



DESCRIPTION:

WEST COAST is our version of the classic American strain that ferments extremely clean while offering subtle fruit and enhanced complexity. Balancing malt and hops beautifully, it is ideal for any style ale.

COMPOSITION & TECHNICAL CHARACTERISTICS:

- **Yeast Strain:** *Saccharomyces cerevisiae*
- **Fermentation Range:** 59–72°F/15–22°C
- **Flocculation & Sedimentation:** Medium to High
- **H₂S Production:** Low
- **Apparent Attenuation:** 75–84%
- **Alcohol Tolerance:** 10% ABV
- **POF:** Negative
- **STA-1:** Negative

DOSAGE:

- Pitch 0.5–1.0 g/L (50–100 g/hL).
- A 500 g brick treats 5–10 hL / 4.3–8.5 bbl
- Use upper range for high-gravity worts

DIRECT PITCH OR REHYDRATE: WEST COAST yeast is designed to be sprinkled directly onto the surface of your wort with no oxygenation required in the initial fermentation. Our aerobic propagation process makes this possible by creating dry yeast with high viability and high sterol levels. Our yeast is pre-loaded with essential nutrients to ensure a successful, complete fermentation.

While not required, some brewers prefer to rehydrate yeast. To hydrate yeast, first, sanitize yeast brick and scissors. Use 10 grams of sterilized tap water between 85–95°F/29–35°C mixed with .25 grams of FermStart per gram of yeast. Sprinkle yeast on the water. Allow the slurry to stand undisturbed for 20 minutes, then swirl. Use small amounts of wort to adjust to within 10°F/6°C of wort temp before pitching.

STORAGE: Store in the original sealed packaging, away from light, in a dry and odorless place. Store preferably at a temperature <68°F/20°C. Do not freeze. Use immediately after opening. **Shelf Life:** 36 months.



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