NBA Yeast Bank 2.0

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Agenda

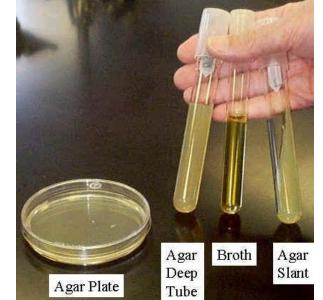
- 1) Yeast Banking Methods
- 2) NBA Yeast Bank
 - 1) Deposit Method
 - 2) Banking Method
 - 3) Withdrawal Method
- 3) Current state of NBA Yeast Bank
- 4) Future state of NBA Yeast Bank



Yeast Banking Methods

Agar Plating					
Pros	Cons				
Visible Infections	Infections happen				
Isolate Strains	Plate Storage Space				
Simple Method	High Maintenance				
	Not long term solution				

Agar Slants				
Pros	Cons			
Visible Infections	Infections happen			
Isolate Strains	Test Tube Storage Space			
Simple Method	Overgrow Media			
Transportable	Not long term solution			



Frozen Yeast					
Pros	Cons				
Long Term Solution	Infections not detectable				
No Maintenance	Test Tube Storage Space				
Transportable (kinda)	Equipment needs				
	No Mixtures (?)				

Why Frozen Banking Method?

- Storing washed yeast in Mason Jars takes up too much space
- The word 'cryoprotectant' is awesome to say
- NBA had a yeast back that ended c. 2015
 - I wanted to give back
- Spare deep freezer space
- Provide sufficient yeast that a single starter (hopefully) is sufficient
- I'm too lazy to replate/reslant and build up to a meaningful amount

Deposit Methods

What works for you works for me! 1 quart jar, 1 pint jar, 4 oz jar, test tube, kveik ring

What I need from you: What did you just give me? How old is it? What generation is it?

Preference on yeast from overbuilt starter, Gen 0.



http://poppylandbrewer.blogspot.com/2016/01/making-yeast-ring.html

Call for Feedback: How has the deposit experience been so far?

Anything you give to me, I will do my best to get it back to you. I'm not a jar collector.

Banking Method – Cryoprotectant

Frozen water crystals burst yeast (this is a bad thing) Food grade glycerin protects yeast

Setup: Test tubes get autoclave tape 4 ml glycerin in each test tube Test tubes in pressure cooker. 15 psi for 15 mins

In: White Line Not sterile







Banking Method – From Jar to Tube

Tubes contain 4 ml pre-sterilized glycerine Aim to fill with ~21 ml of 70/30 yeast/liquid mix

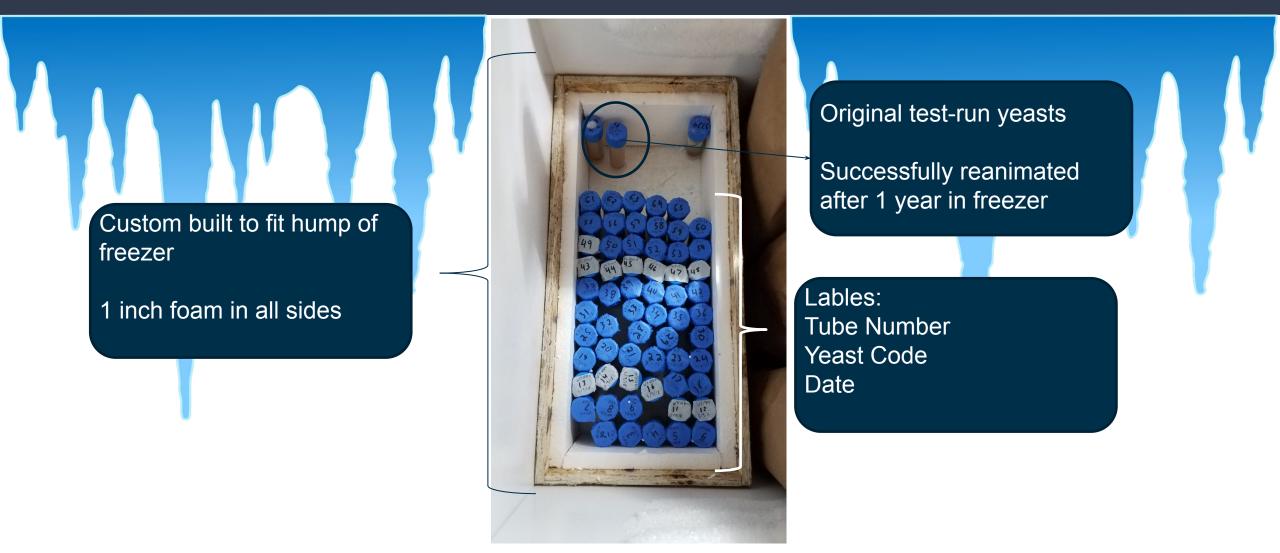




I should have put the lid on before the picture

Test tube in the fridge before the freezer

Banking Method – Into the Bank



Withdrawal Method

What you really want to know: What are you going to get out of the bank?



Thaw yeast in water

I will pitch yeast to 8 oz starter in 1 pint jar

If time allows, I'll proof it for you.

It's up to you to pitch it to a starter as appropriate the style you are brewing.

Estimate 10 ml of yeast survived is where I start from.

Call for Feedback: How has the withdrawal experience been so far?

NBA Yeast Bank – Current State

- Single Bank & Single Banker
- 67 vials with 11 strains
- Yeast bank spreadsheet here: <u>NBA Yeast Bank</u>
- Utilization has been low
 - 4 depositors & 2 withdrawers (ignoring myself)

Yeast Strain	Quantity					
	Gen0	Gen1	Gen2	Gen3	Gen4	Total
Total	16	38	6	4	3	67
Imperial Yeast A20 Citrus	-	4	6	_	_	10
Imperial Yeast A07 Flagship	-	4	-	_	_	4
Brett-Saison Blend	-	-	-	_	3	3
Omega OLY-061 Voss Kveik	-	-	-	4	_	4
Omega OLY-091 Hornindal Kveik	4	_	-	-	-	4

NBA Yeast Bank – Future State

Discussion: What are you looking for from the NBA yeast bank?

Yeast selection

Ease of use

Banking system vs single bank

Barrel program

Saccharomyces, brettanomyces, lactobacillus, pediococcus

Thank You

