

# Yeast Propagation – A Practical Approach

MBAA NW Spring Meeting  
6/2/2012

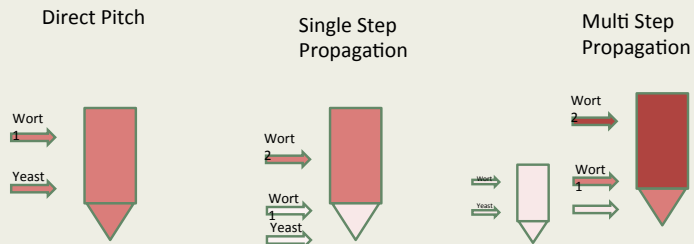
Greg Doss  
Wyeast Laboratories Inc.

## Overview

- General
- Planning
- Phase 1 Process
- Phase 2 Process
- QC

Main Goal of talk is to understand why:  
Do not put 2L yeast into 3 gal for 5 days then add to 20 BBL

## Inoculation Options



## Propagation

Purpose – To efficiently expand a small culture population to achieve the desired pitch rate in the final FV

- ### Pros
- Lower initial yeast cost
  - 1 off
  - More strains
  - Higher pitch rates

- ### Cons
- Labor cost
  - Media cost
  - Increase tank residence time
  - QC Concerns
  - % prop media in final product
  - Logistics – Media/Tank availability

# Propagation Systems

## Fed Batch

Incrementally feed culture throughout propagation  
 + Higher yields - Aerobic  
 - High Process control needs  
 - High QC concerns

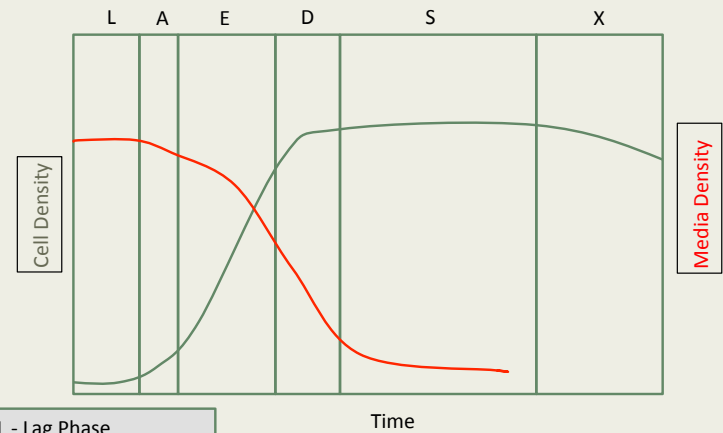
## Continuous

Remove culture and add back media through out propagation  
 - Not applicable  
 - High Process control needs  
 - High QC concerns

## Batch

Single additions of media at each step (1:5-1:10)  
 + Less process control  
 + Lower QC concerns  
 + Lower flavor contribution  
 - Lower growth - Anaerobic

## Batch Fermentation



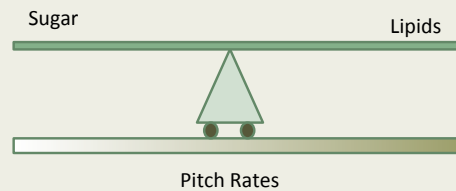
L - Lag Phase  
 A - Acceleration Phase  
 E - Exponential Phase  
 D - Deceleration Phase  
 S - Stationary Phase  
 X - Death Phase

## Cell Growth

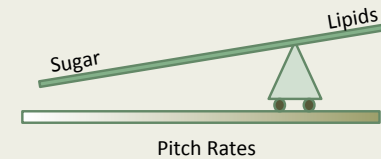
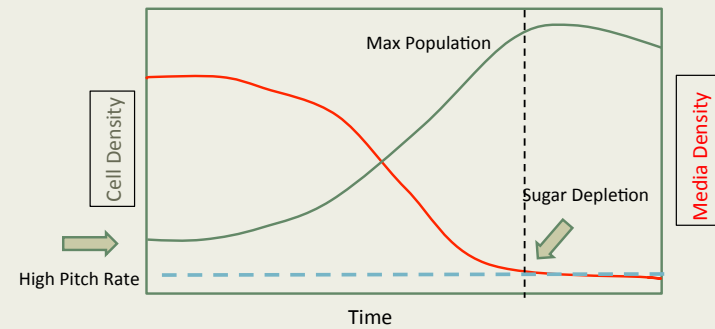
Cell growth is typically limited by depletion of a nutrient.

