

# TECHNICAL DATA SHEET

## YeastFlow – Home of Yeast

YF-302

Californithologist (California-common style lager)



YF-302 is the ideal choice for California Common or Steam Beer styles, performing exceptionally well at ale fermentation temperatures around 18°C. It produces a clear, malt-forward beer with a soft, approachable mouthfeel. Low-temperature fermentation is not recommended, as its character is optimized for warmer conditions. Brewers appreciate YF-302 for its clarity, moderate ester profile, and ability to highlight malt without masking subtle hop notes. Its consistent performance ensures repeatable results across batches.

Attenuation 67-71  
Temp.opt. (°C) 14-20  
ABV 9

Strain: *Saccharomyces pastorianus*

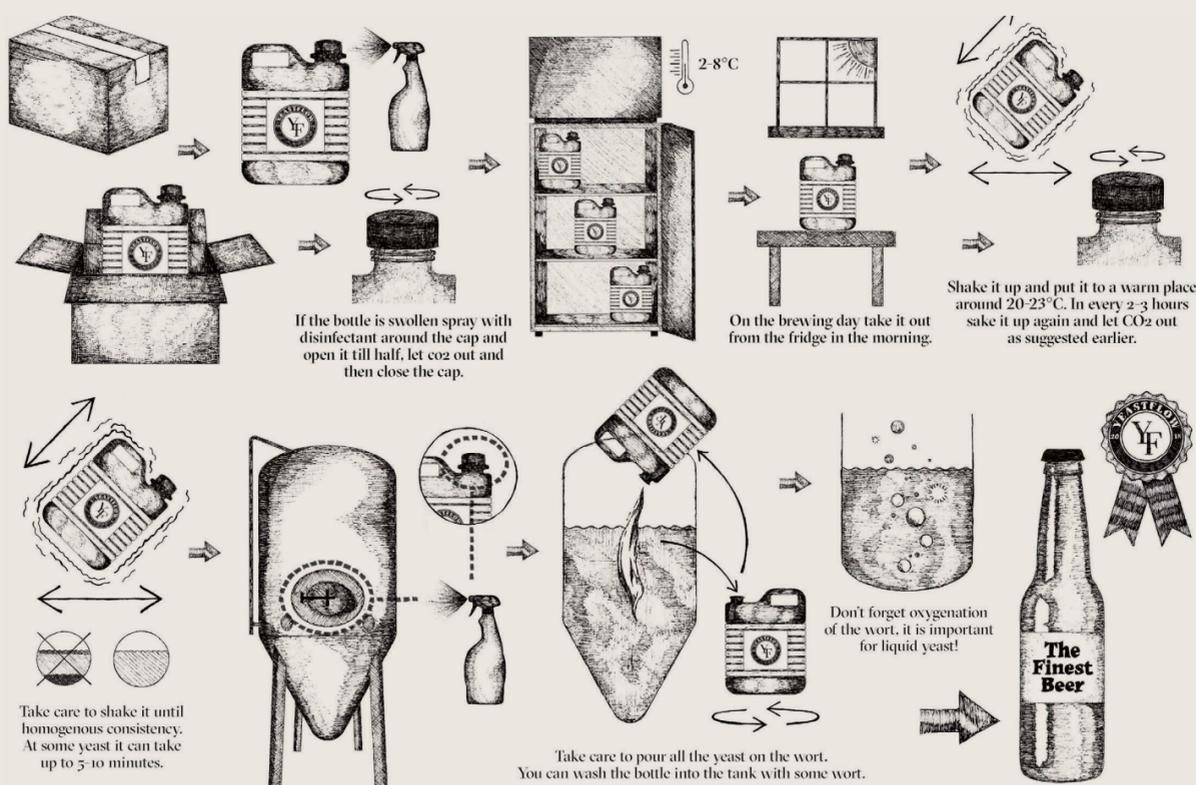
Fermentation: Lager

Flocculant: high

Region: American

Beer Type: American Pilsner – Mexican Lager – Pale Lager

### USAGE



If the bottle is swollen spray with disinfectant around the cap and open it till half, let CO<sub>2</sub> out and then close the cap.

On the brewing day take it out from the fridge in the morning.

Shake it up and put it to a warm place around 20-23°C. In every 2-3 hours shake it up again and let CO<sub>2</sub> out as suggested earlier.

Take care to shake it until homogenous consistency. At some yeast it can take up to 5-10 minutes.

Take care to pour all the yeast on the wort. You can wash the bottle into the tank with some wort.

Don't forget oxygenation of the wort, it is important for liquid yeast!

### TYPICAL ANALYSIS

VIALE YEAST: > 2,5\*10<sup>9</sup> CFU/ml  
PURITY: > 99,999%  
AEROBE BACTERIA: < 1 CFU/10<sup>7</sup> yeast cell  
ANAEROBE BACTERIA: < 1 CFU/10<sup>7</sup> yeast cell  
TOTAL BACTERIA: < 2 CFU/10<sup>7</sup> yeast cell  
WILD YEAST: < 1 CFU/10<sup>7</sup> yeast cell

VIALE BACTERIA: > 10<sup>11</sup> CFU/ml  
COLIFORM: < 10<sup>2</sup> CFU/g  
E. COLI: Absent in 1ml  
S. AUREUS: Absent in 1ml  
SALMONELLA: Absent in 25ml  
ACETIC BACTERIA: < 10<sup>4</sup> CFU/ml  
MOULDS: < 10<sup>3</sup> CFU/ml  
YEAST: < 10<sup>3</sup> 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>