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Approved By:	Philip Woodnutt	



Technical Data Sheet

Blitz Lager Dehydrated Yeast

Product Description

Blitz Lager Dehydrated Yeast is developed by WHC Lab.

Blast off your brewing process and embark on a journey to exceptional lager. Blitz Lager produces high quality, flavourful-lagers at top speed - without compromising on quality. Launch your next lager with Blitz Lager yeast and enjoy a fast, sustainable fermentation with refreshing results.

Guidelines

Oxygenation and/or rehydration for generation 0 may be beneficial, but not necessary. We recommend a pitch rate of at least 50g per hl of wort for a standard gravity brew (1.045). The pitch rate is between 50-150g/hl of wort.

Yeast		98.8% to 99.2% 0.8% to 1.2% (*Sorbitan Monostearate)			
Emulsifier E491*	U.8% to 1.2% (*S	Sorpitan Monostearate)			
Technical Specification	Carach				
Yeast Strain	Saccharomyce	es cereviside			
Dosage	50-100g/hl				
Fermentation Temperature	16°C to 20°C 61°F to 68°F				
ABV Tolerance	11%				
Nitrogen Demand	Medium				
Attenuation	73% to 77%				
Flocculation	Medium				
Weight	0.5 kg				
Physical, Chemical and Micı	robiological proj	perties			
Parameter	Unit of Measure	Typical Value	Specification Valu		
Appearance	_	Fine granules	-		
Powder flow characteristics		(typically 3mm particle size)			
	-	Free flowing granules Weak characteristic yeast	-		
Odor	-	smell	Typical		
Color			Light		
Color	-	Light brown/beige	brown/beige		
Solubility	-	Miscible in water & ethanol	-		
		solutions			
Dry matter	%	95.4	> 92		
Moisture	%	4 to 6	< 8		
Total Yeast Plate Count	Cfu/g	1.3 x 10 ¹⁰	>1010		
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		
Escherichia coli	Cfu/g	Absent in 1 g	Absent in 1 g		
Staphylococcus aureus	Cfu/g	Absent in 1 g	Absent in 1 g		
Salmonella spp	Cfu/g	Absent in 25 g	Absent in 25 g		
Listeria monocytogenes Allergens*	Cfu/g	Absent in 25 g	Absent in 25 g		
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If you have any questions or concerns about our product please contact us at lab@whclab.com



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