



## DESCRIPTION:

Pitch ACID directly into your fermenter and allow the initial “souring fermentation” to take place at typical ale yeast temps. Allow ACID yeast to complete both Lactic and Alcoholic fermentation on its own, or pitch a primary yeast strain to stop souring and wrap up alcoholic fermentation. ACID yeast also works perfectly as a single pitch solution for both souring and alcoholic fermentation. When allowed to run its course, this yeast produces a rounded, refreshingly acidic beer with light notes of fruity floral esters.

## COMPOSITION & TECHNICAL CHARACTERISTICS:

- **Yeast Strain:** *Lachancea thermotolerans*
- **Fermentation Range:** 66–77°F/19–25°C
- **Very low production of volatile acidity**
- **Apparent Attenuation:** 75–80%
- **Flocculation:** High
- **H2S Production:** Low
- **Alcohol Tolerance:** 9% ABV
- **POF:** Negative
- **STA-1:** Negative

**DOSAGE:** Use at a rate of 80–120 grams per barrel.

## DIRECT PITCH OR REHYDRATE:

ACID yeast is designed to be sprinkled directly onto the surface of your wort with no oxygenation required in the initial fermentation. Our aerobic growth process makes this possible by creating dry yeast with high viability and high sterol levels. ACID 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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