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## Technical Data Sheet

### Sanders Liquid Yeast

#### Product Description

**Sanders Liquid Yeast** is developed and manufactured by WHC Lab.

Introducing Sanders yeast, a highly acclaimed strain revered for its significant contributions to the Hazy IPA beer revolution. This iconic yeast strain has become synonymous with the hazy, juicy, and tropical flavors found in the beloved New England IPA style. Craft breweries worldwide seek out Sanders yeast for its remarkable ability to produce juicy hazy beers that are bursting with fruity hop character and tropical fruit esters. The hallmark feature of Sanders yeast is its exceptional ability to accentuate hop flavors and aromas.

When used in brewing, this yeast strain imparts an irresistible bouquet of tropical fruit, citrus, and stone fruit notes to the beer. From vibrant pineapple and mango to zesty orange and grapefruit, Sanders yeast transforms a standard IPA into a luscious, fruit-forward elixir that captivates the palate. Its expressive nature and complex ester profile contribute to the rich, hazy appearance and intense fruity aromas that define the NEIPA style.

#### 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

Yeast Strain	<i>Saccharomyces cerevisiae</i>
Fermentation Temperature	18°C to 22°C 64°F to 72°F
ABV Tolerance	14%
Nitrogen Demand	Medium
Attenuation	73% to 77%
Flocculation	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 <sup>10</sup>	> 10 <sup>10</sup>
Direct Live Cell Count	Cells/g	1.9 x 10 <sup>10</sup>	> 1.9 x 10 <sup>10</sup>
Lactic Acid Bacteria	Cfu/g	< 10	< 10 <sup>3</sup>
Acetic Acid Bacteria	Cfu/g	< 10	< 10 <sup>4</sup>
Wild Yeasts	Cfu/g	< 10	< 10 <sup>5</sup>
Moulds	Cfu/g	< 10	< 10 <sup>2</sup>
Coliforms	Cfu/g	< 10	< 10 <sup>2</sup>
<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\*

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

#### GMO

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

#### Packaging

Sanders 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. <b>Please request a Material Safety Data Sheet/MSDS for further advice.</b>

#### 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](mailto:lab@whclab.com)