



Brand Overview

Brewing yeast produced in Sweden by a team with more than 50 years of experience in yeast production, processing and packaging. Under stringent quality control measures, Apex Cultures® offers consistent and healthy fermentations for a wide variety of beer styles. Rigorous monitoring of yeast health and characterization of fermentation performance through all steps of production, and observation of essential chemical and microbiological contaminants measuring, allows the confidence of delivering excellent quality dry yeast to a brew house of any size.

#flocthisway





Servo Pro-Z® is a potent biomass activator enriched with minerals and yeast derivatives with the objective of participating as a cell accelerator, which adds to yeast's nutrition, both in bottom and top fermentation.

Rich in glutathione, it plays a specific role as a potent biological reducer, which protects yeast cells from free radicals and oxidative damage. Its content in minerals and Zinc in particular will shorten fermentation time and stimulate flocculation significantly. It lowers H2S production and can be used in propagation also.

COMPOSITION AND TECHNICAL CHARACTERISTICS

Yeast cell walls, glutathione-rich yeast autolysates, minerals.



#2347



BREWING USAGE

DOSAGE

Servo Pro-Z™ is used in the propagation phase (starter), in primary or during fermentation at 1 to 2 g/100 liters.

APPLICATION

Hydrate in sterile water (1:10) and add the slurry.





Yeast Nutrient

Apex Cultures™ FermoPro™ is a premium nutrient formulated to optimize fermentation. Apex Cultures™ FermoPro™ Nutrient supplies yeast with essential elements needed to brew complex and superior beers. It also supplies wort with beneficial vitamins and microelements, further enhancing cell viability and producing a strong fermentation.

COMPOSITION AND TECHNICAL CHARACTERISTICS

Diammonium phosphate, yeast hulls, autolysates of yeast, inert filter aid, thiamine hydrochloride (vitamin B1).



BREWING USAGE

DOSAGE

FermoPro™ is used in the propagation phase (starter), in primary or during fermentation at 10 to 15 g/100 liters.

APPLICATION

Hydrate in sterile water (1:10) or add directly at the beginning of fermentation.

#2341- 1lb.

#2341B- 5lb.



SAN DIEGO

(Pacific Ale)

Saccharomyces Cerevisiae

San Diego has an excellent fermentation capacity and ferments very quickly. The final aroma is very clean. San Diego has good sedimentation properties at the end of fermentation. The final attenuation degree is very high and the reduction of diacetyl is very high. Fermentation time depends on the yeast amount dosed, kind of propagation and the temperature of fermentation.

COMPOSITION AND TECHNICAL CHARACTERISTICS

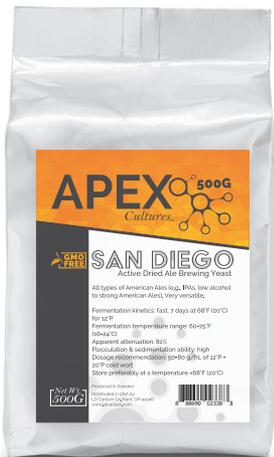
Dry substance: 95%

Living cells: $>7 \times 10^9$ cfu/g

Wild yeast: <10 cfu/g

Acetic acid bacterium: $<10^2$ cfu/mL

Lactic acid bacterium: <10 cfu/mL



#2338



BREWING PROPERTIES

Fermentation kinetics: fast, 7 days at 68°F (20°C)

Fermentation temperature range: 60-75°F (16-24°C)

Apparent attenuation: 81%

Flocculation & sedimentation ability: high

Dosage: 50-80 g/hL of 12°P - 18°P cold wort

Alcohol tolerance: 9%

Beer Styles: All types of American Ales [e.g., IPAs, low alcohol to strong American Ales]. Very versatile.



MUNICH LAGER

(True Lager)

Saccharomyces pastorianus

Munich Lager, originated from German University, has been selected for bottom fermentation to produce pils or lager beer. Munich Lager offers a fine equilibrium of fruity and floral aromas through a production of appropriate esters and a fast diacetyl reduction.

