

TECHNICAL DATA SHEET

YeastFlow – Home of Yeast

YF-202

Priest D'vell (Belgian style ale)



YF-202 is a classic Belgian ale yeast suitable for lighter, Duvel-style strong ales. It balances malt and alcohol, generating delicate fruity esters at higher fermentation temperatures. This strain creates approachable, drinkable beers with subtle aromatic complexity. Its moderate flocculation ensures clarity, while its versatile profile allows brewers to explore a range of Belgian styles. The yeast's restrained yet nuanced ester production highlights malt and hop interplay, making it perfect for traditional Belgian ales.

Attenuation 74-82
Temp.opt. (°C) 18-24
ABV 12

Strain: *Saccharomyces cerevisiae*

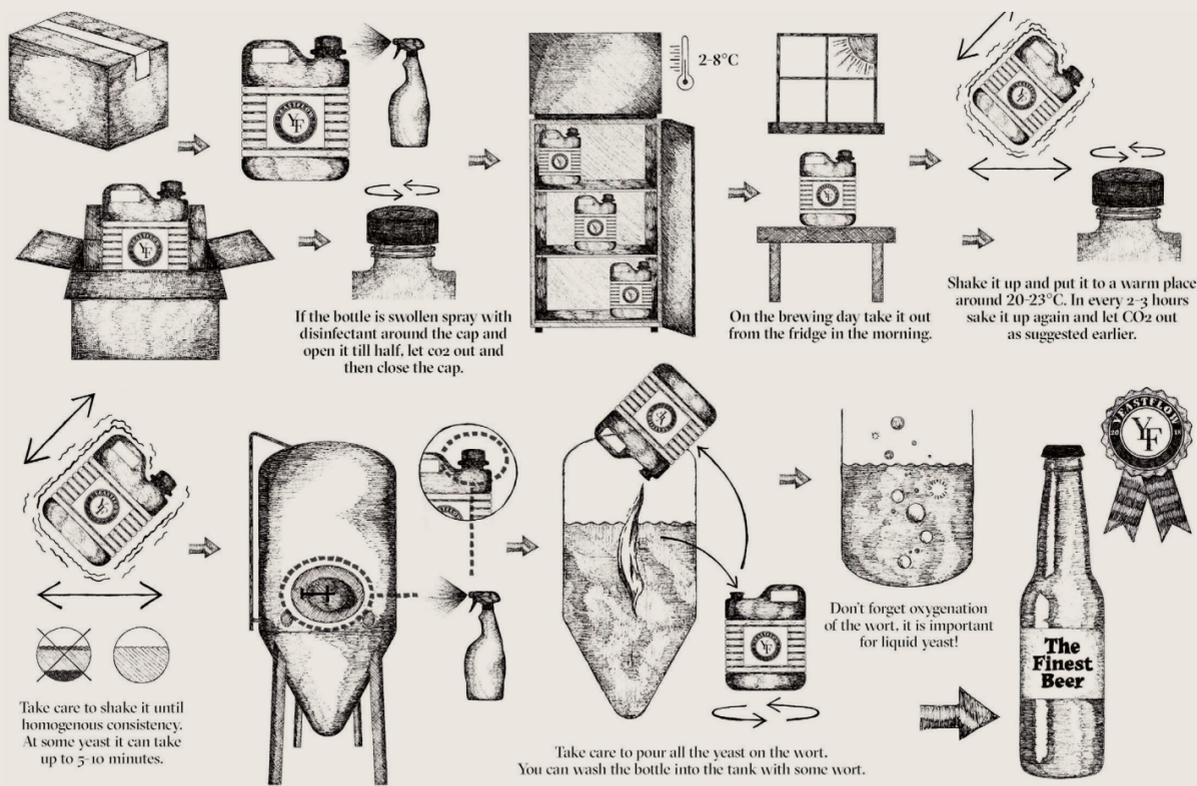
Fermentation: Ale

Flocculant: medium

Region: Belgian

Beer Type: Belgian Blonde - Dubbel

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



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>