

DIACETYL FREE™

Diacetyl Free (DF) strains keep diacetyl below flavor threshold during fermentation and after packaging. These strains have ALDC encoded in their genome so they continuously produce ALDC inside the cell. That allows brewers to cut fermentor residence time in half by eliminating the need for a diacetyl rest, and make more beer faster and fresher.

Available parent strains:

Chico Ale, London Ale, GY Vermont IPA, Augustiner Lager, Weihenstephan Lager

Usage and storage:

We size the pitch according to your recipe specification, accounting for the volume of the batch and the starting gravity. Our general recommended pitch rate is 750,000 cells/mL/°P for ales under 18°P and 1,000,000 cells/mL/°P – 1,500,000 cells/mL/°P for ales 18°P and above. We recommend pitching at a rate of 1,500,000 cells/mL/°P for lagers. Pitch yeast directly into the fermenter at recommended temps.

Benefits:

Produces ALDC which reduces diacetyl production below threshold levels. No VDK testing or diacetyl rest is necessary.

As a best practice, please store the yeast in refrigerated conditions upon arrival. We recommend using the pitch as soon as possible or within 48 hours. If not possible, store cold and if noticeable pressure is building within containers, slowly twist open the lid while lightly pressing down on the container to release gas. While maintaining positive pressure, close the lid tightly and continue to store cold.

Performance data:

Fermentation Curves for Diacetyl Free (DF) Strains

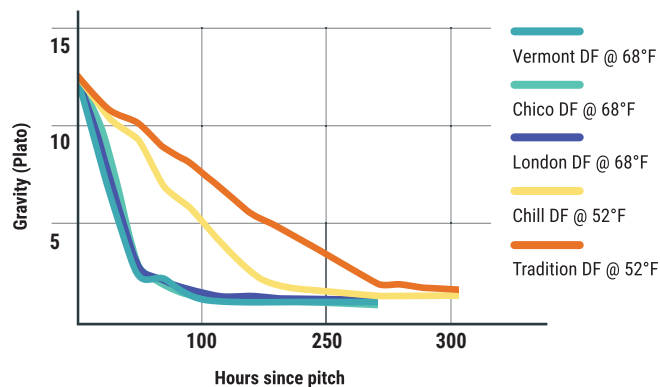


Figure 1: Fermentation curves using Berkeley Yeast's standard wort.

Diacetyl Before and After Dry Hopping

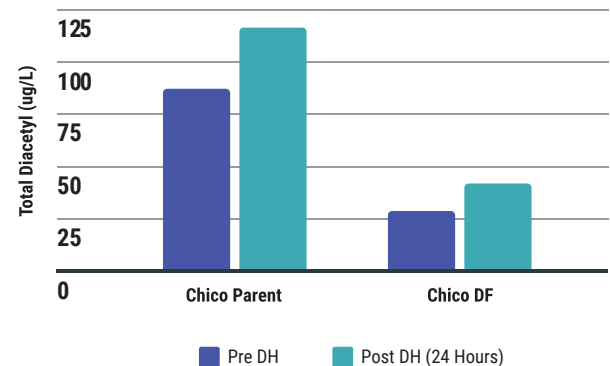


Figure 2: Control (Chico Parent) vs Chico DF strain diacetyl comparison before and after dry hopping



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orders@berkeleyyeast.com.
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DIACETYL FREE™

Available yeast strain comparison



**CHICO
DF**

Parent strain: Chico Ale
Temp range: 64–72°F
Attenuation: 80–90%
Flocculation: Medium
Haze: Low



**VERMONT
DF**

Parent strain: GY Vermont IPA
Temp range: 64–72°F
Attenuation: 74–82%
Flocculation: Medium
Haze: High



**HAZY CHICO
DF**

Parent strain: Chico Ale
Temp range: 64–72°F
Attenuation: 80–90%
Flocculation: Medium
Haze: High

Lagers



**CHILL
DF**

Parent strain: Augustiner Lager
Temp range: 50–62°F
Attenuation: 72–75%
Flocculation: Medium
Haze: Low



**LONDON
DF**

Parent strain: London Ale
Temp range: 64–72°F
Attenuation: 70–75%
Flocculation: Medium
Haze: High



**TRADITION
DF**

Parent strain: Weihenstephan Lager
Temp range: 50–62°F
Attenuation: 72–75%
Flocculation: Medium
Haze: Low



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