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## Luria Bertani Broth and agarized

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Marta Puddu<sup>1</sup>

<sup>1</sup>Polimi

Molecular Biology



Marta Puddu

Polimi

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**Protocol status:** Working

**We use this protocol and it's working**

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## Abstract

Recipe and protocol for Luria Bertani broth (Miller version) preparation, an optional agarization step is provided.

## Troubleshooting



## Recipe and steps to prepare your mixture

- 1 Take note of the position of YourFavouriteIngredients and take them from the reagent-room. 5m
- 2 **Weight ingredients:**  
Tryptone powder (technical grade) 10 g/L  
Yeast extract 5 g/L  
NaCl (Miller recipe) 10 g/L  
Milli Q or Tap water to volume 1L. 10m
- 3 Add all the solid ingredients to a plastic or glass beaker, along with 600-700mL of water to dissolve the ingredients. 5m  
Its facultative to measure Water with a cilinder.  
Its facultative to add **autoclavable** components (vitamins, antibiotics etc.)

## Agarization

- 4 Add 15 g/L Agar microbiology grade along with 100mL of water to "dissolve" the agar. It will settle to the bottom due to low solubilization below 50°C, it will be mixed during autoclaving step. 2m \*

## Finalise your broth

- 5 Make up to final 1L volume with remaining water and further mix. 1m

## Autoclave it!

- 6 Pour the content into a Duran to autoclave the mixture. 5m  
Do not fill the whole bottle, leave some headspace (1/4 of total volume HS).  
Do not seal the bottle, leave the top half-round open.  
Remember to place autoclave-tape over your bottles.  
Autoclave setting: 121°C for 15min, 15psi/1bar