



Technical Data Sheets

2024.1

ABOUT BERKELEY YEAST

Berkeley Yeast uses bioengineering to change the biochemistry inside of yeast on a reaction-by-reaction basis, tuning traits with exacting precision. Because yeast fermentation is already essential to the brewing process, brewers can benefit from our tech by simply switching out their current yeast.

Our work at Berkeley Yeast is founded on the idea that science can be used to do more with less. We put this idea to practice everyday, by adding technology to increase the functionality of yeast, something you already use. More control over flavor characteristics, more ease of scalability, and more consistency of quality in every bottle. All this with less reliance on natural resources.

HOW TO PURCHASE

Order liquid slurry

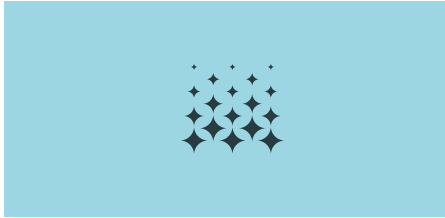
Our strains are available as liquid slurries in pitchable quantities as small as 1 BBL and no upper limit.

Products that have a “licensing only” indicator are not available for sale as a liquid slurry.

License our technology

If you are interested in using Berkeley Yeast products at larger scales, our Licensing Program is a great way to get even more from our technologies. Advantages include access to exclusive strains that allow you to achieve complex flavors with high margins, and access to comprehensive support and resources.

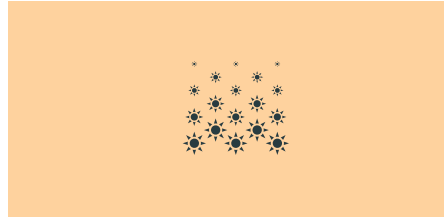
FLAVOR SERIES



GALACTIC™

Consistently bright and clean acidity. An easy-drinking sour beer brewed like a normal beer.

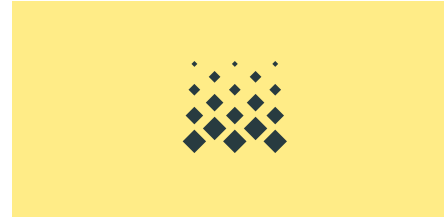
GALACTIC Chico



SUMMERSTONE™

An extraordinary amount of stone fruit flavor. A stand out on any tap list.

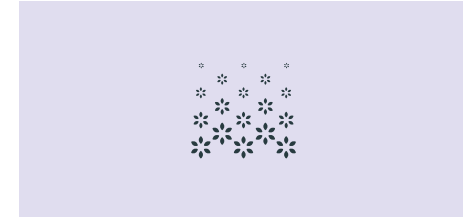
SUMMERSTONE English
LICENSING ONLY



SUNBURST™

Bursting with golden pineapple flavor. Transport any beer drinker to a sunny tropical island.

SUNBURST Chico
LICENSING ONLY



SUPERBLOOM™

The quintessential American dry hop character. Delicate enough to pair with sparing grain bills.

SUPERBLOOM Chico



TROPICS™

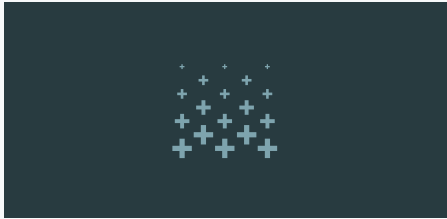
Unrivaled tropical flavors. Notes that will elevate any IPA.

TROPICS London

TROPICS Vermont

TROPICS Andechs + Low Diacetyl

QUALITY SERIES



FRESH™

Astonishingly clean with no distracting off-notes. A blank canvas to give customers just what they want.

FRESH Chico

FRESH London

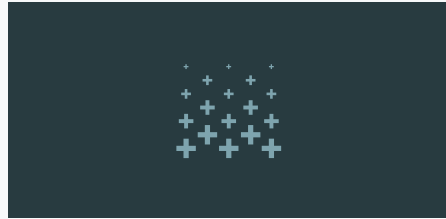
FRESH Andechs

FRESH Hazy Chico

LICENSING ONLY

FRESH Augustiner

LICENSING ONLY



TAMED™

Wild flavors from wild yeast. Now domesticated for safe, worry-free use.

