



**VLB**  
BERLIN

Research Institute for  
Biotechnology and Water  
Biological Laboratory

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## 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

<i>Saccharomyces dairensis</i>	a little bit of lambic beer character
<i>Saccharomyces rosei</i>	fruity character
<i>Saccharomyces ludwigii</i>	high concentration of acetaldehyde, amyl alcohol and iso-butanol

#### Special yeast strains

<i>Brettanomyces bruxellensis</i>	for Berliner Weisse or belgian beer styles
ET 1/6	over attenuating yeast, suitable for dietetic beer, strongly flocculent



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**Price list**

	Prices	Packaging
Yeast on agar slants	85.00 €	+ 2.00 €
Liquid yeast concentrate small Pitching volume 30 – 40 l	82.00 €	+ 16.50 €
Liquid yeast concentrate large Pitching volume 60 – 80 L	147.00 €	+ 16.50 €
Yeast culture dried on filter paper small 1x2 sheets Pitching volume 2 – 2.5 L	90.00 €	+ 2.00 €
Yeast culture dried on filter paper big 1x4 sheets Pitching volume 4 – 5 L	170.00 €	+ 2.00 €
Alternative cultures	On request	

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.