Dear Jan,

Thanks for your email. Pitching rate is a variable that you as a brewer can change so a pitching rate calculator is not needed 😊. The pitching rate recommendation we give has been tested at 13,5 °P, 18 °P (and beyond). Check our Tips & Tricks here: https://fermentis.com/wp-content/uploads/2019/10/Brochure_Tips_and_Tricks_BAT_BD.pdf. In addition, I am organizing a series of webinars starting this Friday. In the third webinar I discuss the impact of fermentation conditions (Temp., pitching rate and gravity) on the flavour profile of beer. All webinars are free to attend. You can register here:

09 Oct
Production, Quality and Shelf life of Active Dry Yeast
https://www.edudip.com/en/webinar/production-quality-and-shelf-life-of-active-dry-yeast-dk-no-fi/444528

16 Oct
Rehydration vs Direct Pitching of Active Dry Yeast, what is best?
https://www.edudip.com/en/webinar/rehydration-vs-direct-pitching-of-active-dry-yeast-dk-no-fi/444530

30 Oct
Impact of fermentation conditions on the flavour profile of beer
https://www.edudip.com/en/webinar/impact-of-fermentation-conditions-on-the-flavour-profile-of-beer-dk-no-fi/444534

06 Nov
Yeast & hop interactions I - What's the best yeast for New England IPA?
https://www.edudip.com/en/webinar/yeast-hop-interactions-i-whats-the-best-yeast-for-new-england-ipa-dk-no-fi/444536

27 Nov
Yeast & hop interactions II - What's the best yeast for Brut IPA & the impact of hopping regime
https://www.edudip.com/en/webinar/yeast-hop-interactions-ii-whats-the-best-yeast-for-brut-ipa-the-impact-of-hopping-regime-dk-no-fi/444538

04 Dec
Brewing low alcohol beer with SafBrew™ LA-01
https://www.edudip.com/en/webinar/brewing-low-alcohol-beer-with-safbrew-la-01-dk-no-fi/444540

11 Dec
Brewing kettle soured beer with SafSour™ LP-652
https://www.edudip.com/en/webinar/brewing-kettle-soured-beer-with-safsour-lp-652-dk-no-fi/444544

17 Dec
Create and maintain permanent haze in beer with Spring'Blanche™
https://www.edudip.com/en/webinar/create-and-maintain-permanent-haze-in-beer-with-springblanche-dk-no-fi/444546

I quickly checked brewersfriend and noticed they refer to information in literature from 2003 (17 years ago).

Hope this helps. Have a nice day!

With best regards,

Gino BAART
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137, rue Gabriel Péri, Marcq-en-Baroeul - France

g.baart@fermentis.lesaffre.com – www.fermentis.com

Please only print this email if it is really necessary



From: jr@vejen-net.dk <jr@vejen-net.dk>
Sent: Wednesday, 7 October 2020 11:03
To: BAART Gino - FERMENTIS <g.baart@fermentis.lesaffre.com>
Subject: SV: Commercial / Technical request from Fermentis Website

Hello again Gino

Sorry but I am still in doubt.

As you told there will be 5 mill respective 8 mill cells/ml
we can calculate the amount pr. Gram will be approximately 10.000 cells/gram, as you wrote the available cells are >1E10
but we don´t know how much more, why we must use the figure 1E10 in the calculation.

If I use this calculator
https://www.brewersfriend.com/yeast-pitch-rate-and-starter-calculator/#cells_per_gram

and put in 100 liter of worth, 80g of yeast and 10.000 cells/g and set the SG at 1.042 and for Ale 0,75 it will return this

Cells Available:	**800 billion cells**
Pitch Rate As-Is:	**0.76M cells / mL / °P**
Target Pitch Rate Cells:	**786 billion cells**

It works but it´s a very low SG, if I raise the SG I will get in trouble.
At 1.065 or higher without raising the target pitch rate from 0,75 to 1 or 1,25 due to the word strength is over 1,060 I will be in need of cells.

Cells Available:	**800 billion cells**
Pitch Rate As-Is:	**0.50M cells / mL / °P**
Target Pitch Rate Cells:	**1193 billion cells**
Difference:	**-393 billion cells**

The calculation tells us that there are not enough yeast even if we use 80 gram as you advice? And of course if I raise the SG to 1,072 and the target pitch rate to 1,25 the need of cells will be worse!
Do I do something wrong, how do you take the target pitch rate in to account.

Fermentis just said that you should use 50-80g/Hl when brew ale, regardless the strength. Is it that simple?

Can you please show me how to calculate the need of cells without over or under pitching, and the need of yeast in grams as you selling yeast in grams.

I.e. how will your calculation be if we should make a Beer like 33 liter, OG 1.072 yeast SafAle US-05
What will the amount of yeast be and why?