COMPOSITION AND TECHNICAL CHARACTERISTICS

Dry substance: 95%

Living cells: $>7 \times 10^9$ cfu/g

Wild yeast: <10 cfu/g

Acetic acid bacterium: $<10^2$ cfu/mL

Lactic acid bacterium: <10 cfu/mL



#2344



BREWING PROPERTIES

Fermentation kinetics: fast, 13 days at 54°F (12°C)

Fermentation temperature range: 50-70°F (10-21°C)

Apparent attenuation: 81%

Flocculation & sedimentation ability: high

Dosage: 80-120 g/ hL of 12°P - 20°P cold wort

Alcohol tolerance: 10.5%

Beer Styles: All type of lagers (e.g., low alcohol to strong lagers).



Saccharomyces Cerevisiae

HAZY
(New England)

Excellent top fermenting yeast strain for brewing hazy ales. It produces a juicy/hazy appearance and a well-balanced tropical fruity ester profile with some residual sweetness in the background while allowing a pleasant mouth-feel and a wide spectrum of hop flavors on the forefront, in hop-forward beers. A very reliable yeast strain choice for consistent production of contemporary hazy or juicy ale beer styles.

COMPOSITION AND TECHNICAL CHARACTERISTICS

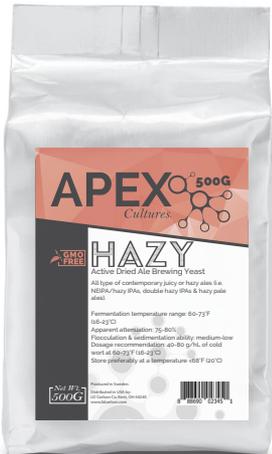
Dry substance: 95%

Living cells: $>5 \times 10^9$ cfu/g

Wild yeast: $<10^3$ cfu/g

Acetic acid bacterium: $<10^2$ cfu/mL

Lactic acid bacterium: <10 cfu/mL



#2345



BREWING PROPERTIES

Fermentation temperature range: 60-73°F [16-23°C]

Apparent attenuation: 75-80%

Flocculation & sedimentation ability: medium-low

Dosage: 40-80 g/hL of cold wort

Alcohol tolerance: 9-11%

Beer Styles: All type of contemporary juicy or hazy ales [i.e. NEIPA/hazy IPAs, double hazy IPAs & hazy pale ales].



LONDON

(English Ale)

Saccharomyces Cerevisiae

London Ale is a particular yeast strain applied for the top fermentation of beers. It has its origin from England and is today used by a large number of commercial breweries. London Ale has an excellent fermentation capacity and ferments very quickly. The final aroma is quite neutral only slightly estery. London Ale has a very high sedimentation capacity at the end of fermentation. Fermentation time depends on the yeast amount dosed, kind of propagation and the temperature of fermentation.

COMPOSITION AND TECHNICAL CHARACTERISTICS

Dry substance: 95%

Living cells: $>5 \times 10^9$ cfu/g

Wild yeast: $<10^3$ cfu/g

Acetic acid bacterium: $<10^2$ cfu/mL

Lactic acid bacterium: <10 cfu/mL



#2336



BREWING PROPERTIES

Fermentation kinetics: fast, 7 days at 64°F (18°C)

Fermentation temperature range: 61-75°F (16-24°C)

Apparent attenuation: 75%

Flocculation & sedimentation ability: high

Dosage: 50-80 g/hL of 12°P - 20°P cold wort

Alcohol tolerance: 9.5%

Beer Styles: All types of English, Irish, Belgian and French ales. Very versatile.





Saccharomyces Cerevisiae

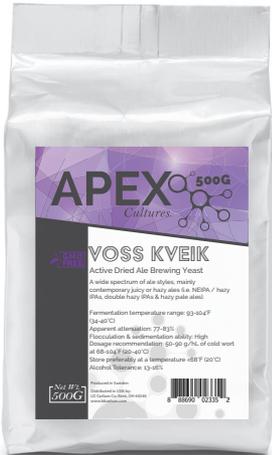
VOSS KVEIK

(Norwegian Ale)

Voss features very fast fermentation at a warm temperature range with complete final attenuation within 48 to 72 hours and an outstanding flocculation ability. This allows a relevant energy savings and optimization of the fermentation cellar capacity. Voss produces clear beers with consistent neutral flavor profile and gentle orange peel and citrus notes across the entire optimal fermentation temperature range. It does not produce harsh phenolics nor overpowering higher alcohols even at the warmest end of the temperature range. The fruity esters levels formed by this yeast are directly proportional to the increase of temperature.