TAMED Saison

LICENSING ONLY

LNA SERIES

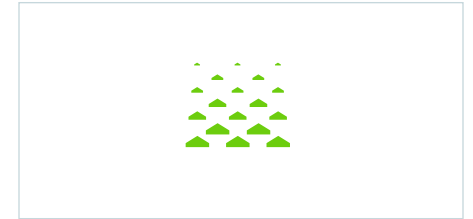


LNA CLASSIC™

All the quintessential beer qualities and the classic hop character to match.

LNA CLASSIC Bayfair

LICENSING ONLY



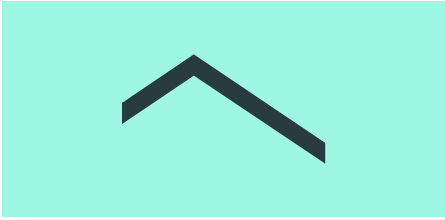
LNA CABANA™

Candied apricot, passionfruit, and citrus. Flavors that will resonate with any craft beer drinker.

LNA CABANA Bayfair

LICENSING ONLY

BOOSTS



TROPICS BOOST™

Tropics Boost is an extract purified from plants. Use it to boost up guava, passionfruit, and grapefruit to levels that can only be described as a revelation. Our Tropics strains make a beer bursting with flavors that are reminiscent of southern hemisphere hops. Adding more or less Tropics Boost lets you take your favorite Tropics beers and further chef them up. This pure, plant-based, clear liquid was developed with exacting scientific rigor and is formulated for simplicity of use.



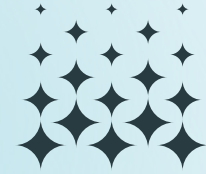
FLAVOR SERIES

Achieve complex flavors with extraordinary consistency. These strains allow you to save on ingredients, differentiate your brand, and produce new products that consumers will love.

FLAVOR SERIES

GALACTIC™

Achieve the perfect level of acidity with no off-flavors. Galactic strains produce lactic acid during fermentation, which enables quick-souring in the fermentor without a kettle-pasteurization step. Galactic strains save you time and money by making sour beer production as cost effective as making normal beer.

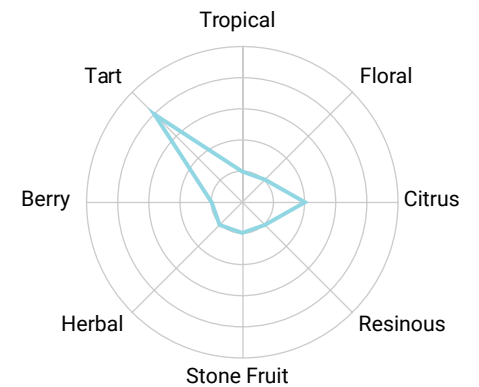
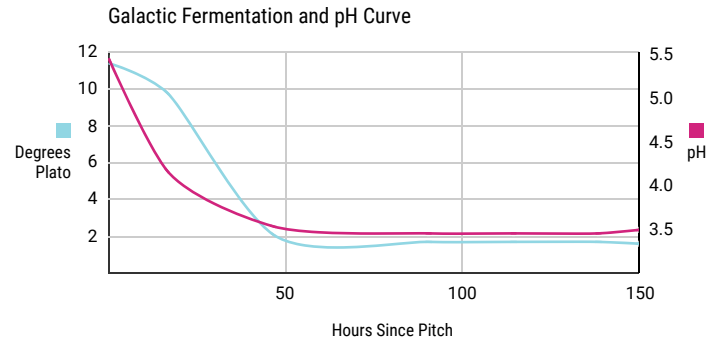


GALACTIC Chico

Galactic Chico lets you produce clean and consistent sour beer. Lactic acid production has been dialed in for a finishing pH of ~3.5 (TA 7-9). Fruit additions will increase acidity further.

Engineered trait	Produces lactic acid
Parent strain	Chico Ale
Temperature range	64-72° F
Attenuation	80-90%
Flocculation	Med
Haze	Low
Pitch rate	750,000 Cells/mL/Degree Plato

PERFORMANCE AND SENSORY DATA



FOR MORE INFORMATION ON THIS PRODUCT AND LINKS TO RELEVANT ARTICLES

FLAVOR SERIES

SUMMERSTONE™

Summerstone strains provide complex and stable stone fruit flavor, especially reminiscent of peaches and apricots. Stone fruit character is notoriously difficult to retain in beer, even with large amounts of puree and other fruit preparations. Summerstone strains provide the most elegant solution for imparting and retaining stone fruit character.

