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Technical Data Sheet

Tropical Paradise Liquid Yeast

Product Description

Tropical Paradise Liquid Yeast is developed and manufactured by WHC Lab.

An incredibly exciting new yeast to our portfolio, Tropical Paradise has quickly become a staff favorite. A specialized strain specifically designed for brewing sessionable table beers and/or non alcoholic beers. This unique yeast strain boasts a low attenuation by its inability to ferment maltotriose, making it the perfect choice for brewers seeking to create flavorful, hop-forward beers with lower alcohol content.

With Tropical Paradise yeast, breweries can unlock a world of tropical and citrus flavors while crafting refreshing and approachable table beers that are perfect for extended enjoyment. The yeast is unable to ferment maltotriose giving it an attenuation of somewhere in the 64-68% range and produces a huge amount of biotransformation and glycerol production helping the table beer have a fuller mouthfeel and complexity. This yeast strain showcases an extraordinary ability to accentuate tropical and citrus hop aromas, bringing a burst of juicy pineapple, mango, and citrus notes to the forefront of the beer.

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	9%
Nitrogen Demand	Medium
Attenuation	63% to 68%
Flocculation	Medium

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*

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

GMO

Tropical Paradise Liquid Yeast does not contain genetically modified organisms or materials.

Packaging

Tropical Paradise 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.

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