

NO LONGER DIASTATIC™

No Longer Diastatic (NLD) strains have had the STA1 gene removed so brewers can make classic beer styles, like saisons, without the risks usually associated with their diastatic parent strains. While the parent strains break down dextrans and slowly ferment over a period of weeks to months, causing overcarbonated beer and exploding bottles, our engineered NLD strains complete fermentation in several days and the gravity remains stable.

Available parent strain:

Sacch Trois

Benefits:

Does not ferment dextrans.
No more lengthy fermentations or exploding bottles.

Usage and storage:

We size the pitch according to your recipe specification, accounting for the volume of the batch and the starting gravity. Our recommended pitch rate for NLD strains is 1,500,000 cells/mL/°P. 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.

Performance data:

Fermentation Curves for Alexandre Trois Strains

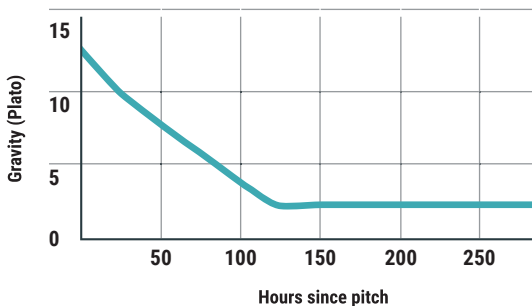
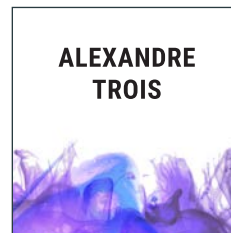


Figure 1: Fermentation curves using Berkeley Yeast's standard wort.

Available No Longer Diastatic strain and stats:



Parent strain: Sacch Trois
Sensory characteristics: Pineapple, mango, tutti frutti
Temp range: 64–85°F
Attenuation: 70–80%
Flocculation: Low
Haze: Medium



To place an order, please contact
orders@berkeleyyeast.com
www.berkeleyyeast.com | 510-900-7231