COMPOSITION AND TECHNICAL CHARACTERISTICS

- Dry substance: 95%
- Living cells: $>5 \times 10^9$ cfu/g
- Wild yeast: $<10^3$ cfu/g
- Acetic acid bacterium: $<10^2$ cfu/mL
- Lactic acid bacterium: <10 cfu/mL



#2335



BREWING PROPERTIES

- Fermentation kinetics: fast, 3 days at 89°F (32°C)
- Fermentation temperature range: 93-104°F (20-40°C)
- Apparent attenuation: 77-83%
- Flocculation & sedimentation ability: High
- Dosage: 50-90 g/hL of cold wort at 93-104°F (20-40°C)
- Alcohol tolerance: 13-16% ABV

Beer Styles: Dry active top fermenting Kveik strain for production of a wide spectrum of beer styles.





BERLIN LAGER

(German Lager)

Saccharomyces Cerevisiae

Active Lager Berlin is a yeast for bottom fermentation, specially selected for the production of Pils or Lager type beers. The origin is German University in Berlin. The sedimentation capacity is high and characteristic for the production of a lager rich in esters with fruity characters. Attenuation degree: approximately 80-85%.

COMPOSITION AND TECHNICAL CHARACTERISTICS

- Dry substance: 95%
- Living cells: $>5 \times 10^9$ cfu/g
- Wild yeast: $<10^3$ cfu/g
- Acetic acid bacterium: $<10^2$ cfu/mL
- Lactic acid bacterium: <10 cfu/mL



#2346



BREWING PROPERTIES

- Fermentation kinetics: fast, 13 days at 54°F (12°C)
- Fermentation temperature range: 50-70°F (10-21°C)
- Apparent attenuation: 80%
- Flocculation & sedimentation ability: very high
- Dosage: 80-120 g/ hL of 12°P - 18°P cold wort
- Alcohol tolerance: 10.5%

Beer Styles: All type of lagers (e.g., low alcohol to strong lagers).



SPECIAL SOUR

(Sour ale)

Lachancea thermotolerans

Special Sour is a natural yeast strain (*Lachancea thermotolerans*) that produces lactic acid while initiating alcoholic fermentation, in a novel, easy-to-reproduce process for any sour-like beer. Special Sour is an indigenous yeast, isolated from Burgundy premium grapes, which produces high concentration of lactic acid, the principal component of sour beers distinctive taste.

COMPOSITION AND TECHNICAL CHARACTERISTICS

Dry substance: 95%

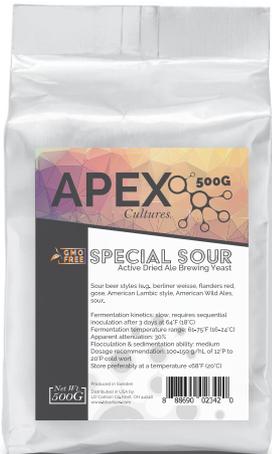
Living cells: $>5 \times 10^9$ cfu/g

Wild yeast: $<10^3$ cfu/g

Acetic acid bacterium: $<10^2$ cfu/mL



Scan for more info



#2342



BREWING PROPERTIES

Fermentation kinetics: slow, requires sequential inoculation after 3 days at 64°F (18°C)

Fermentation temperature range: 61-75°F (16-24°C)

Apparent attenuation: 30%

Flocculation & sedimentation ability: medium

Dosage: 100-150 g/hL of 12°P - 20°P cold wort

Beer Styles: Sour beer styles [e.g., berliner weisse, flanders red, gose, American Lambic style, American Wild Ales, sour].



HARD SELTZER

(Seltzer)

Saccharomyces Bayanus

Hard Seltzer is controlled by the microbiology laboratory from the University of Reims, Champagne-Ardenne. This yeast is a rapid fermenter and resistant to high ethanol and CO₂. Ideal for hard seltzers. It is also recommended to restart stuck fermentations.