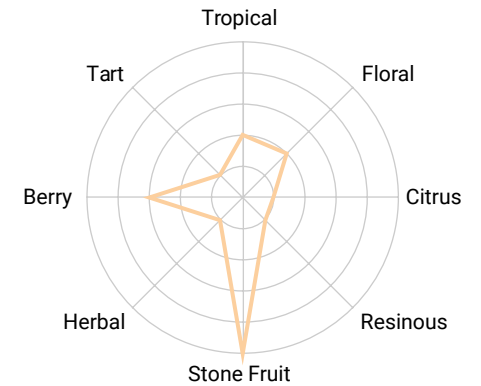
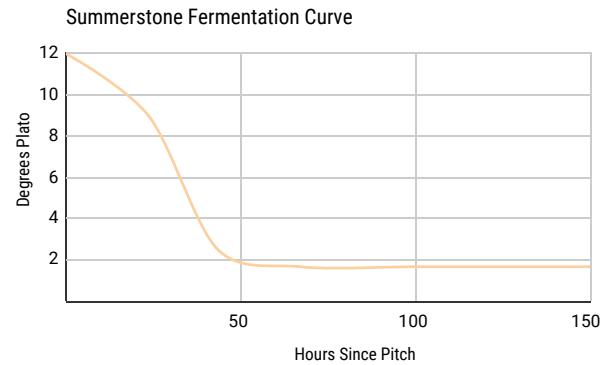


SUMMERSTONE English

Summerstone English can make a simple ale that's clean, drinkable and decidedly peach. Or, when combined with hops it drives a more jammy stone fruit character.

Engineered trait	Produces stone fruit character
Parent strain	English Ale
Temperature range	64-72° F
Attenuation	80-90%
Flocculation	High
Haze	Low
Pitch rate	750,000 Cells/mL/Degree Plato

PERFORMANCE AND SENSORY DATA



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FLAVOR SERIES

SUNBURST™

Sunburst strains produce tantalizing notes of fresh-cut pineapple. These strains give your beer a breezy fruit vibe, transporting taste buds to a tropical island.

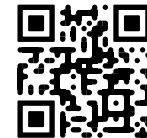
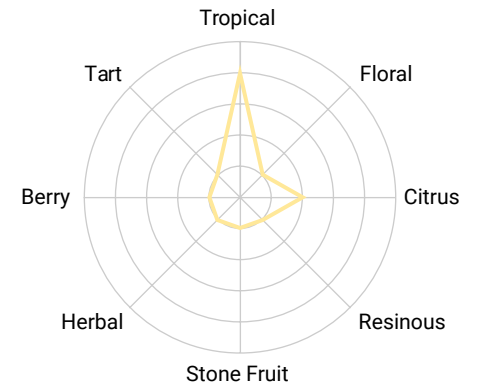
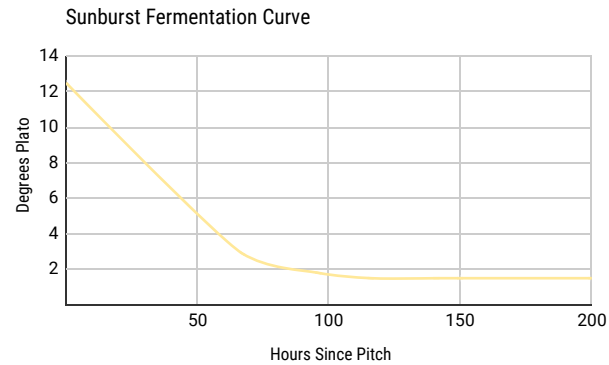


SUNBURST Chico

Sunburst Chico elevates West-Coast IPAs by adding a dimension of pineapple. Pair it with fruit forward hops to transform your beer into a tropical punch.

