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Technical Data Sheet

Blitz Lager Liquid Yeast

Product Description

Blitz Lager Liquid Yeast is developed and manufactured by WHC Lab.

This robust strain is able to meet the demands of a busy modern brewery and produce superb lagers and other styles requiring clean yeast within a fraction of the time typically taken making this a brilliant yeast for lager production, combines the crisp, clean character of traditional lagers with the convenience of ale fermentation temperatures.

Embrace the convenience, versatility, and excellence of Blitzlager yeast, and embark on a journey to craft exceptional lagers that delight the senses while optimizing brewing processes.

Guidelines

Pitch sizes are for standard gravity wort.
For starting gravity above 1.065 please order double the pouches.
For gravity above 1.080 order triple the amount of yeast.
The intended fermentation temperature range is 16°C to 20°C.

Ingredient Declaration

Yeast [*Saccharomyces cerevisiae*]

Technical Specification

Yeast Strain	<i>Saccharomyces cerevisiae</i>
Fermentation Temperature	16°C to 20°C 61°F to 68°F
ABV Tolerance	11%
Nitrogen Demand	Medium
Attenuation	73% to 77%
Flocculation	Medium to Medium Low

Physical and Chemical properties

Parameter	Unit of Measure	Typical Value	Specification Value
Physical State	-	Liquid Suspension <i>(some settling may occur)</i>	As for Typical Value
Appearance	-	Beige suspended cells in dark liquid	As for Typical Value
Odor	-	Weak characteristic yeast smell	As for Typical Value
Moisture	%	72 - 74	Max. 75
Total Yeast Plate Count	Cfu/g	1.3 x 10 ¹⁰	> 10 ¹⁰
Direct Live Cell Count	Cells/g	1.9 x 10 ¹⁰	> 1.9 x 10 ¹⁰
Lactic Acid Bacteria	Cfu/g	< 10	< 10 ³
Acetic Acid Bacteria	Cfu/g	< 10	< 10 ⁴
Wild Yeasts	Cfu/g	< 10	< 10 ⁵
Moulds	Cfu/g	< 10	< 10 ²
Coliforms	Cfu/g	< 10	< 10 ²
<i>Escherichia coli</i>	Cfu/g	Absent in 1 g	Absent in 1 g
<i>Staphylococcus aureus</i>	Cfu/g	Absent in 1 g	Absent in 1 g
<i>Salmonella spp</i>	Cfu/g	Absent in 25 g	Absent in 25 g
<i>Listeria monocytogenes</i>	Cfu/g	Absent in 25 g	Absent in 25 g

Allergens*

Blitz Lager Liquid Yeast contains **gluten** (namely Barley).
*EU Regulation 1169/2011 (Food Information Regulations) (Annex II)

GMO

Blitz Lager Liquid Yeast does not contain genetically modified organisms or materials.

Packaging

Blitz Lager Liquid Yeast is available in plastic polytainer packs.
This material complies with relevant food-contact legislation, including, EU Regulation 1935/2004 (materials intended for contact with food), EU Regulation 1245/2020 (plastic materials intended for contact with food), EU Regulation 2023/2006 (GMP for materials intended for contact with food), and FDA CFR 21 (174-179) (USA).

Storage and Handling

Storage Conditions:	For optimal viability, refrigeration (2°C to 4°C) is recommended until day of use. Not suitable for freezing.
Shelf life:	4 months from date of production, if seal is not broken, and if stored as outlined above.
Handling:	It is recommended to use all the fresh yeast once the polytainer seal is opened. Where this is not practical, immediately re-seal the opened polytainers after use, store in refrigerator (2°C to 4°C) and use within 2 to 3 days for maximum activity. Please note best before date prior to opening. Please request a Material Safety Data Sheet/MSDS for further advice.

Flavour Chart

Dark fruit	Clean	Tropical Fruit	Banana	Green Apple	Citrus	Candy	Grassy	Bubblegum
LOW	HIGH	LOW	LOW	MEDIUM	LOW	LOW	LOW	LOW

Beer Styles

Kolsch, Lagers

If you have any questions or concerns about our product please contact us at lab@whclab.com