

# GALACTIC™

Galactic strains produce both lactic acid and ethanol during fermentation, which enables quick-souring in the fermentor without a kettle-pasteurization step. Without the need for long kettle residences and additional CIP cycles when using *Lactobacillus* and other microbes to sour, you save time and money. And because they've been tuned to produce the perfect amount of lactic acid, there are no off-flavors typically associated with other souring processes.

## Available parent strain:

Chico Ale

## Benefits:

Quick-sour without tying up the kettle or adding CIP cycles to your process.

## 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.

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.

## Repitching:

To repitch, harvest the yeast as soon as the ferment hits terminal and go directly into another tank. If the yeast will not be used 2-3 days, then harvest at terminal into a brink. Increase the pH of the slurry in the brink using food grade sodium or calcium hydroxide solution. The yeast will remain stable for 2-3 days if stored at a pH of 4-4.5. We highly recommend checking viability before repitching.

## Performance data:

### Galactic Fermentation and pH Curve

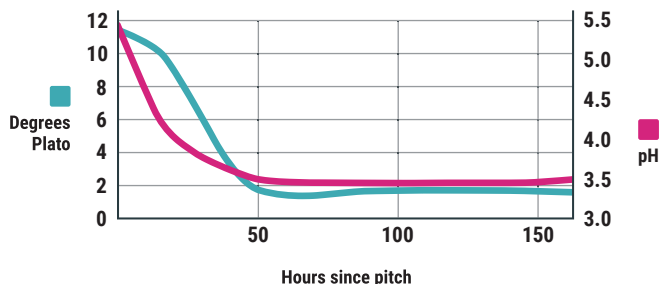


Figure 1: Fermentation curves using Berkeley Yeast's standard wort.

## Available Galactic strain and stats:



**Parent strain:** Chico Ale  
**Sensory characteristics:** Bright and balanced acidity, lemon  
**Temp range:** 64–72°F  
**Attenuation:** 80–90%  
**Flocculation:** Medium  
**Haze:** Low  
**Final pH:** ~3.5  
**Final TA:** 7–9 g/L



To place an order, please contact  
[orders@berkeleyyeast.com](mailto:orders@berkeleyyeast.com)  
[www.berkeleyyeast.com](http://www.berkeleyyeast.com) | 510-900-7231