Yeast bank and starter cultures of the 
Versuchs- und Lehranstalt für Brauerei in Berlin (VLB) e.V.

List of yeast strains

The yeast bank of our Biological Laboratory offers more than 100 different yeast strains and other functional microorganisms for their use in the brewery, the spirits and beverage industry. The following list shows some of our brewery yeast strains with different characteristics and field of application. We provide our comprehensive services regarding yeast and starter cultures as well as specific product developments.

Bottom fermenting - Lager yeast strains

Rh               neutral character, good flocculation
He-Bru           fruity character, good flocculation
Nr. 42           fruity character, good flocculation
Nr. 221          aromatic character, medium flocculent
SMA-S             neutral character, non-flocculent (powdery)
1901              non-flocculent (powdery)
St.F.             lightly aromatic aroma, non-flocculent (powdery)
H 06              low diacetyl values, strong flocculent

Top fermenting - Ale yeast strains

160 obg.         Ale, "Altbier"
O.K.3            Ale, Kölsch yeast
68 obg.          Wheat beer yeast, fruity (isoamylacetat - banana)
Nr. 94            Wheat beer yeast, phenolic (4-vinylguaiacol - clove)
W.T.O.9          Wheat beer yeast, neutral character
AA 13            American Ale yeast, slightly fruity aroma with mild ester formation
CA               California Ale yeast, neutral aroma and flavor profile
Nr. 109          Scottish Ale yeast, ester like tropical fruits, good flocculation
Nr. 110          Irish Ale yeast, malty character, like Stout, light ester
Nr. 111          British Ale yeast, fruity character like vanilla, medium flocculation

Yeast for low alcohol beer

Saccharomyces dairesis a little bit of lambic beer character
Saccharomyces rosei fruity character
Saccharomyces ludwigii high concentration of acetaldehyde, amyl alcohol and iso-butanol

Special yeast strains

Brettanomyces bruxellensis for Berliner Weisse or belgian beer styles
ET 1/6            over attenuating yeast, suitable for dietetic beer, strongly flocculent
Yeast bank and starter cultures of the Versuchs- und Lehranstalt für Brauerei in Berlin (VLB) e.V.

Price list

<table>
<thead>
<tr>
<th>Product Description</th>
<th>Price</th>
<th>Packaging</th>
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<tbody>
<tr>
<td>Yeast on agar slants</td>
<td>85.00 €</td>
<td>+ 2.00 €</td>
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<tr>
<td>Liquid yeast concentrate small</td>
<td>82.00 €</td>
<td>+ 16.50 €</td>
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<tr>
<td>Pitching volume 30 – 40 l</td>
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<td>Liquid yeast concentrate large</td>
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<td>Pitching volume 60 – 80 L</td>
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<td>Yeast culture dried on filter paper small 1x2 sheets</td>
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<td>Pitching volume 2 – 2.5 L</td>
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<td>Yeast culture dried on filter paper big 1x4 sheets</td>
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<td>Pitching volume 4 – 5 L</td>
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<td>Alternative cultures</td>
<td>On request</td>
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All prices are exclusive sales tax, shipping costs and any costs for necessary export documents, such as phytosanitary certificate or export accompanying documents.

Standard shipping is executed by UPS. If you have any special requests, please ask us for alternatives.