Engineered trait	Produces tropical character
Parent strain	Chico Ale
Temperature range	64-72° F
Attenuation	80-90%
Flocculation	Med
Haze	Low
Pitch rate	750,000 Cells/mL/Degree Plato

PERFORMANCE AND SENSORY DATA

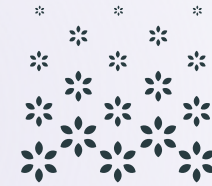


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FLAVOR SERIES

SUPERBLOOM™

Superbloom strains produce the primary flavor determinants of cascade hops and provide beer with the familiar floral and citrus notes of some of the ultra-classic pale ales. Superbloom strains allow brewers to create hop complexity, but without the planty vegetative notes.

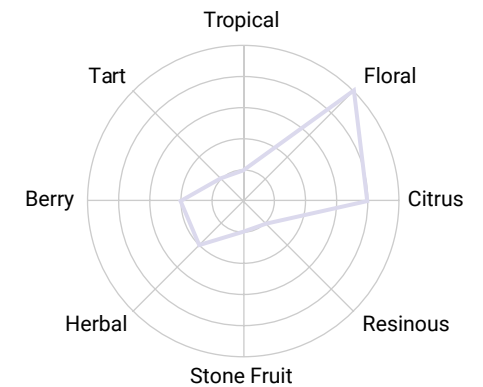
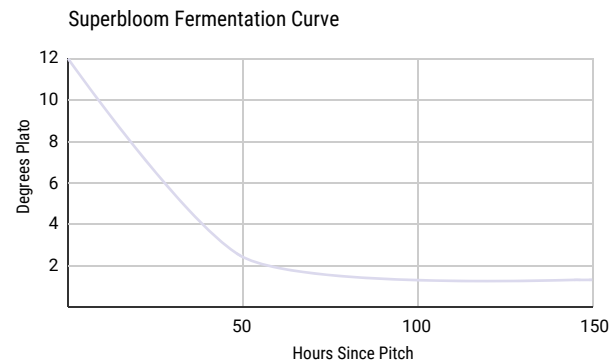


SUPERBLOOM Chico

Superbloom Chico produces a bouquet of orange blossom, geranium, lime peel, and lemon zest. Make flavorful light-bodied beers with low bitterness.

Engineered trait	Produces American dry hop character
Parent strain	Chico Ale
Temperature range	64-72° F
Attenuation	80-90%
Flocculation	Med
Haze	Low
Pitch rate	750,000 Cells/mL/Degree Plato

PERFORMANCE AND SENSORY DATA

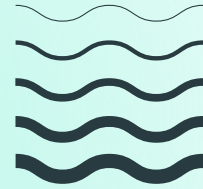


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FLAVOR SERIES

TROPICS™

Tropics strains pack a tropical punch reminiscent of the finest southern-hemisphere hops but without the astringent burn that reduces drinkability. Huge notes of guava and passionfruit and a hint of grapefruit will make any beer a top-seller.



TROPICS London

Tropics London is the undisputed champion for hazy IPAs. This strain has all the same juicy qualities typical of London Ale strains, but it also produces extraordinary notes of tropical fruit.

Engineered trait	Produces tropical character
Parent strain	London Ale
Temperature range	64-72° F
Attenuation	70-75%
Flocculation	Med
Haze	High
Pitch rate	750,000 Cells/mL/Degree Plato

TROPICS Vermont

Tropics Vermont is just as expressive as our Tropics London and a little more attenuative. This strain is perfect for making irresistibly tropical clear and hazy IPAs.

Engineered trait	Produces tropical character
Parent strain	Vermont IPA
Temperature range	64-72° F
Attenuation	74-82%
Flocculation	Med
Haze	High
Pitch rate	1,000,000 Cells/mL/Degree Plato

TROPICS Andechs **+ LOW DIACETYL**

Tropics Andechs produces a beautifully crisp lager-style beer that's full of tropical character. Easy to harvest and repitch. The ideal yeast for Cold IPAs and tropical lagers.

