

**YEAST STRAIN**

DESCRIPTION

100% Certified Organic Strains

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Advancing Fermentation. Cultivating Community.

STORE CONTENTS AT 35-39°F(1°C-4°C) UNTIL READY FOR USE. DO NOT FREEZE

CULTIVATE YOUR CRAFT
With this Liquid Yeast Powerhouse
You're holding the most verifiably superior yeast and packaging on the planet. In our relentless pursuit of innovative solutions, we spent years developing our **PUREPITCH® NEXT GENERATION** to meet the demands of discerning artisans like you, backed by decades of fermentation science.

THE WHITE LABS® DIFFERENCE

Uncompromising quality & consistency	Premium technical support & partnership
Industry leading packaging technology	Value and solutions you can count on

INSTRUCTIONS FOR USE

- Remove contents well
- Thoroughly sanitize port on pouch
- Transfer into fermentation

Made with PurePitch™ Technology by **White Labs®** • Bulk free packaging • Please recycle • U.S. Patent #890021

White Labs Global Headquarters • 8485 Candida Street • San Diego, CA 92126 U.S.A.

CULTURED WITH CARE FOR OPTIMAL PERFORMANCE AND MAXIMUM FLAVOR

WLP001-O | Organic California Ale Yeast®

 WHITELABS YEAST CULTURES SINCE 1982 	Fermentation Temp: 64-73°F (8-23°C) Attenuation: 72-80% Alcohol Tolerance: Maximum 10.0% STAB: Negative	Lot No: 1026181 Best Before: Sept 29, 2024 09/29/2024 Expiry date: N/A Reproductive rights reserved. Country of origin: Canada
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U.S. PATENT #890021

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DESCRIPTION

Key

- ☒ Most Preferred Yeast for Style
- ☐ Favorable Yeast for Style
- ☐ Not Appropriate Yeast for Style



Available at yeastman.com or email orderscph@whitelabs.com

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 White Labs Copenhagen

 @whitelabscopenhagen