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Technical Data Sheet

Helles Fire Club Liquid Yeast

Product Description

Helles Fire Club Liquid Yeast is developed and manufactured by WHC Lab.

If you're a brewery looking to make authentic and delicious lagers, you need to try Helles Fire Club lager yeast. This yeast strain is specially cultivated to give the resulting beer a crisp, clean finish with a slightly sweet aftertaste. The aroma is subtle and well-balanced, with hints of malt and a very light touch of fruitiness.

It is perfect for creating traditional Munich-style lagers with a well-balanced taste and aroma. The yeast strain can be used to make most lager style strains. A WHC favorite this lager yeast is known for its reliability and consistency in the brewing process, making it an excellent choice for a house lager yeast. This yeast strain ferments efficiently and produces a clean, bright beer with minimal off-flavors.

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 10°C to 16°C.

Ingredient Declaration

Yeast [*Saccharomyces pastorianus*]

Technical Specification

Yeast Strain	<i>Saccharomyces pastorianus</i>
Fermentation Temperature	10°C to 16°C 50°F to 61°F
ABV Tolerance	11%
Nitrogen Demand	Medium
Attenuation	70% to 74%
Flocculation	Medium to High

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*

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

GMO

Helles Fire Club Liquid Yeast does not contain genetically modified organisms or materials.

Packaging

Helles Fire Club 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	LOW	LOW	LOW	LOW	LOW

Beer Styles

Bock, German Lagers, Helles, Lagers, Pilsner

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