- Nitrogen
- Minerals
- Vitamins
- Carbon (Sugar)
- Oxygen (Lipids - Sterols)

Pitch Rate is a large factor



## Sugar Limiting Growth



### Sterol Limiting Growth

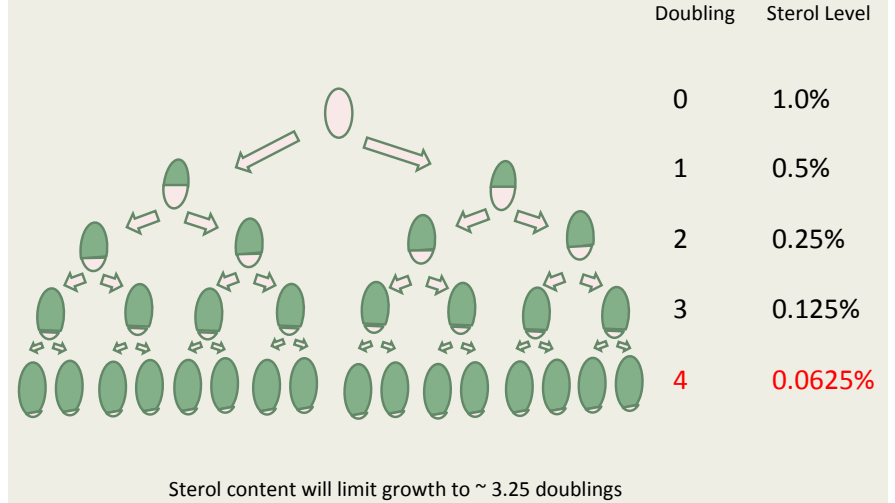
Sterol - Ergosterol

Structural lipids with the following roles:  
 Regulate membrane fluidity  
 Regulate membrane permeability  
 Influence activity of membrane bound enzymes

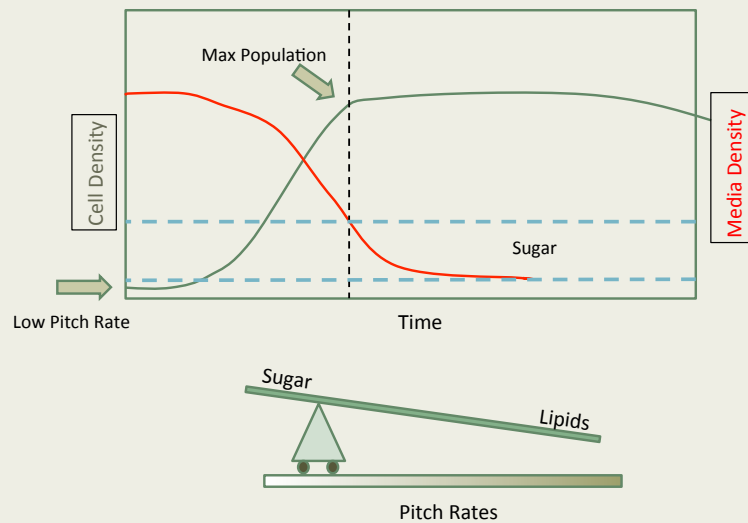
Biosynthesis requires:  
 Energy - Glycogen  
 Oxygen

Max Cellular level 1.0%  
 Depleted 50% with each budding  
 Minimum level to maintain cellular function 0.1%

### Sterol Limiting Growth



### Sterol Limiting Growth



### Cell Growth Equation

$$\text{Equation : } O_{CD} \times 2^D = F_{CD}$$

$O_{CD}$  Original Cell Density  
 $D$  # of Doublings  
 $F_{CD}$  Final Cell Density

