

TECHNICAL DATA SHEET

YeastFlow – Home of Yeast

YF-118

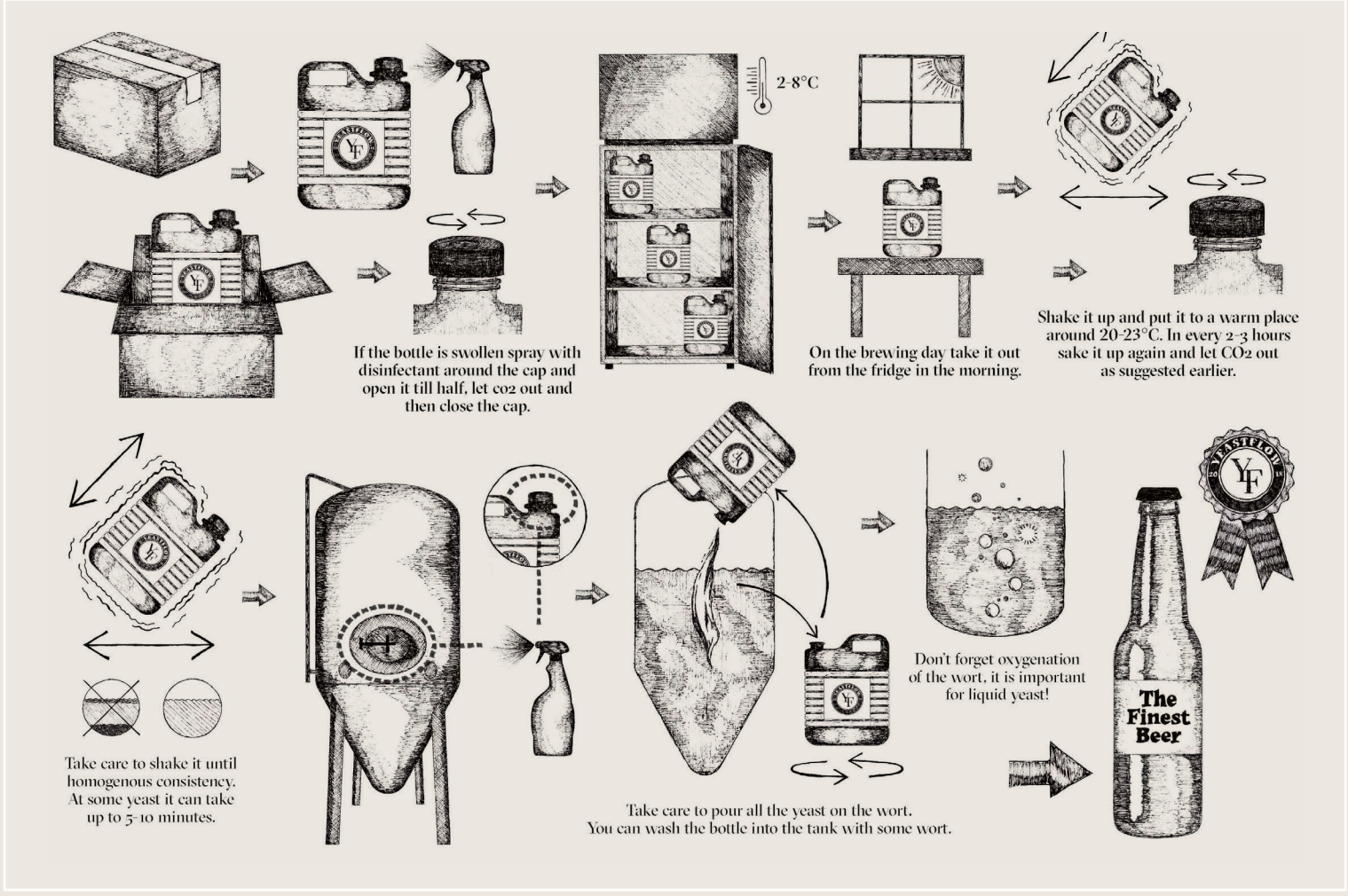
Mrs. McGyver



YF-118 is highly attenuative, producing clean, crisp, and dry ales. It has a low ester profile and strong alcohol tolerance, ideal for English-style ales, bitters, IPAs, and high-gravity beers. The yeast flocculates quickly, leaving bright, polished beers with excellent clarity. Its neutral profile allows malt and hop characters to shine without interference. Brewers appreciate YF-118 for its reliability, consistent attenuation, and ability to highlight subtle complexities in both traditional and contemporary recipes.

Attenuation	70-80	Strain: <i>Saccharomyces cerevisiae</i>	Flocculant: medium-high
Temp.opt. (°C)	18-21	Fermentation: Ale	Region: British
ABV	10	Beer Type: IPA – Blonde Ale – Amber Ale – Barley Wine – Irish Ale – Brown Ale	

USAGE



TYPICAL ANALYSIS

VIALE YEAST: > 2,5*10⁹ CFU/ml PURITY: > 99,999% AEROBE BACTERIA: < 1 CFU/10⁷ yeast cell ANAEROBE BACTERIA: < 1 CFU/10⁷ yeast cell TOTAL BACTERIA: < 2 CFU/10⁷ yeast cell WILD YEAST: < 1 CFU/10⁷ yeast cell	VIALE BACTERIA: > 10¹¹ CFU/ml COLIFORM: < 10² CFU/g E. COLI: Absent in 1ml S. AUREUS: Absent in 1ml SALMONELLA: Absent in 25ml ACETIC BACTERIA: < 10⁴ CFU/ml MOULDS: < 10³ CFU/ml YEAST: < 10³ CFU/ml
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The packages contain over $2,5 \cdot 10^9$ $\frac{\text{Living yeast cell}}{\text{ml}}$

Each liter of yeast contains approximately 2,500 billion viable cells, which is sufficient for pitching around 500 L of wort. Accordingly, 2 L of yeast (about 5,000 billion cells) is recommended for 1,000 L of wort, while 4 L of yeast (about 10,000 billion cells) is suitable for approximately 2,000 L of wort. For low-temperature fermentations and for high-gravity beers (above 18 °P), it is advisable to double the amount of yeast to ensure optimal fermentation performance.

STORAGE

It is recommended to use the yeast as soon as possible after purchase to ensure optimal performance. Under normal circumstances, it can be stored in a refrigerator at 2-5 °C for up to four months, until the indicated best before date. After this period, the appearance and clarity of the product will remain unchanged, but the number of living cells gradually decreases, which may affect its activity during fermentation. For best results, always keep the packaging sealed and refrigerated, and allow the yeast to reach room temperature before use.

SHELF LIFE

This yeast is freshly made and bottled to deliver maximum vitality and performance. When kept at 2-5 °C, it preserves its intended quality for up to four months from the packaging date, as indicated by the best before label. After this period, the visual appearance of the product remains unchanged, but the number of viable cells slowly declines, which may reduce fermentation efficiency over time. For best results, it is recommended to use the yeast as soon as possible within its shelf life.

The product is available in 1-liter and 2-liter bottles.



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For further info about strains please visit our website:
<http://yeastflow.com/strains.html>