

Brewlab

Specialist training and laboratory analyses for the brewing industry

BREWLAB YEAST SERVICE FOR HOME BREWING

Region	Order No.	Name	Character	Product Use	Preferred Worts	Ester Ability	Flocculation
London & South Eastern	1500	Thames Valley 1	Dual	Standard Bitter	Light Mineral	Moderate	Moderate
	1508	Thames Valley 2	Single	Standard & Best Bitter. Strong bitters if roused.	Moderate Mineral	Moderate to high	Moderate
	1000	Thames Valley 3	Single	Standard & Best Bitter	Moderate Mineral	Moderate to high	Good
	1004	Sussex 1	Dual	Standard & Best Bitter	Medium Mineral	Low	Variable
Midlands	2540	East Midlands 1	Single	Mild & Dark Bitters of low to medium gravity	Medium to High Mineral		Good
	2556	Burton 1	Single	Standard & Best Bitter	High Mineral		
West Country	2100	Devon 1	Dual	Standard & Best Bitter	Medium Mineral	Low	Variable
	2000	Somerset 1	Single	Standard Bitter	Medium Mineral & High Oxygen	Medium	Good
Northern England	3524	Yorkshire 1	Single	Standard & Premium Bitter	Medium Mineral	Low	Medium
	3504	Yorkshire 2	Single	Standard Bitter	Medium Mineral	Low	Good
	4008	Tyneside 1	Single	Standard Bitter	Medium Mineral	Low	Good
Scotland	4500	Borders1	Single	Standard & dark Bitter	Low to Medium Mineral	Low	Good
Belgium	5700	Lager	Single	Lagers and Pils	Moderate Mineral	Low	Good
Bavaria	5705	Pils	Single	Lagers and Pils	Light mineral	Low	Moderate

Strains to match - Match your beer to a defined character. Brewlab can provide strains for particular beers or fermentation conditions. Please indicate mineral content of wort, ester, sulphur and other flavours required and we will provide the most suitable match. In addition we can maintain your strain as insurance against loss or mutation. Please enquire for details.

Quality Guarantee - Brewlab strains are rigorously purified and characterised. Each slope is guaranteed free from contaminating bacteria and wild yeasts and is specifically prepared for your order to ensure greatest freshness. Some strains, however, are unstable after a number of generations of brewing and may deviate from original specifications. This may depend on your fermentation and handling conditions and we will advise to give you optimal usage.

For further details or to order your yeast slopes please contact: Brewlab Ltd, 19 Bridge House, Bridge Street, Sunderland, SR1 1TE, Tel: 0191 514 4746 Fax: 0191 567 1596 Email: info@brewlab.co.uk Web: www.brewlab.co.uk