Engineered trait	Produces tropical character + prevents diacetyl formation
Parent strain	Andechs Lager
Temperature range	50-62° F
Attenuation	72-75%
Flocculation	Med
Haze	Low
Pitch rate	1,500,000 Cells/mL/Degree Plato

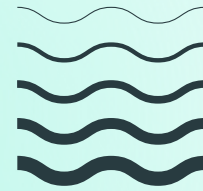


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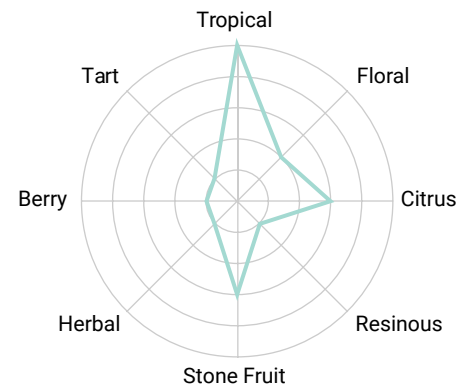
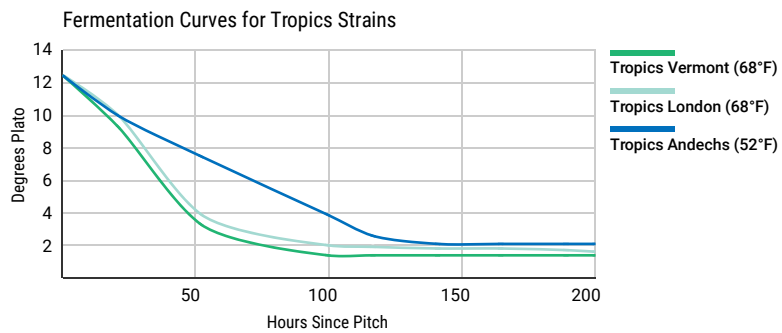
FLAVOR SERIES

TROPICS™

Tropics strains pack a tropical punch reminiscent of the finest southern-hemisphere hops but without the astringent burn that reduces drinkability. Huge notes of guava and passionfruit and a hint of grapefruit will make any beer a top-seller.



PERFORMANCE AND SENSORY DATA



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QUALITY SERIES

Make beer with extra attention to quality. These strains allow you to make the same great beer, while preventing undesirable qualities from arising.

FRESH™

Fresh strains make cleaner tasting beer that judges and beer drinkers prefer. Until now, brewers have relied on imperfect methods for reducing total diacetyl, a distracting off-flavor that can impact quality at even very low levels. Our Fresh strains are engineered to produce the ALDC enzyme inside the cell, a reliable method that's robust to process variation. Diacetyl rests are shortened, beer is packaged sooner, fewer forced tests are required, and above all, your customers will enjoy a beer that's so fresh and so clean.



FRESH Chico

If you're using a California ale yeast in your brewery, then switching to Fresh Chico is pure upside. Cleaner beer in less time.

Engineered trait	Prevents diacetyl formation
Parent strain	Chico Ale
Temperature range	64-72° F
Attenuation	80-90%
Flocculation	Med
Haze	Low
Pitch rate	750,000 Cells/mL/Degree Plato

FRESH London

Fresh London makes hazy, clean, full-bodied beer, that is free of distracting off-flavors. Let the juice notes pop.

Engineered trait	Prevents diacetyl formation
Parent strain	London Ale
Temperature range	64-72° F
Attenuation	70-75%
Flocculation	Med
Haze	High
Pitch rate	750,000 Cells/mL/Degree Plato

FRESH Andechs

Fresh Andechs is your go-to lager strain for making a variety of easy-drinking classic styles, including Helles, pilsner, and dark lagers. Low sulfur, low diacetyl, and easy to harvest and repitch. A brewery workhorse.

Engineered trait	Prevents diacetyl formation
Parent strain	Andechs Lager
Temperature range	50-62° F
Attenuation	72-75%
Flocculation	Med
Haze	Low
Pitch rate	1,500,000 Cells/mL/Degree Plato

FRESH Hazy Chico

Fresh Hazy Chico produces the same clean profile that you get from Fresh Chico, except this strain also produces a stable haze. It's the perfect strain for hazy West Coast IPAs and other hazy styles.

Engineered trait	Prevents diacetyl formation
Parent strain	Chico Ale
Temperature range	64-72° F
Attenuation	80-90%
Flocculation	Med
Haze	High
Pitch rate	750,000 Cells/mL/Degree Plato

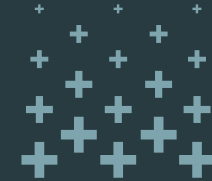
FRESH Augustiner

Fresh Augustiner produces complex and rich lagers with accentuated malt character. A touch of biscuit and a dash of sulfur.