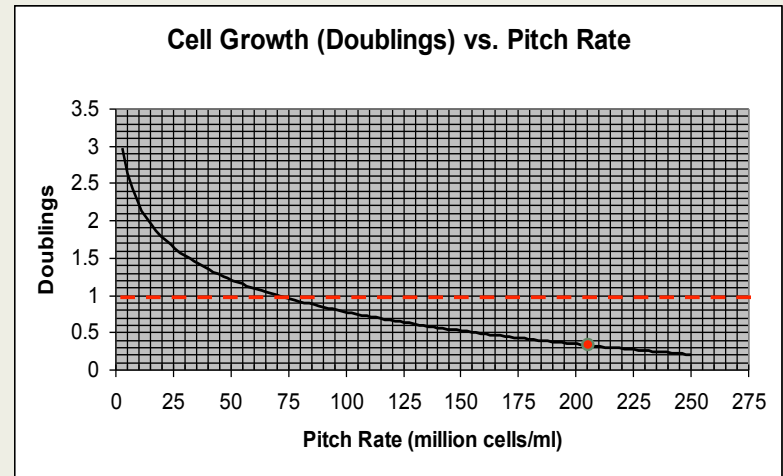
Doublings	Fold Increase (x)
3.25	9.51
3	8.00
2.5	5.66
2	4.00

### Initial Pitch Rate

$$O_{CD} \times 2^D = F_{CD}$$

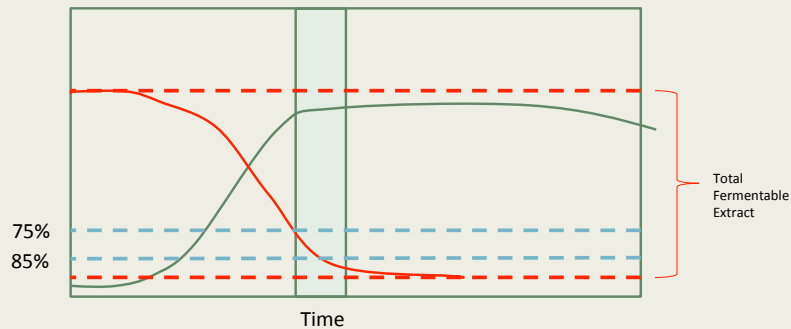
Initial Pitch Rate (1E6 ml <sup>-1</sup> )	Final Cell Density (1E6 ml <sup>-1</sup> ) per Doublings				
	1.25	1.75	2.25	2.75	3.25
3	7	10	14	20	29
6	14	20	29	40	57
9	21	30	43	61	86
12	29	40	57	81	114
15	36	50	71	101	143
18	43	61	86	121	171
21	50	71	100	141	200
24	57	81	114	161	228

### Conservative Growth Estimator



Keep Prop Pitch Rates Between  
 Max 50E6 cells ml<sup>-1</sup>  
 Min 12E6 cells ml<sup>-1</sup>

### Timing of Propagation Step



Pitch Rate and Temperature Dependent

Make propagation steps when:

- Population is high – Not Too Early
- Metabolism is active – Not Too Late

Typically recommend ~75-85% (6-9 P<sup>0</sup>) reduction of fermentable extract

### Timing of Propagation Step

~Time to deplete 75%-85% Fermentable Extract @ 68F

PITCH RATE (1.0E6 ml <sup>-1</sup> )	Time (Hr)
6	>48
12	48
18	48
24	36
30	36
36	24
42	24

## Propagation Goals/Planning

Identify parameters and then work backwards

Fermentation  
 Volume  
 Density  
 Inoculation Rate  
 Density  
 Temperature

Equipment  
 Brewhouse limitations  
 FV Setup  
 FV Availability  
 Media Availability

## Goals/Planning – Volume/Equipment

3 Questions

# 1 - Final Volume of Brew?  
 Batch Volume

# 2 - Density?  
 \*10% Propagation media @ 3-5 P°

# 3 - Fermentation Temperature?

$$\text{*Blended Density} = ((P_{\text{vol}} \times P_p) + (W_{\text{vol}} \times W_p)) / (W_{\text{vol}} \times P_{\text{vol}})$$

