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Approved By:	Philip Woodnutt



## Technical Data Sheet

### Saturated Liquid Yeast

#### Product Description

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

Saturated yeast is an excellent choice for brewing New England IPA (NEIPA) styles. This yeast strain produces a hazy, juicy, and fruity beer with a soft mouthfeel, which is a hallmark of NEIPA. The esters produced by this yeast strain contribute to the beer's flavor and aroma, which complements the hops' fruity and tropical notes used in the style via a good level of bio transformation. Additionally, the yeast provides good haze stability, contributing to the haze that is desirable in NEIPA styles.

One of the key features of Saturated is its ability to produce a rich, full-bodied beer with a creamy mouthfeel. This yeast strain produces a complex array of esters that contribute to the beer's flavor profile, including fruity notes of stone fruit such as mango, peach and Pineapple with hints of vanilla. The yeast also has a lower attenuation, which means that it leaves more residual sweetness in the beer, resulting in a fuller mouthfeel.

#### 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 19°C to 22°C.

#### Ingredient Declaration

Yeast [*Saccharomyces cerevisiae*]

#### Technical Specification

Yeast Strain	<i>Saccharomyces cerevisiae</i>
Fermentation Temperature	19°C to 22°C 66°F to 72°F
ABV Tolerance	13%
Nitrogen Demand	Medium
Attenuation	73% to 77%
Flocculation	Medium to High

#### 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\*

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

#### GMO

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

#### Packaging

Saturated 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>

#### Flavour Chart

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

#### 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)