



**Locally Owned and
Operated
Highest Cell Count
Premium Quality
Next Day Yeast
Available**

Next Day Yeast

**Our most popular strains are
available for next day
delivery.**

MIP-100	Chico Ale Yeast	Clean American ales. Accentuates hops and malt choices.
MIP-110	Hazy IPA	Compare to London Ale III, great for a NEIPA.
MIP-120	Juicy IPA	With notes of honeydew melon and cantaloupe, this is great for a juicy IPA.
MIP-130	Malty IPA	Works well for ambers, porters, and stouts, strong flocculator.
MIP-212	Belgian Ale II	Notes of plum, banana, raisins, very alcohol tolerant.
MIP-220	Belgian Dwarf	Versatile with a wide range of flavor productions based on temperature.
MIP-340	Kveik Voss	Able to ferment to terminal gravity in as little as 18 hours. Produces subtle orange esters.
MIP-420	Scottish Ale	Malty, full bodied, ferments well at lower temps.
MIP-431	English Ale I	Malt forward with medium ester production. Great for milds, ambers, and porters.
MIP-511	Colorado Kolsch	Clean and well flocculating. Great for Kolsch and cream ales.
MIP-620	Andechs Lager	The most well behaved and versatile lager strain. Flocculates well, produces very little diacetyl.
MIP-650	Czech Lager	Clean and crisp. Great for pilsner and American lagers.

Yeast Library

American Strains

MIP-100	Chico Ale Yeast	Clean American ales. Accentuates hops and malt choices.
MIP-110	Hazy IPA Yeast	Compare to London Ale III, great for NEIPA.
MIP-120	Juicy IPA	Notes of honeydew melon and cantaloupe. This yeast is very juicy.
MIP-130	Malty IPA	Works well for ambers, porters, and stouts. Flocculates well.
MIP-150	American Wheat	Clean with plenty of yeast haze.
MIP-160	Milkshake Yeast	What pairs better with lactose than strawberries and red fruits? MIP-160 produces these flavors and more, creating a very aromatic fruit profile to pair with your favorite hops.
MIP-166	Foggy IPA Yeast	Similar in ester production to MIP-110 but slightly less attenuative. Also leaves a very enjoyable full "pillowy" or "velvet" like mouthfeel.
MIP-170	IPA Blend	A blend of several American strains that produces a complex ester profile.

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Belgian Strains

MIP-211	Belgian Ale 1	Classic Belgian monastery strain. Look for banana esters. Excellent for dubbels.
MIP-212	Belgian Ale 2	Monastery strain with phenol production. Well suited to tripels or quads.
MIP-220	Belgian Dwarf Ale	Versatile strain that produces esters and phenols dependent on fermentation temperature.
MIP-231	Belgian Wit Ale 1	Pear and red apple character. Good for summer witbiers.
MIP-232	Belgian Wit Ale 2	Strong phenolic character of clove and spices, often white peppery.
MIP-250	Belgian Devil	Classic Belgian strong ale. High alcohol tolerance with fruity esters.

Farmhouse Strains

MIP-300	Farmhouse	A very estery yeast strain with notes of hay and strawberry.
MIP-302	French Saison	Phenolic, peppery, dry
MIP-303	Belgian Saison I	Estery and phenolic. Slow to attenuate.
MIP-304	Belgian Saison II	Muted esters and phenols. Works well in combination with MIP-303
MIP-306	Saison Ghost	Fruity pebbles, very estery
MIP-310	Saison Daffodil	True Biere de'Garde strain. Caramel and minerality.

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Kveik and Landrace

MIP-340	Kveik Voss	Very clean. Bright citrus notes of fresh orange peel and subtle mango. Ferments fast and at high temperatures.
MIP-342	Kveik Hornindal	Very unique strain producing an umami mouthfeel with note of caramel.
MIP-343	Kveik Ebbegarden	Produces a very tropical fruit ester profile. Excellent yeast to pair with late addition whirlpool hopping.
MIP-352	Kveik Osphaug	Very clean and fast fermenting strain with minimal ester production. Great for any beer that highlights malt or hops.
MIP-354	Kveik Oslo	Excellent strain for producing pseudo lager beers. Produces a very subtle amount of sulfur that convinces the drinker that the beer was produced with a lager yeast

Interested in blending yeast? We can work with you to customize your fermentation.