P - Prop, W - Wort

## Goals/Planning – Volume/Equipment

Examples

Example	Final Wort Volume (Bbl)	Wort Density (P)	Adjusted Density (P)	Fermentation Temp. (F)
1	7	15	14	66
2	7	14	13	52
3	10	18	17	68

## Goals/Planning – Final Inoculation Rates

General Rule of Thumb  $1.0E6 \text{ ml}^{-1} \text{ P}^{-1}$

Lower Pitch Rates are OK due to active metabolism

DENSITY*	FERMENTATION TEMPERATURE (°F)	PITCH RATE ( $1.0E6 \text{ ml}^{-1}$ )
<15P°	>65	6.00-12.00
15-19P°	>65	12.00-15.00
>19P°	>65	>18.00
<15P°	<60	12.00
15-19P°	<60	18.00
>19P°	<60	>24.00

## Goals/Planning

### Examples

Example	Final Wort Volume (Bbl)	Wort Density (P)	Adjusted Density (P)	Fermentation Temp. (F)	Inoculation Rate (1E6 cellsml <sup>-1</sup> )
1	7	15	14	66	6.00E+06
2	7	14	13	52	1.20E+07
3	10	18	17	68	1.50E+07

## Goals/Planning – Equipment Limitations

### Brewhouse Limits

- Smallest Batch
- Media Availability
- Media Type
  - 10% of total beer

### Fermenter

- Batch Size
- Headspace Total Volume
- Sample ports!!!
- Temp control
- # of fermenters
- FV Availability
  - Additional residence time

## Goals/Planning – Calculations

Example	Final Wort Volume (Bbl)	Wort Density (P)	Adjusted Density (P)	Fermentation Temp. (F)	Inoculation Rate (1E6 cellsml <sup>-1</sup> )
1	7	15	14	66	6.00E+06
2	7	14	13	52	1.20E+07
3	10	18	17	68	1.50E+07

#1 Do it by hand (laborious)  
Growth vs. Pitch Rate  
Growth Equation

#2 Pitch Rate & Growth Calculator  
[http://www.wyeastlab.com/pitch\\_rate.cfm](http://www.wyeastlab.com/pitch_rate.cfm)

## Goals/Planning – Calculations

### Step 1

- Enter Slurry Volume (L)
- Enter Step 1 Wort Addition Volume (BBI)
- Check Pitch Rate

### Step 2

- Enter Final Wort Volume
- Check Pitch Rate

### Step 3

- Confirm & Make Adjustments

Many different ways to achieve the same goal.

## Goals/Planning – Calculations

		#1	#2	#3
Step 1	Cell Count Slurry (Billion cells/ml.)	1.20E+09	1.20E+09	1.20E+09
	Volume of Slurry (L)	1.00	2.00	2.00
	Volume of Wort #1 (Bbl)	1	2	1
	Pitch Rate #1 (Million Cells/ml)	10.23	10.23	20.45
Step 2	Vol of Wort Added #2 (Bbl)	7	6	2
	Total Volume In Fermenter (Bbl)	8	8	3
	Pitch Rate #2 (Million Cells/ml)	5.89	11.78	23.26
Step 3	Vol. Wort Added #3 (Bbl)			10
	Total Volume In Fermenter (Bbl)			13
	Pitch Rate #3 (Million Cells/ml.)			14.54

## Propagation

### Phase 1 –

Single morphology working culture to inoculum for FV  
 Mainly Lab work utilizing aseptic technique  
 Lab equipment needed  
 Series of steps to reach volume for tank inoculation  
 Each step 24-48 hours  
 May not be practical for most breweries  
 Can be substituted with commercial culture

