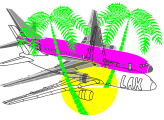


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| Document ID: | SPEC-P-31 |
| Revision 3 | 27-May-2024 |
| Approved By: | Philip Woodnutt |



Technical Data Sheet

LAX Liquid Yeast

Product Description

LAX Liquid Yeast is developed and manufactured by WHC Lab.

LAX yeast is a clean and highly versatile and reliable yeast strain that was isolated from a famous West Coast brewery and has become a staple in the brewing industry. It is a top-fermenting yeast that is renowned for its clean and neutral flavor profile, making it an excellent choice for a wide range of beer styles. Whether you are brewing a classic American Pale Ale, a hop-forward IPA, high gravity brew or a stout, LAX yeast delivers consistent and exceptional results.

By selecting LAX yeast, breweries can ensure the production of exceptional beers that captivate the taste buds of their customers, reinforcing their reputation for crafting high-quality brews.

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 18°C to 22°C.

Ingredient Declaration

Yeast [*Saccharomyces cerevisiae*]

Technical Specification

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|--------------------------|---------------------------------|
| Yeast Strain | <i>Saccharomyces cerevisiae</i> |
| Fermentation Temperature | 18°C to 22°C 64°F to 72°F |
| ABV Tolerance | 13% |
| Nitrogen Demand | Medium |
| Attenuation | 76% to 80% |
| Flocculation | Medium Low to Medium |

Physical and Chemical properties

| Parameter | Unit of Measure | Typical Value | Specification Value |
|-------------------------------|-----------------|--|--------------------------|
| Physical State | - | Liquid Suspension (some settling may occur) | 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*

LAX Liquid Yeast contains **gluten** (namely Barley).

*EU Regulation 1169/2011 (Food Information Regulations) (Annex II)

GMO

LAX Liquid Yeast does not contain genetically modified organisms or materials.

Packaging

LAX 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

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|---------------------|--|
| 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. |

Beer Styles

Brown Ales, Imperial Stouts, NEIPAs, Pale Ales, Stouts, West Coast IPAs

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