

# SUPERBLOOM™

Superbloom strains produce the terpenes linalool, geraniol, and citronellol during fermentation. These three terpenes are primary flavor determinants of Cascade hops and provide beer with a nice floral and citrus flavor and aroma and without bitterness. Superbloom allows brewers to decrease cold-side hop additions or make a flavorful light-bodied beer without any dry-hopping.

## Available parent strain:

Chico Ale

## Benefits:

Add a punch of terpenes to your beer without adding bitterness.

## 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.

## Performance data:

### Fermentation Curve for Superbloom Strains

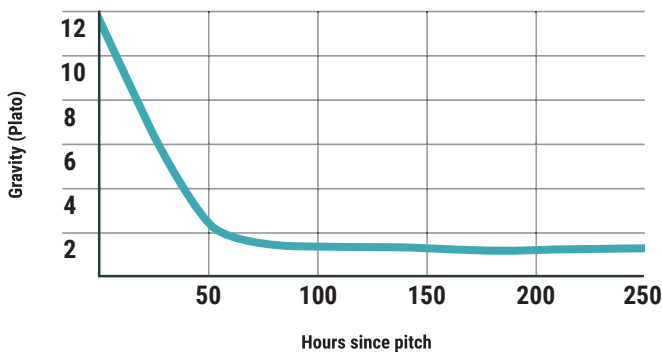


Figure 1: Fermentation curves using Berkeley Yeast's standard wort.

### Superbloom Terpene Production

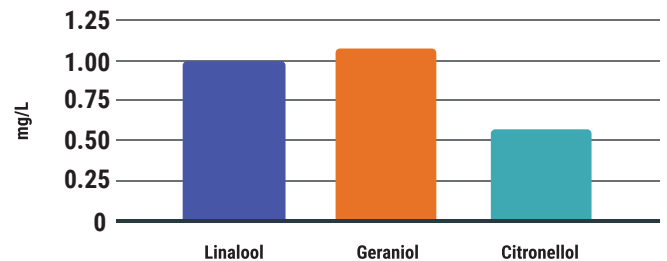
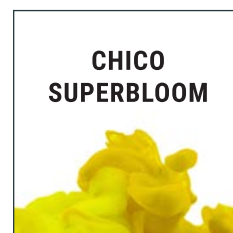


Figure 2: Terpenes production by Superbloom during fermentation.

## Available Superbloom strain and stats:



**CHICO  
SUPERBLOOM**

**Parent strain:** Chico Ale

**Sensory characteristics:**

Orange blossom, geranium, citrus peel

**Temp range:** 64 – 72°F

**Attenuation:** 80 – 90%

**Flocculation:** Medium

**Haze:** Low



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