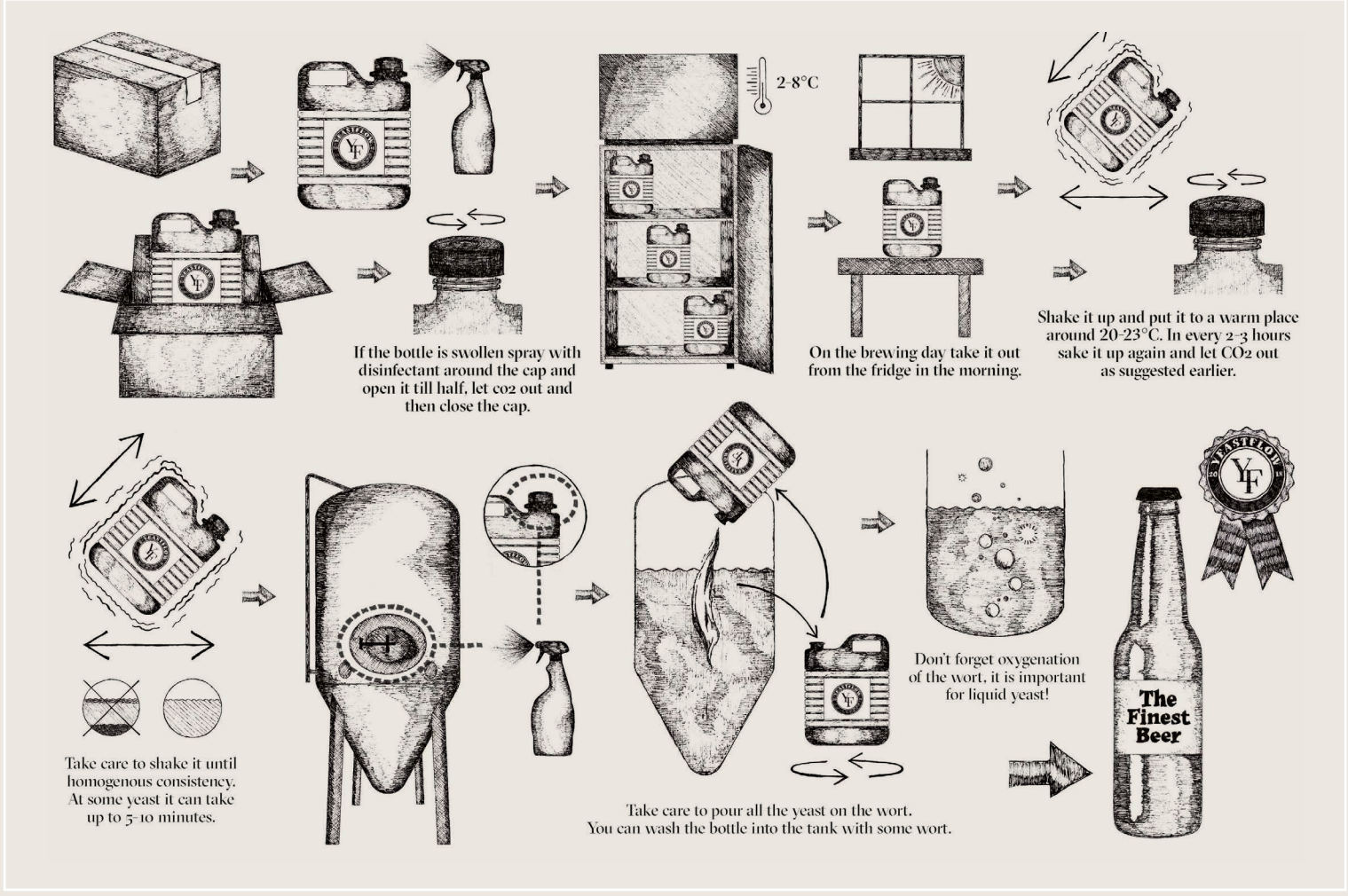


TECHNICAL DATA SHEET

YeastFlow – Home of Yeast

YF-204	Priest D’vill (Belgian style ale)		
	A high-phenol, high-ester Belgian yeast, YF-204 is recommended for Quadrupels, brown ales, and experimental stouts. It delivers strong alcohol tolerance and a dry fermentation, producing bold, complex flavors. The strain enhances malt richness while adding depth through nuanced fruity and spicy esters. Its performance allows brewers to craft unconventional yet balanced beers, perfect for adventurous Belgian-style brewing. YF-204 maintains clarity while supporting strong flavor development in full-bodied ales.		
Attenuation	75-80	Strain: <i>Saccharomyces cerevisiae</i> var. <i>diastaticus</i>	Flocculant: low-medium
Temp.opt. (°C)	20-26	Fermentation: Ale	Region: Belgian
ABV	12	Beer Type: Tripel – Quadrupel – 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.



YeastFlow Kft.
H-9028 Győr, Régi Veszprémi út 14-16.

CONTACT:

info@yeastflow.com

adam.wirnhardt@yeastflow.com
+36 20 310 62 12

aladar.vidra@yeastflow.com
+36 30 324 98 95

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