

Crystal violet-Agar

M&S item numbers: 4051 (25 x 20 ml) and 5038 (4 x 250 ml)

Application range: Crystal violet – Agar is used for the determination and colony count of wild type *Saccharomyces* – yeasts from beer.

Formulation: (typical)	Yeast extract	10.0 g/l
	Peptone from Soy	10.0 g/l
	Dextrose	20.0 g/l
	Agar	15.0 g/l
	Crystal violet	0.02 g/l
	pH 5.5 ± 0.2	
	Color	violet

Storage: Dark and dry at 4 – 12 °C

Description: The composition of this medium supports the development of yeasts. Due to the low pH the growth of bacteria is suppressed. The presence of crystal violet inhibits the growth of wild type non-*Saccharomyces* yeasts and *Saccharomyces* culture yeasts.

Growth conditions: Incubation aerobic at 30 ± 2 °C for 48 – 72 hours