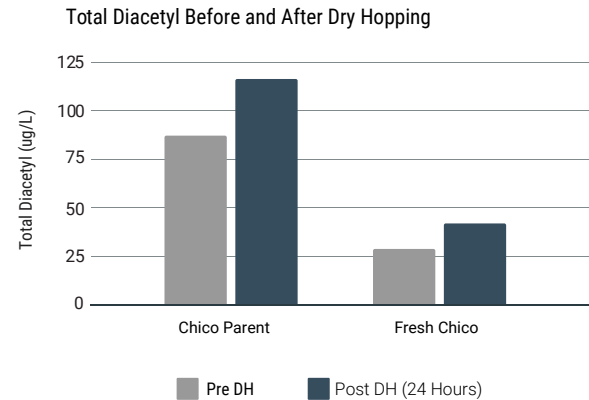
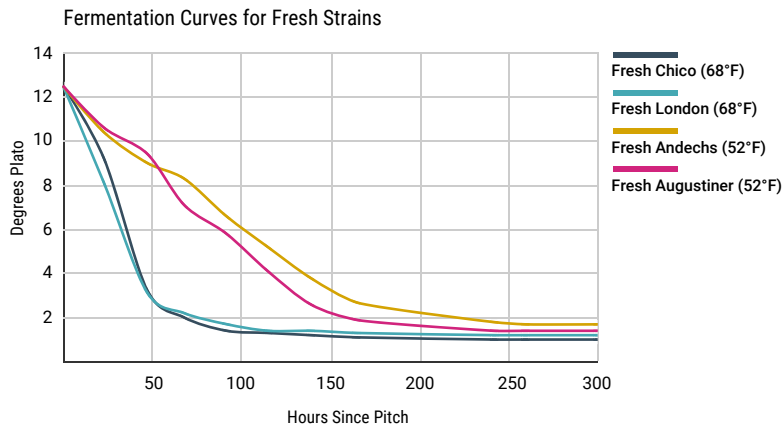
Engineered trait	Prevents diacetyl formation
Parent strain	Augustiner Lager
Temperature range	50-62° F
Attenuation	72-75%
Flocculation	Med
Haze	Low
Pitch rate	1,500,000 Cells/mL/Degree Plato

FRESH™

Fresh strains make cleaner tasting beer that judges and beer drinkers prefer. Until now, brewers have relied on imperfect methods for reducing total diacetyl, a distracting off-flavor that can impact quality at even very low levels. Our Fresh strains are engineered to produce the ALDC enzyme inside the cell, a reliable method that's robust to process variation. Diacetyl rests are shortened, beer is packaged sooner, fewer forced tests are required, and above all, your customers will enjoy a beer that's so fresh and so clean.



PERFORMANCE DATA



FOR MORE INFORMATION ON THIS PRODUCT AND LINKS TO RELEVANT ARTICLES

TAMED™

Tamed strains open up a world of new possibilities. Many wild yeast produce unique and special flavors, but are unmanageable in the cellar due to an adverse trait. Tamed strains are their domesticated descendants, where the adverse trait has been removed while retaining the characteristics you love.

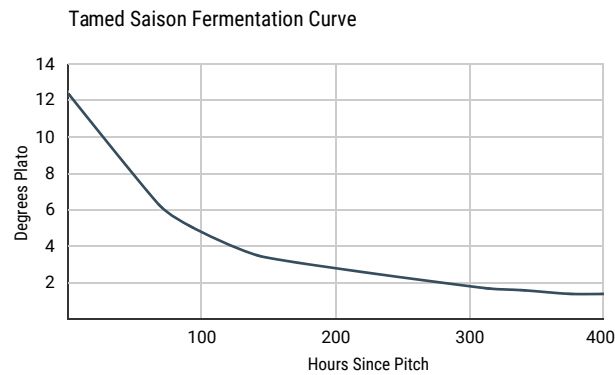


TAMED Saison

Tamed Saison gives you all the exquisite flavor from the French farmhouse style but without the risks associated with its diastatic parental strain. Now you can make beautiful saisons with zero risk of spoilage.

