73% to 80%
FLOCCULATION:	Low to Medium
BEER STYLES:	Bock, German Lagers, Helles, Lagers, Pilsner

2024 PRICING:

Subject to change thereafter

500-gram brick: \$126.50 CAD

Box Pricing: \$112.50 CAD

*Box pricing occurs when 40+ x 500-gram bricks are ordered.
Orders can be a mix of any strains*

YEAST STRAIN



VOSS

The most popular and well-known Kveik strain. Extremely thermotolerant with the ability to push this strain as high as 40°C to increase the orange and citrus ester profile. Perfect for high gravity brewing as it also has a very high ABV tolerance.

DIRECT LIVE CELL COUNT:	1.9 x 10 ¹⁰ cells/g
WEIGHT:	0.5 kg
STRAIN:	Saccharomyces cerevisiae
DOSAGE:	30-100g/hl
REC. FERMENTATION TEMP:	30°C to 40°C
ABV TOLERANCE:	14%
NITROGEN DEMAND:	Very High
ATTENUATION:	76% to 80%
FLOCCULATION:	Medium
BEER STYLES:	Amber Ale, Brown Ales, Double IPAs, Imperial Stouts, IPAs, NEIPAs, Pale Ales, Porters, Red Ales, Stouts, West Coast IPAs

2024 PRICING:

Subject to change thereafter

500-gram brick: \$145.40 CAD

Box Pricing: \$139.95 CAD

*Box pricing occurs when 40+ x 500-gram bricks are ordered.
Orders can be a mix of any strains*



YEAST STRAIN



HORNINDAL

Derived from Norway's Hornindal region's rich farmhouse brewing traditions. Much like other Kveik strains, Hornindal is a thermotolerant yeast strain that produces flavours of tangerine, pineapple, and mango. With a very high rate of fermentation and flocculation at higher temperatures.

WEIGHT:	0.5 kg
STRAIN:	<i>Saccharomyces cerevisiae</i>
DOSAGE:	30-100g/hl
REC. FERMENTATION TEMP:	28°C to 37°C
ABV TOLERANCE:	14%
NITROGEN DEMAND:	Very High
ATTENUATION:	73% to 80%
FLOCCULATION:	High
YEAST:	Dried yeast
BEER STYLES:	Double IPAs, Imperial Stouts, IPAs, NEIPAs, Pale Ales, Porters, Red Ales, Stouts

2024 PRICING:

Subject to change thereafter

500-gram brick: \$145.40 CAD

Box Pricing: \$139.95 CAD

*Box pricing occurs when 40+ x 500-gram bricks are ordered.
Orders can be a mix of any strains*

YEAST STRAIN



BANANA SPLIT

A Hefeweizen strain, unlike others on the market, is non-diastatic. Produces high amounts of isoamyl acetate which is perceived as a banana flavour balanced with less dominant aromatics of apple, clove, and plum. Esters are more dominant at high temperatures and lower pitches.

DIRECT LIVE CELL COUNT:	1.9 x 10 ¹⁰ cells/g
WEIGHT:	Weight : 0.5 kg
STRAIN:	Saccharomyces cerevisiae
DOSAGE:	50-150g/hl
REC. FERMENTATION TEMP:	19°C to 24°C
ABV TOLERANCE:	12%
NITROGEN DEMAND:	Medium
ATTENUATION:	73% to 80%
FLOCCULATION:	Low to Medium
BEER STYLES:	Hefeweissen

2024 PRICING:

Subject to change thereafter

500-gram brick: \$102.90 CAD

Box Pricing: \$94.50 CAD

*Box pricing occurs when 40+ x 500-gram bricks are ordered.
Orders can be a mix of any strains*

YEAST STRAIN



FARMHOUSE VIBES

A diastatic farmhouse Saison yeast that produces great phenolics and a silky smooth mouthfeel from the high glycerol production. Expect a bouquet of pepper and fruit from this phenolic yeast.