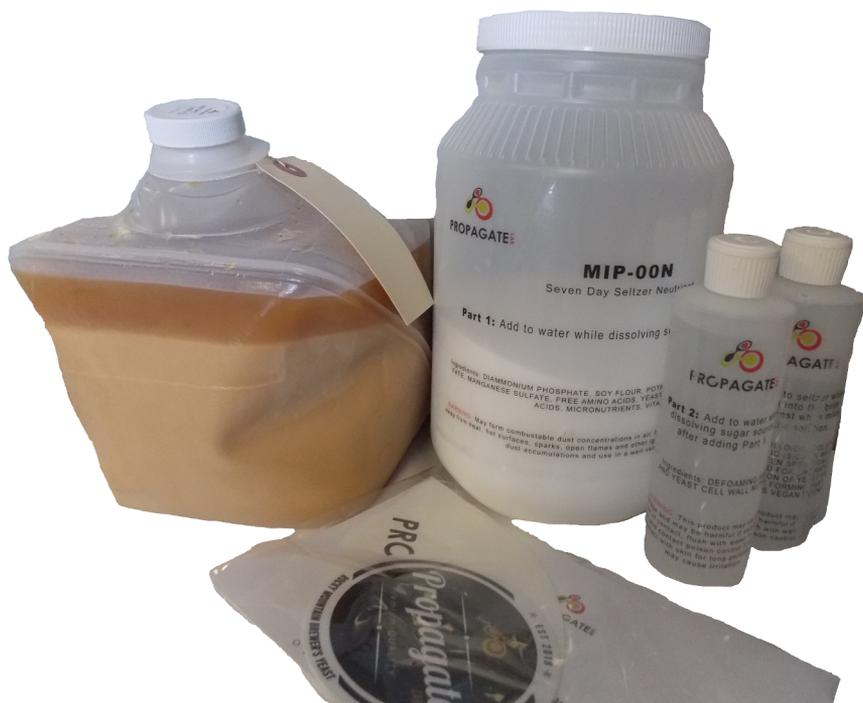
Price List

Custom sizes and blends available
on request.

Pitchable Quantity	Propagate Lab	Other Local Lab Equivalent Size*
11.25 Million Cells / milliliter	Price	BBLs
1 BBL	\$30	3 BBL
3 BBL	\$90	5 BBL
5 BBL	\$150	8 BBL
7 BBL	\$210	11 BBL
10 BBL	\$295	16 BBL
15 BBL	\$385	24 BBL
20 BBL	\$475	32 BBL
30 BBL	\$690	50 BBL
50 BBL	\$1000	80 BBL

*Propagate Lab, LLC has the highest cell count in the industry. We offer 11.25 Million Cells per mL, that is a pitch rate of 750,000 cells per mL for a 15 plato beer. That is 60% higher than the Brewing Science Institute and 40% higher than Wyeast and will help ensure a proper fermentation. In addition, all of our yeast is plated for lactobacillus, pediococcus, wild yeast, diastaticus yeast, and other common beer spoilers. We never ship any yeast until it has passed our rigorous quality control procedures.

7 Day Seltzer



Craft Seltzer Kit

Propagate Lab is proud to offer a craft seltzer kit. Our proprietary yeast strains, along with the provided nutrients, is able to ferment a sugar based "wort" from 1.060 OG to 0.995 FG in 7 days. It produces a subtle white wine aroma but is otherwise very neutral. Included in the kit is a nutrient addition to dissolve when boiling your sugar, liquid sterols to provide yeast health, and a fining agent to add when moving the seltzer to the brite tank.

Yeast Library

English Strains

MIP-410	Dublin Ale	Classic stout yeast. This strain works well with caramel and roasty notes.
MIP-420	Scotch Ale	Fits well with peated and smoked notes.
MIP-431	English Ale I	A core English-style strain that produces a maltier finish than any American strains.
MIP-432	English Ale II	Less attenuative than MIP-431. Mild ester production. Great for browns and milds
MIP-433	English Ale III	Higher level of attenuation than MIP-431. Enjoyable English ale yeast esters

German Strains

MIP-510	Kolsch 1	Straightforward Kolsch. Clean with poor flocculation.
MIP-511	Colorado Kolsch	High flocculation with a very clean profile.
MIP-513	German Hybrid	Clean fermentor. Ideal for altbiers.
MIP-521	German Hefe 1	Produces brewer-adjustable notes of banana and clove. Contact us for details on how to tweak this yeast's flavor!
MIP-524	German Hefe IV	Best for producing isoamylacetate. Works well under pitched. Very dry yeast strain.

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Lager Strains

MIP-610	Session Lager	A clean American lager strain. Crisp and simple.
MIP-611	Classic Pilsner	Great for crisp European lagers.
MIP-620	Andechs Lager	Well behaved lager yeast that works well for a multitude of lager styles. Flocculates well and produces very little sulfur
MIP-630	Steam Lager	Great for steam beers.
MIP-640	Festbier	Use for malty lagers.
MIP-650	Czech Style Lager	Best for clean crisp lagers.
MIP-660	Mexican Style Lager	Slightly maltier than most lagers.



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Brettanomyces Strains

MIP-701	Brett Brux I	Medium Brett flavors, earthy. Historically used in bottle conditioning.
MIP-702	Brett Brux II	Great for secondary fermentations and lambics. Balanced barnyard and fruit.
MIP-703	Brett Brux III	Very fruity Brett with tropical notes.
MIP-710	Brett Stave I	Isolated from a popular Denver brewery. Produces intense fruit notes.
MIP-714	Brett Stave IV	Isolated from the Netherlands. This is the most barnyard aggressive brett we know
MIP-720	Brett clausenii	Used for secondary fermentations and English old ales.
MIP-750	Brett tool	Very aggressive barnyard and earthy.
MIP-760	Brett phantom	Very fruity, reminiscent of fruity pebbles.
MIP-765	Native Brett Blend	A blend of several brett strains collected from the United States. Complex, earthy, and dry.
MIP-770	Brett imposter	This is a sacch. strain masquerading as a brett. Very fruity and works well with hops.

Who We Are

With over 10 years of industry experience, our owner Matthew, aka "The Yeast Whisperer", knows just about everything there is to know about propagating and working with brewers yeast. He has helped countless brewers over the past 10 years open up their breweries and brew their first beers. He has provided fermentation support, helped with beer design, and can troubleshoot just about any fermentation problem you can think of. Along the way he has helped a dozen brewers medal at GABF, World Beer Cup, and other regional competitions. Matthew answers the phone himself when you call and always has time to talk beer. Propagate Lab is a full service yeast lab that provides the highest quality products and customer service in the industry.



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