



WHITE LABS QUALITY HELPS YOU GET THE MOST VALUE

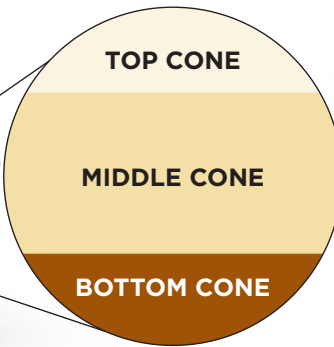
Cultivate your craft with the liquid yeast powerhouse.

Healthiest, most viable yeast, with the **largest variety of yeast** and 27 years of unparalleled innovation, PurePitch® Next Generation allows for confident harvesting and repitching methods to maximize cost efficiency.



Harvesting the Healthiest Yeast.

Extract the lower part of the cone, consisting of the dark brown slurry, every 24-48 hours to eliminate early flocculating cells and trub. **Gather yeast from the center of the cone**, characterized by creamy, light brown yeast, within 24 hours of reaching terminal gravity. **Refrain from harvesting from the top of the cone**, where slow fermenters and mutated cells may reside.



Gradually transfer under pressure to prevent cone slippage and ensure an even yeast population. Keep an eye on the yeast harvest progress using a sight glass.

Maximize Cost Efficiency by Splitting Generations.

Brewhouse Size - 10bbl | FV Size - 10bbl | OG - 15°P | Pitch Volume - 3.5L
 Cost - \$458 | Yield - 198 pints/bbl (80% yield)

Gen 1	FV1 Pitch Volume - 3.5L Harvest Volume - 20L*		\$45.80/bbl
	Gen 2	FV2 (H ₁) Pitch Volume - 10L Harvest Volume - 20L	
Gen 3	FV3 (H ₂) Pitch Volume - 10L Harvest Volume - 20L		\$6.5/bbl
	FV4 (H ₃) Pitch Volume - 10L Harvest Volume - 20L		
	FV5 (H ₄) Pitch Volume - 10L Harvest Volume - 20L		
	FV6 (H ₅) Pitch Volume - 10L Harvest Volume - 20L		
	FV7 (H ₆) Pitch Volume - 10L Harvest Volume - 20L		

- The growth of a yeast culture during fermentation produces a cell population larger than that initially pitched. This slurry can be split into multiple re-pitches to maximize beer production from a single culture.
- In this example, a 10bbl fermentation produces 20L of harvested yeast slurry. The volume of yeast needed to hit the target pitching rate in the next batch is only 10L. Production costs are reduced by splitting the culture into two new batches.