DIRECT LIVE CELL COUNT:	1.9 x 10 ¹⁰ cells/g
WEIGHT:	0.5 kg
STRAIN:	Saccharomyces cerevisiae
DOSAGE:	50-150g/hl
REC. FERMENTATION TEMP:	19°C to 26°C
ABV TOLERANCE:	14%
NITROGEN DEMAND:	Medium
ATTENUATION:	80+%
FLOCCULATION:	Low to Medium
BEER STYLES:	Belgian Ale, Belgian Pale Ale, Belgian Strong Ale, Saison, Sours

2024 PRICING:

Subject to change thereafter

500-gram brick: \$105.90 CAD

Box Pricing: \$97.40 CAD

*Box pricing occurs when 40+ x 500-gram bricks are ordered.
Orders can be a mix of any strains*

YEAST STRAIN



OLD ENGLISH

A British-style ale yeast that is characterized by high attenuation, low ester formation, and high ABV tolerance. A good top-fermenting yeast strain that is a great choice for pale ales, ambers, porters, and stouts.

DIRECT LIVE CELL COUNT:	1.9 x 10 ¹⁰ cells/g
WEIGHT:	0.5 kg
STRAIN:	<i>Saccharomyces cerevisiae</i>
DOSAGE:	0-150g/hl
REC. FERMENTATION TEMP:	18°C to 22°C
ABV TOLERANCE:	14%
NITROGEN DEMAND:	Low
ATTENUATION:	78% to 85%
FLOCCULATION:	Medium to High
BEER STYLES:	Amber Ale, Pale Ales, Porters, Stouts

2024 PRICING:

Subject to change thereafter

500-gram brick: \$85.00 CAD

Box Pricing: \$79.50 CAD

*Box pricing occurs when 40+ x 500-gram bricks are ordered.
Orders can be a mix of any strains*

YEAST STRAIN



LOW RIDER

An isolated yeast species that cannot ferment maltotriose, resulting in a low attenuation value in the mid-60s depending on mash temperature and grain bill used.

DIRECT LIVE CELL COUNT:	>1,0E+9 CFU/g
WEIGHT:	0.5 kg
STRAIN:	Saccharomyces cerevisiae
YEAST:	Dried yeast
REC. FERMENTATION TEMP:	18°C to 22°C
ABV TOLERANCE:	9%
NITROGEN DEMAND:	Low
FLOCCULATION:	Medium
INDUSTRY	Beer
BEER STYLES:	Non-alcoholic, Session IPA

2024 PRICING:

Subject to change thereafter

500-gram brick: \$122.50 CAD

Box Pricing: \$116.38 CAD

*Box pricing occurs when 40+ x 500-gram bricks are ordered.
Orders can be a mix of any strains*



YEAST STRAIN



LACTOBACILLUS PLANTARUM

A dehydrated lactobacillus 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.

WEIGHT:	>1,0E+9 CFU/g
STRAIN:	Lactobacillus plantarum
DOSAGE:	10-25g/hl
REC. FERMENTATION TEMP:	34°C to 36°C
BEER STYLES:	Sours
2024 PRICING: Subject to change thereafter	250-gram brick: \$145.90 CAD Box Pricing: \$136.90 CAD <i>Box pricing occurs when 40+ x 500-gram bricks are ordered. Orders can be a mix of any strains</i>



HYPERDRIVE RTD

A specialized blend of clean yeast, nutrients, and vitamins that contains everything needed for sugar-based fermentations. Produces a clean RTD base for seltzer drinks or as a strong wash for further distillation for Vodka or Gin.

WEIGHT:	10 kg
STYLES:	Vodka, Hard Seltzer, RTD
SUBSTRATE:	Sugar
STRAIN:	Saccharomyces cerevisiae
DOSAGE:	4-8 grams/liter
REC. FERMENTATION TEMP:	24°C to 32°C
ABV TOLERANCE:	18%
NITROGEN DEMAND:	N/A

