

SUNBURST™

Sunburst strains produce a high concentration of ethyl esters that are responsible for tantalizing notes of golden pineapple with just a touch of lemon-lime. These strains will give your beer tropical complexity and a breezy vibe in a way that only fresh pineapple could match.

Available parent strain:

Chico Ale

Benefits:

Produces ethyl esters that contribute bright notes of golden pineapple, juicy fruit, and citrus.

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 fermentor 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:

Sunburst Fermentation Curve

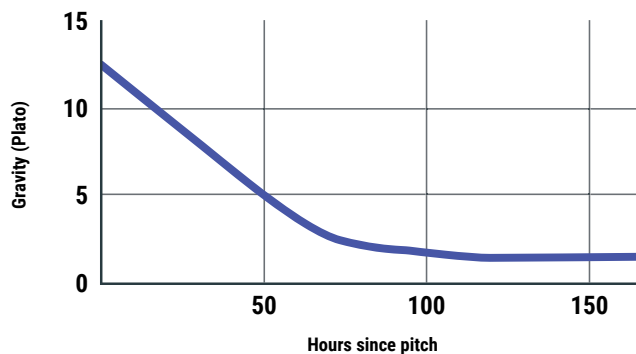


Figure 1: Fermentation curve using Berkeley Yeast's standard wort.

Ethyl Ester Production (Fold Change from Control)

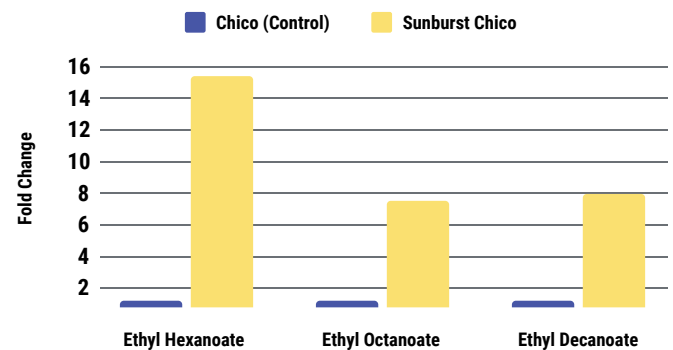
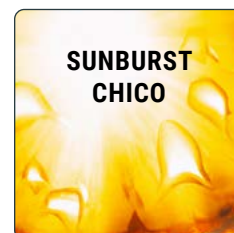


Figure 2: Ethyl ester production (fold change) by Sunburst Chico or Chico Ale Yeast (control).

Available Sunburst strain and stats:



Parent Strain: Chico Ale
Temperature Range: 64–72°F
Attenuation: 80–90%
Flocculation: High
Haze: Low



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