



Fermentis Makes Math Easy

Toss your TI-85 aside and use our handy Pitching Rate Calculator for Fermentis Active Dry Yeasts. Simply identify your batch volume and gravity range to determine how many packs you need.

Note: The recommended pitching rate for Fermentis Lager strains is from 80 to 120 g/hl or 7 to 11 million cells/ml. The recommended pitching rate for Fermentis Ale strains is from 50 to 80 g/hl or 3 to 5 million cells/ml. The standard minimum live cell concentration in Fermentis packaging is around 10×10^9 cells/gr.

Available in 11.5g, 100g, 500g, and 10kg packs.

		BEER VOLUME (BBL)						
Suggested Pitch Rate		1	3	5	7	10	15	20
Ale Strains	50-80 g/hL	WHAT WE RECOMMEND						
10-14° Plato		(6) 11.5 g packs	(2) 100 g packs	(1) 500 g packs	(1) 500 g packs	(2) 500 g packs	(2) 500 g packs	(3) 500 g packs
14-18° Plato		(1) 100 g packs	(3) 100 g packs	(1) 500 g packs	(1) 500 g packs	(2) 500 g packs	(3) 500 g packs	(4) 500 g packs
18-22° Plato		(1) 100 g packs	(1) 500 g packs	(1) 500 g packs	(2) 500 g packs	(2) 500 g packs	(4) 500 g packs	(5) 500 g packs
22-26° Plato		(1) 100 g packs	(1) 500 g packs	(1) 500 g packs	(2) 500 g packs	(3) 500 g packs	(4) 500 g packs	(6) 500 g packs
Lager Strains	80-120 g/hL	WHAT WE RECOMMEND						
10-14° Plato		(1) 100 g packs	(1) 500 g packs	(1) 500 g packs	(2) 500 g packs	(2) 500 g packs	(4) 500 g packs	(5) 500 g packs
14-18° Plato		(2) 100 g packs	(1) 500 g packs	(2) 500 g packs	(2) 500 g packs	(3) 500 g packs	(5) 500 g packs	(6) 500 g packs
18-22° Plato		(2) 100 g packs	(1) 500 g packs	(2) 500 g packs	(3) 500 g packs	(4) 500 g packs	(6) 500 g packs	(8) 500 g packs
22-26° Plato		(2) 100 g packs	(1) 500 g packs	(2) 500 g packs	(3) 500 g packs	(5) 500 g packs	(7) 500 g packs	(9) 500 g packs

*For pitching rate information concerning sour beers, Brett beers, non-alcoholic beers, and other applications, please contact RahrBSG. See reverse side for hL.

RahrBSG.com



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		BEER VOLUME (hL)							
Suggested Pitch Rate		1	3	5	7	10	15	20	25
Ale Strains	50-80 g/hL	WHAT WE RECOMMEND							
10-14° Plato		(5) 11.5 g packs	(2) 100 g packs	(1) 500 g pack	(1) 500 g pack	(1) 500 g pack	(2) 500 g packs	(2) 500 g packs	(3) 500 g packs
14-18° Plato		(7) 11.5 g packs	(2) 100 g packs	(1) 500 g pack	(1) 500 g pack	(2) 500 g packs	(2) 500 g packs	(3) 500 g packs	(4) 500 g packs
18-22° Plato		(1) 100 g pack	(1) 500 g pack	(1) 500 g pack	(1) 500 g pack	(2) 500 g packs	(3) 500 g packs	(4) 500 g packs	(5) 500 g packs
22-26° Plato		(1) 100 g pack	(1) 500 g pack	(1) 500 g packs	(2) 500 g packs	(2) 500 g packs	(4) 500 g packs	(5) 500 g packs	(6) 500 g packs
Lager Strains	80-120 g/hL	WHAT WE RECOMMEND							
10-14° Plato		(1) 100 g pack	(1) 500 g pack	(1) 500 g pack	(2) 500 g packs	(2) 500 g packs	(3) 500 g packs	(4) 500 g packs	(5) 500 g packs
14-18° Plato		(1) 100 g pack	(1) 500 g pack	(1) 500 g pack	(2) 500 g packs	(3) 500 g packs	(4) 500 g packs	(5) 500 g packs	(7) 500 g packs
18-22° Plato		(2) 100 g packs	(1) 500 g pack	(2) 500 g packs	(2) 500 g packs	(3) 500 g packs	(5) 500 g packs	(7) 500 g packs	(8) 500 g packs
22-26° Plato		(2) 100 g packs	(1) 500 g pack	(2) 100 g packs	(3) 500 g packs	(4) 500 g packs	(6) 500 g packs	(8) 500 g packs	(10) 500 g packs

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