PATHFINDER INGREDIENTS

YEASTRA™ COMPARISON

	Description	Beer Styles	Yeast Species	Pitching Rate
 Y-ENG01	A robust and versatile English-style ale yeast with vigorous fermentation kinetics and high flocculation.	• A wide range of classic and contemporary ales • High gravity beers	Saccharomyces cerevisiae	0.5-1 g/L
 Y-IPA01	The perfect choice for modern IPAs and NEIPAs, producing fruity esters and a balanced aroma profile when paired with tropical, fruit-forward hops.	• All styles of juicy or hazy IPA	Saccharomyces cerevisiae	0.5-1 g/L
 Y-USA01	An American ale yeast with a clean, crisp, and neutral flavour that produces low levels of fruity esters.	• West Coast IPAs • American Pale Ales • Stouts	Saccharomyces cerevisiae	0.5-1 g/L
 Y-LAG01	A classic Weihenstephan bottom-fermenting beer yeast	• European Lagers • American Lagers • Baltic Porters • California Common • Schwarzbier	Saccharomyces pastorianus	1–2 g/L
 Y-WHT01	A traditional, low flocculating German-style wheat beer yeast.	• Hefeweizen	Saccharomyces cerevisiae	0.5-1 g/L
 Y-NOL01	A POF-negative non-saccharomyces yeast selected to produce no to low alcohol beers with a subtle, refreshingly fruity aroma profile and a sweet finish.	• No Alcohol • Low Alcohol	Torlulaspora delbrueckii	0.5-1 g/L
 Y-KVK01	A high performing, thermotolerant Framgarden Kveik strain delivering expressive, fruit-forward aromatics.	• Hoppy IPAs • Farmhouse style beers	Saccharomyces cerevisiae	0.5-1 g/L

To rehydrate the yeast, rehydrate in 10 times its weight of clean boiled water at 25-30°C. Do not exceed 30 minutes of rehydration as times above this can be detrimental to yeast viability. When pitching yeast into wort, the temperature difference between rehydration and wort should not be over 10°C.