Engineered trait	Diastatic trait removed
Parent strain	Saison (var. French)
Temperature range	64-88° F
Attenuation	75-90%*
Flocculation	Low
Haze	Low
Pitch rate	1,125,000 Cells/mL/Degree Plato

PERFORMANCE DATA



*Attenuation can be increased by adding amylase to the mash. Without amylase, attenuation is ~70%.



FOR MORE
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ARTICLES

LNA SERIES

Designed to make LNA beer that tastes like beer. These strains allow you to create ultra-crisp and complex non-alcoholic beers that can stand alongside your existing brands.

LNA SERIES

LNA CLASSIC™

LNA CLASSIC strains are the best way to make a complete highly drinkable non-alcoholic beer. These strains produce negligible amounts of alcohol but create the delicate, distinct and authentic character of classic full-strength craft beer.

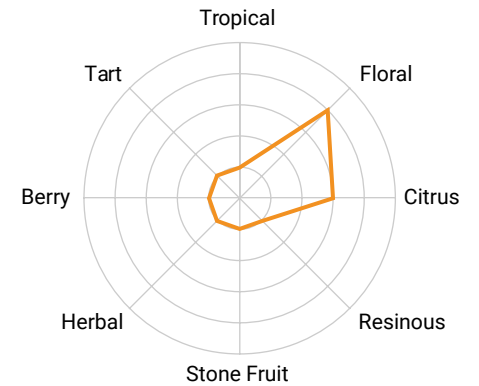
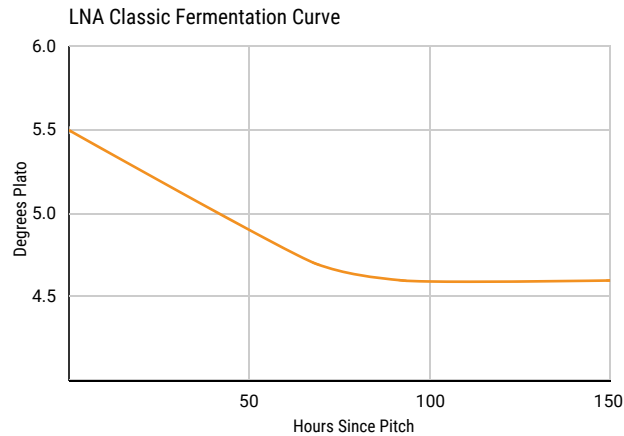


LNA CLASSIC Bayfair

LNA Classic Bayfair produces classic craft beer but without the alcohol. It's designed to be highly versatile, so you can use it to make a complete beer or a base layer for a flavor forward product.

Engineered trait	Prevents maltose/maltotriose utilization + produces classic hop character
Parent strain	Bayfair
Temperature range	64-72° F
Attenuation	10-25%
Flocculation	Med
Haze	Low
Pitch rate	1,500,000 Cells/mL/Degree Plato

PERFORMANCE AND SENSORY DATA

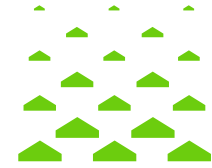


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LNA SERIES

LNA CABANA™

LNA Cabana strains make non-alcoholic beer with a complex juicy profile, brimming especially with tropical and stone fruit notes. These strains create the intensity you've come to expect from heavily dry hopped hazy IPAs, but without the baggage: low hop bitterness and no burn.

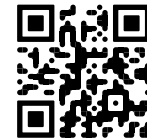
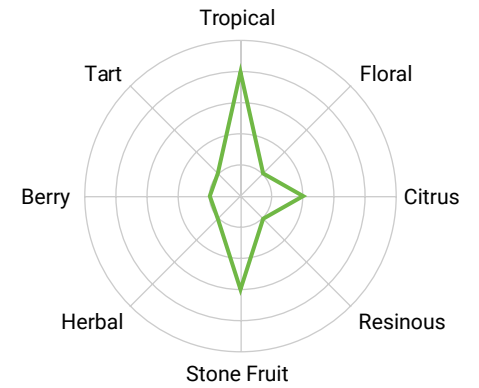
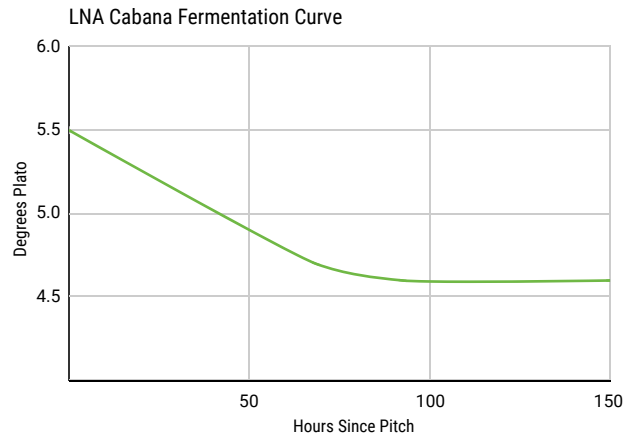