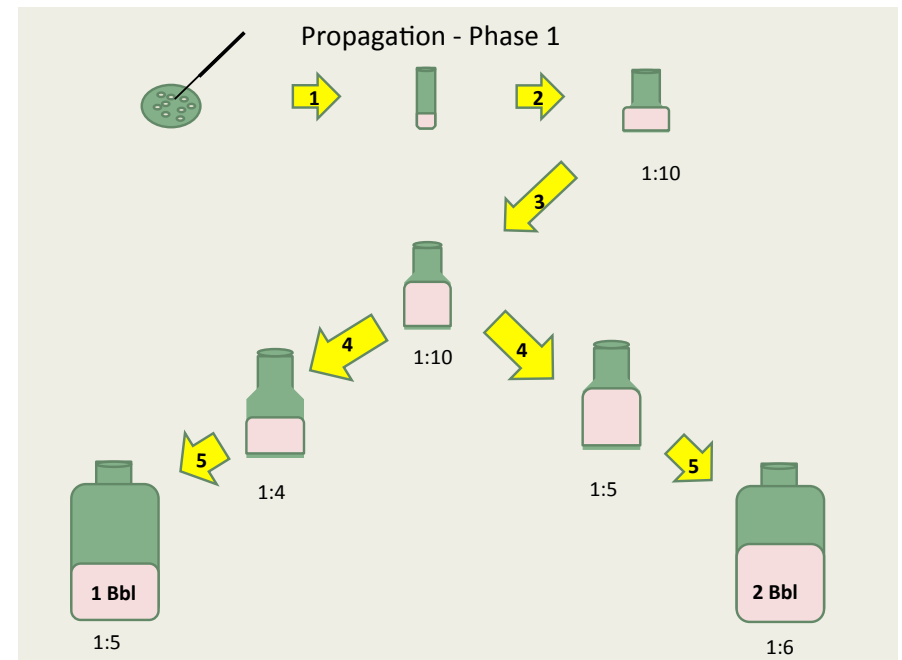
### Phase 2 – One or more steps in FV

Use yeast from Phase 1 or commercial culture  
 Brewery work  
 Practical for most breweries

## Propagation - Phase 1

### Equipment

- Sterilizer
  - Autoclave/Pressure Cooker
- Working culture
  - Slant or Plate with isolate
- Inoculation needle
- Positive flow hood work station
- Incubator
- Sterile Test Tubes with media
- Sterile Flasks with media
- Shaker table
- Sanitized large vessel with sterile media



## Propagation - Phase 1

### 1 Bbl Prop

Process	Inoculum	Media (ml.)	Step Increase	Start CC	Finish CC	Total Volume ml.	Time (Hr.)
Step 1	1 CFU	10	-	-	5.00E+07	10	48
Step 2	10	100	11	5.00E+06	5.00E+07	110	48
Step 3	110	1000	11	5.00E+06	5.00E+07	1110	48
Step 4	1100	3000	4	1.25E+07	1.00E+08	4110	48
Step 5	4110	10000	5	2.31E+07	1.00E+08	14110	24-36

Total Time – 228 hour (9 Days)  
Inoculates 1 BBl at 12E6 cells ml<sup>-1</sup>  
Equals 1 L of commercial yeast

### 2 Bbl Prop

Process	Inoculum	Media (ml.)	Step Increase	Start CC	Finish CC	Total Volume ml.	Time (Hr.)
Step 1	1 CFU	10	-	-	5.00E+07	10	48
Step 2	10	100	11	5.00E+06	5.00E+07	110	48
Step 3	110	1000	11	5.00E+06	5.00E+07	1110	48
Step 4	1100	5000	6	1.67E+07	1.00E+08	6110	48
Step 5	6110	20000	5	2.00E+07	1.00E+08	26110	24-36

Total Time – 228 hour (9 Days)  
Inoculates 1 BBl at 22E6 cells ml<sup>-1</sup>  
Inoculates 1 BBl at 12E6 cells ml<sup>-1</sup>  
Equals 2 L of commercial yeast

## Propagation - Phase 2

Media  
Temperature  
Oxygen  
Management  
Multiple Batches

## Propagation - Phase 2

### Media

All malt wort should have all essential nutrients

#### Density

10-14 p<sup>o</sup>

Higher levels may not increase growth & increase alcohol stress

Lower levels may reduce growth

#### Color

Consideration for blending (10% total wort)

#### Hop Aroma and IBU

Consideration for blending (10% total wort)

