Wyeast Brettanomyces and Lactic Acid Bacteria Cultures

Wyeast Laboratories, Inc. Brettanomyces and Lactic Acid Bacteria cultures are designed for direct inoculation of 5 gallons wort or beer.

Brettanomyces and Lactic Acid Bacteria packages contain live cultures in liquid slurry. This slurry is packaged in an optimum condition for storage, while maintaining the ability for fermentation of wort or souring of specialty styles of beer.

Usage

The Brettanomyces and Lactic Cultures packages contain 100 mL of slurry. This provides the direct pitching rate recommended by and for professional brewers for a 5 gallon batch size. These cultures are best used at temperatures of 68°F or higher. Cultures may take between 1-12 months to produce desired effects. Cultures may be inoculated anytime during primary fermentation. For accelerated results, time inoculation at the beginning of primary fermentation.

Basic instructions for the proper use of brettanomyces and lactic culture packages:
Shake package well, sanitize, and open.
Add contents to unfermented wort or partially fermented beer.
Adjust to desired fermentation temperature.

Store packages between 34-40°F until use.

Warranty

Our Product Warranty states that we guarantee the viability of the product in our Brettanomyces and Lactic Culture packages for 6 months from the manufacture date assuming that they have been properly shipped, stored and handled. Our superior packaging material provides 100% oxygen barrier and UV light protection making this exceptional guarantee possible. During this 6 month guaranteed shelf life, some loss of viability is to be expected. This will vary from one strain to another.

Brettanomyces and Lactic Acid Bacteria packages will sometimes swell slightly, or moderately during shipping or later while properly stored. This is not an indication of deterioration if the package is less than 6 months old and has been properly handled. This is result of trace amounts of nutrients, still available at the time packaging, causing small amount of culture activity and CO2 production. Some strains are more prone to this than others.

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