2024 PRICING: 10 KG brick: \$352.50 CAD

Subject to change thereafter

YEAST STRAIN



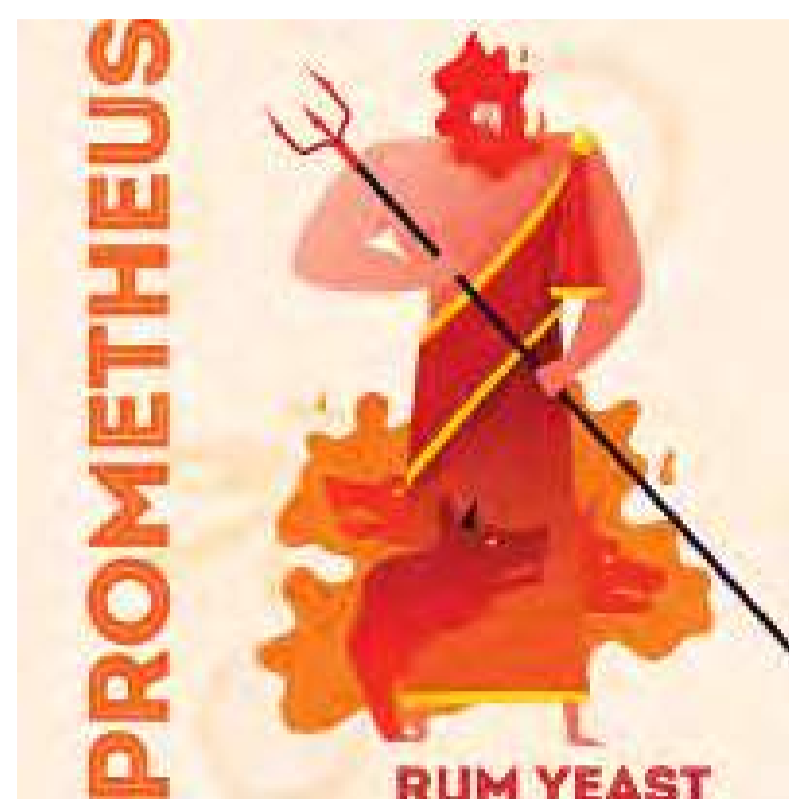
HERCULES

Hercules is a newly developed distiller yeast that produces complex congeners including dark fruits, and leather. Perfect for grain-based spirits that will be barrel-aged to add to the complexity. This yeast is characterized as having fast and reliable fermentation at high temperatures increasing the efficiency of the distillery and improving yields, making it a great house whiskey strain.

WEIGHT:	10 kg
STYLES:	Whiskey
SUBSTRATE:	Grain
STRAIN:	<i>Saccharomyces cerevisiae</i>
DOSAGE:	70-100 grams/HL
REC. FERMENTATION TEMP:	28°C to 38°C
ABV TOLERANCE:	16%
NITROGEN DEMAND:	Medium
2024 PRICING:	500-gram brick: \$19.50 CAD

Subject to change thereafter

YEAST STRAIN



PROMETHEUS

Prometheus is a wonderfully fruity yeast that produces massive amounts of esters of fig, licorice, and other rich flavours. Interacts very nicely with the 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.

WEIGHT:	500-gram
STYLES:	Rum
SUBSTRATE:	Molasses
STRAIN:	<i>Saccharomyces cerevisiae</i>
DOSAGE:	70-100 grams/HL
REC. FERMENTATION TEMP:	25°C to 35°C
ABV TOLERANCE:	16%
NITROGEN DEMAND:	Medium
2024 PRICING:	500-gram brick: \$19.50 CAD

Subject to change thereafter

YEAST STRAIN



APOLLO

A specialized strain to produce spirit 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 brings the notes of the different apple varieties to the centre stage.

WEIGHT:	10 KG
STYLES:	Rum
SUBSTRATE:	Molasses
STRAIN:	<i>Saccharomyces cerevisiae</i>
DOSAGE:	0.2 – 0.4 g/L
REC. FERMENTATION TEMP:	12°C to 30°C
ABV TOLERANCE:	17%
NITROGEN DEMAND:	Medium

2024 PRICING: 10 KG brick: \$335.50 CAD

Subject to change thereafter

YEAST STRAIN



THE BIG APPLE

This *Saccharomyces bayanus* species provides a clean level of fermentation with low levels of sulphur production. This strain allows the apples to play centre stage in the final product and produces a very clean and crisp cider.

WEIGHT:	10 KG
STYLES:	Cider
STRAIN:	<i>Saccharomyces bayanus</i>
DOSAGE:	0.2 – 0.4 g/L
REC. FERMENTATION TEMP:	12°C to 30°C
ABV TOLERANCE:	17%
NITROGEN DEMAND:	Medium
2024 PRICING:	10 KG brick: \$335.50 CAD

Subject to change thereafter

YEAST STRAIN



LOVELY BUBBLY

A selected strain that provides a very clean fermentation with minimal sulphur production. The elegant and clean strain allows the grape to play center stage in the final product.

WEIGHT:	10 KG
STYLES:	Champagne
STRAIN:	Saccharomyces baynus
DOSAGE:	0.2 – 0.4 g/L
REC. FERMENTATION TEMP:	12°C to 30°C
ABV TOLERANCE:	17%
NITROGEN DEMAND:	Medium
2024 PRICING:	10 KG brick: \$335.50 CAD
Subject to change thereafter	