COMPOSITION AND TECHNICAL CHARACTERISTICS

Dry substance: 95%

Living cells: $>5 \times 10^9$ cfu/g

Wild yeast: $<10^3$ cfu/g

Acetic acid bacterium: $<10^2$ cfu/mL

Lactic acid bacterium: <10 cfu/mL



#2348



BREWING PROPERTIES

Fermentation kinetics: fast, 5 days at 75°F [24°C]

Fermentation temperature range: 54-82°F [12-28°C]

Apparent attenuation: 99%

Flocculation & sedimentation ability: very high

Dosage: 150-200g/hL [15.-2g/L]

Alcohol tolerance: Up to 17%

Beer Styles: All types of sugar seltzer bases.

APEX CULTURES FERMOPRO™ or DAP REQUIRED





Saccharomyces cerevisiae

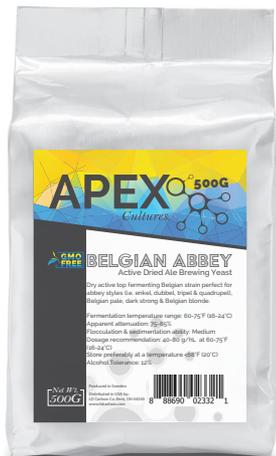
BELGIAN ABBEY

(Belgian beer)

Belgian Abbey is a dry active top fermenting yeast strain especially selected for fermentation of a wide spectrum of Belgian style ales such as abbey styles (i.e. enkel, dubbel, tripel & quadrupel), Belgian pale, dark strong ale, Belgian blonde and pale ale. This strain confers a complex yet very clean and delicate fruity and phenolic flavor character with reminiscences of dried fruits such as figs, raisins, plums and dates in harmony with the maltiness and alcohol content of the designed beer.

COMPOSITION AND TECHNICAL CHARACTERISTICS

- Dry substance: 95%
- Living cells: $>5 \times 10^9$ cfu/g
- Wild yeast: $<10^3$ cfu/g
- Acetic acid bacterium: $<10^2$ cfu/mL
- Lactic acid bacterium: <10 cfu/mL



#2332



BREWING PROPERTIES

- Fermentation kinetics: fast 70°F [21°C]
- Fermentation temperature range: 60-75°F [16-24°C]
- Apparent attenuation: 75-85%
- Flocculation & sedimentation ability: Medium
- Dosage: 40-80 g/hL of cold wort at 60-75°F [16-24°C]
- Alcohol tolerance: 12% ABV

Beer Styles: Abbey styles (i.e. enkel, dubbel, tripel & quadrupel), Belgian pale, dark strong ale, Belgian blonde and pale ales.



Saccharomyces cerevisiae

CRISP CIDER

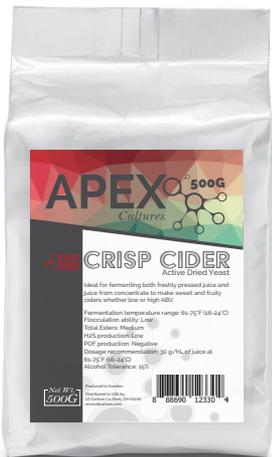
(Cider)

Apex Cultures™ Crisp Cider is a cider making yeast ideal for fermenting both freshly pressed juice and juice from concentrate to make sweet and fruity ciders whether low or high ABV. This yeast has a short lag phase while giving a robust fermentation to produce a cider with a fruity floral sensory profile that is dominated by the fruit.

COMPOSITION AND TECHNICAL CHARACTERISTICS

Acetic acid bacterium: $<10^4$ cfu/mL

Lactic acid bacterium: $<10^5$ cfu/mL



#2330



BREWING PROPERTIES

Fermentation temperature range: 61-75°F (16-24°C)

Flocculation & sedimentation ability: Low

Esters: Medium

H₂S: Low

POF: Negative

Dosage: 20 g/hL of cold wort at 61-75°F (16-24°C)

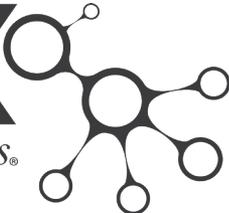
Alcohol tolerance: 15% ABV

Styles: All ciders.



APEX

Cultures[®]



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