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*Providing brewers with innovative brewing aids,
selected beer yeast strains and technical support.*

YEAST TRACKING CHART	
Date pitched	
Origin of the yeast	
New stock from in-house?	
Origin	
Temperature of storage	
Length of storage	
New order from outside source? (stock or ready-to-pitch)	
Date ordered	
Date received	
Appearance	
Propagation	
Date of propagation	
Length of propagation	
Temperature of propagation	
Oxygen levels	
Yeast cell count	
Viability	
Recycled yeast	
Fermenter from which the yeast was harvested	
Brew number from which the yeast was harvested	
Type of brew from which the yeast was harvested (OG, adjuncts etc)	
Was the yeast acid washed?	
Parameters of acid washing	Time:
	Temp:
	pH:
Yeast cell count prior to pitching	
Yeast viability prior to pitching	
Quantity of yeast pitched	Volume:
	Weight:
	Cell#:
Final yeast concentration in the brew	
Calculation of cell number with an haemocytometer:	
Number of cells in five large square (each large square comprises 16 small square) x 5×10^4 x dilution factor = cells per ml	
Calculation of viability with methylene blue or violet (percentage of live cells):	
$100 - (\text{Number of colored cells in 5 large squares} / \text{Number of cells colored and non-colored in the same five large square}) \times 100 = \%$	