LNA CABANA Bayfair

LNA Cabana Bayfair provides a solid foundation for both clear and hazy IPAs. The go-to for crafting authentically hop-tropical non-alcoholic IPAs.

Engineered trait	Prevents maltose/maltotriose utilization + produces classic hop character
Parent strain	Bayfair
Temperature range	64-72° F
Attenuation	10-25%
Flocculation	Med
Haze	Low
Pitch rate	1,500,000 Cells/mL/Degree Plato

PERFORMANCE AND SENSORY DATA



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BOOSTS

Dial up the intensity of desirable flavors. These purified plant extracts work in conjunction with specific strains in our Flavor Series.

BOOSTS

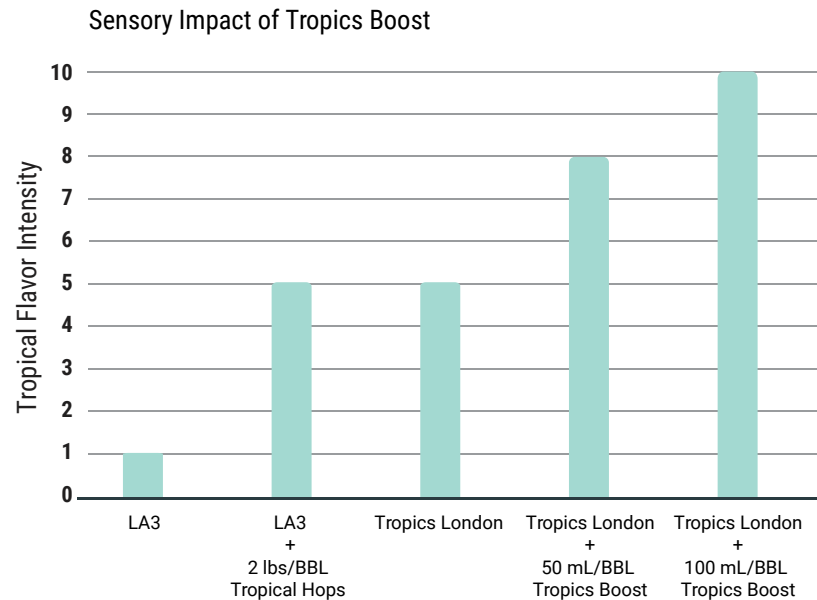
TROPICS BOOST™

Tropics Boost is an extract purified from plants. Use it to boost up guava, passionfruit, and grapefruit to levels that can only be described as a revelation. Our Tropics strains make a beer bursting with flavors that are reminiscent of southern hemisphere hops. Adding more or less Tropics Boost lets you take your favorite Tropics beers and further chef them up. This pure, plant-based, clear liquid was developed with exacting scientific rigor and is formulated for simplicity of use.



Benefits	Amplifies notes of guava, passionfruit, and grapefruit
Required strains	Any Tropics strain
Dosage	50-100 mL/BBL of wort
Product usage	Shake before use. Add to the fermentor after knockout, within 12 hours of pitching yeast
Product storage	Store at 4°C (39°F). Best used within 6 months
Appearance	May be clear, cloudy, or have a yellow tint
Available in	2 L and 18 L resealable bottles.

PERFORMANCE DATA



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You can learn more about Berkeley Yeast at berkeleyyeast.com,
or email us at info@berkeleyyeast.com.

To place an order please contact orders@berkeleyyeast.com.