#### Availability

Pils or Blonde Ale Best

## Propagation - Phase 2

### Temperature and Oxygen

#### Temperature

Yeast (Ales and Lagers) grows optimally at 85F<sup>o</sup>

May not be optimal for flavor contribution

Difficult to control rate of fermentation and timing of steps

Ales 68F<sup>o</sup>

Lagers 62-65F<sup>o</sup>

Within 10F<sup>o</sup> of fermentation temp avoid shock

Slightly less flavor contribution

Slower growth

#### Oxygen

Important nutrient for sterol synthesis

12-15 ppm

Diacetyl



## Propagation - Phase 2

### Management

#### Sample Ports!!!

Run blind without samples

#### Sample frequently (4 hr.)

Density

75-85% Reduction of fermentable extract

pH

Good early indicator of performance  
pH will drop prior to density

#### Cell Count

Low confidence in representative sample  
Time consuming

Viability

Useful

Assess kinetics

## Propagation - Phase 2

### Examples

Example	Final Wort Volume (Bbl)	Wort Density (P)	Adjusted Density (P)	Fermentation Temp. (F)	Inoculation Rate (1E6 cellsml <sup>-1</sup> )
1	7	15	14	66	6.00E+06
2	7	14	13	52	1.20E+07
3	7	18	17	68	1.50E+07

## Propagation - Phase 2

		#1	#2	#3
	Final Pitch Rate (Cells ml <sup>-1</sup> )	5.89	11.78	14.54
	Final FV Volume (Bbl)	8.00	8.00	13.00
Step 1	Volume of Slurry (L)	1.00	2.00	2.00
	Volume of Wort (Bbl)	1	2	1
	Density of Wort (P)	12	12	12
	Confirm Density Drop 75% of Fermentable sugar (~Time & ~P)	48+ Hrs. 4.80	48+ Hrs. 4.80	36 Hrs. 4.80
Step 2	Volume of Wort (Bbl)	7	6	2
	Density of Wort (P)	14	13	12
	Confirm Density Drop 75% of Fermentable sugar (~Time & ~P)			24-36 Hrs. 5.76
Step 3	Volume of Wort #1 (Bbl)			10

## Multiple Batches

Brewing multiple batches into one tank over multiple days

Example:

10 BBI Brewhouse  
20 BBI FV  
Brew 10 BBI Day 1  
Brew 10 Bbl Day 2

## Multiple Batches

- #1 Pitch quantity of yeast for entire 20 BBI FV volume on day 1  
Aerate batch 1  
Do not aerate batch 2
  
- #2 Ale Pitch quantity of yeast for day 1 vol  
Aerate batch 1  
Assume 1 doubling in 24 hours  
Aerate batch 2
  
- #2 Lager Pitch quantity of yeast for day 1 vol  
Aerate batch 1  
Temp @ 62  
Assume 1 doubling in 24 hours  
Aerate batch 2  
Temp 52

## Quality Control

What to test?  
When to test?

Microbial  
Cell Density  
Culture Health

## Quality Control

Identify critical points vs. practical points

Each step

- 1 generation
- Media
- Not practical

Phase 1 Many steps

Phase 2 One – two

Sensitivity of test

Testing too early is not going to represent final population

Timing of results

Results 3-4 days

Some test results after fermentation complete.

Stop propagation after Phase 1 for testing

## Quality Control

Microbial

Plating O2, Ana wild yeast media  
HLP difficult with high cell density

Cell count

Viability

Results will determine use in Phase 2

Establish specifications

Wyeast Specifications at Packaging

Viable Cell Count	1.2E9 Cells ml <sup>-1</sup>
Viability	>90%
Culture Purity	Single morphology
Anaerobic Bacteria	<1 CFU 7.5E7 Cells
Aerobic Bacteria	<1 CFU 7.5E7 Cells
Wild Yeast/ Mold	<1 CFU 7.5E7 Cells

Monitor yeast performance/ standard testing protocols

Thanks

Contact Info:

Greg Doss  
Wyeast Laboratories Inc.  
[greg@wyeastlab.com](mailto:greg@wyeastlab.com)