Ale Strains®

“The One” Southern California Ale Yeast for five gallon batches $6

“The One” per barrel $22

“Lucky Number 7” Southern California Strong Ale Yeast for five gallon batches $6

“Lucky Number 7” per barrel $28

“Ye Olde English” Traditional English Ale Yeast for five gallon batches $6

“Ye Olde English” per barrel $28

The “Monk” Trappist Belgian Abbey Yeast for five gallon barrel batches $8

The “Monk” Trappist per barrel $30

* Pitching rates approximately 8 million cells/ml

Custom Yeast Propagation All strains considered Call for quote
“The One” Southern California ale yeast.

This guy is a brewing workhorse. If you like the taste of Stone Pale Ales, Green Flash, and Sierra-type ales, then all you need is “The One”. Like most California ale yeasts, it prefers a higher fermentation temperature (68-75°F), attenuates at 70-80% and flocculates nicely. Include “The One” in your brewing lineup.

“Lucky #7” Southern California strong ale yeast.

This guy is dry and chews up and spits out higher gravity worts for up to 10% ABV. The flocculation phenotype is strong. Once “Lucky #7 starts fermenting, it is hard to stop, so leave some headspace! Expect attenuation to be up to 80%. Most active at 65-70°F.

“Ye Olde English” Ale Yeast

Smooth and creamy for English ales. Does not flocculate like our Southern California strains. Ferments at 65-70°F. Attenuates 65%-75% for a sweeter finish.

“The Monk “ Belgian Abbey ale yeast

From the heart of Trappist ale country, the Monk rocks. Ferments triples and high gravity to 15% ABV. Try this one with a hoppy background. 66-72°C F. 75-80% attenuation.

RBY laboratories yeast propagation technologies.

Brewers yeast sold on realbrewersyeast.com is propagated using advanced aeration/agitation technology and RBY’s special formulated and fortified “Super Wort”. Performance is unparalleled with vigorous fermentation the rule rather than the exception.
What’s the deal about pitching rates?

Whether you are brewing 5 gallons or 500 barrels, the number of living yeast cells introduced at pitching is critical for proper fermentation performance. Every wort, fermenter, oxygenation system, and yeast strain is different, so most brewers agree that “hitting it out of the park” is best way to avoid incomplete fermentations. The number of living cells/ml in a liquid starter culture is determined by RBY labs and is shown on each label. RBY labs suggests over 100 billion cells/5 gallons for low gravity fermentations, and over 200 billion cells/5 gallons for gravities higher than 1.060. This translates to 5 million cells per ml for low gravity worts under 5% ABV, and 10 million cells per ml for higher gravity beers.

Biology behind the pitching rate

If pitched at a low rate, yeast cells spend too much energy dividing, and can flocculate out early especially when challenged with increasing alcohol. If pitched at a higher rate, the yeast directs more energy toward turning over the carbohydrates and nutrients in the wort, and making the desired CO₂ and ethanol instead of dividing. The transition between aerobic and anaerobic fermentation takes time and energy. That is why shaking or oxygenation of wort prior to pitching works so well because it buys more aerobic energy before the yeast start transitioning to the anaerobic state.

It is a big deal.

If you have problems controlling fermentation conditions (especially temperature), oxygen, or supplement your brewing with simple sugars, use more yeast to be safe. If in doubt, buy 2-3 RBY 5 gallon pitches for each five gallons to ensure proper yeast performance.
Custom Yeast Propagation

Fresh liquid yeast pitches tailor-tuned to your recipe

Pitching rates from 5 million cells/ml to 20 million cells/ml

All Strains Considered

Saison Dupont
Cali-Common Steam
German Lager
California Republic
Tennessee Whiskey
Edinburgh
Czech Bud
Czech Lager
Weihenstephaner Wheat
Pilsner Lager
Belgian Wit
European Ale
London ESB
American Hefeweizen
American Pilsner
Austrian Hefefein