YEAST CANADA INNOVATIONS

Technical Data Sheet

Einstein-Dehydrated (500g)

Product Description
Einstein Dehydrated Yeast is developed by WHC Lab.
Einstein Dehydrated 500g packs contain the yeast species Saccharomyces pastorianus. It is a dried version of a German Lager yeast that has it characterized by a clean profile, low ester formation during fermentation, and medium sulphur production. A good bottom-fermenting yeast strain for cold fermentation A great choice for all lager styles.

Guidlines
Oxygenation and/or rehydration may not be needed for generation 0 but may be beneficial. It is recommended to have a pitch rate of at least 100g per hl of wort for a standard gravity brew (1.045). The pitch rate is between 100-150g/hl of wort.
The intended fermentation temperature range is 9°C to 16°C.

Ingredient Declaration	
Yeast	98.8% to 99.2%
Emulsifier E491*	0.8% to 1.2% (*Sorbitan Monostearate)

Technical Specification	
Yeast Strain	*Saccharomyces pastorianus*
Fermentation Temperature	*9°C to 16°C*
ABV Tolerance	*12%*
Nitrogen Demand	*Low*
Attenuation	*76% to 80%*
Flocculation	*Low*
Weight	*0.5 kg*

Physical, Chemical and Microbiological properties			
Parameter	**Unit of Measure**	**Value**	**Specification Value**
Appearance	-	Fine granules *(typically 3mm particle size)*	-
Powder flow characteristics	-	Free flowing granules	-
Odor	-	Weak characteristic yeast smell	Typical
Color	-	Light brown/beige	Light brown/beige
Solubility	-	Miscible in water & ethanol solutions	-
Dry matter	%	95.4	> 92
Moisture	%	4 to 6	< 8
Total Yeast Plate Count	Cfu/g	1.3×10^{10}	$>10^{10}$
Direct Live Cell Count	Cells/g	1.9×10^{10}	$> 1.9 \times 10^{10}$
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	Cfu/g	Absent in 25 g	Absent in 25 g

Allergens*	
Einstein Dehydrated Yeast contains no added allergens. *EU Regulation 1169/2011 (Food Information Regulations) (Annex II)*	

| **GMO** |
|---|
| *Einstein Dehydrated Yeast does not contain genetically modified organisms or materials.* |

Packaging
Einstein Dehydrated Yeast is available in 500g vacuum-packed silver foil 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:	Store at cool to ambient temperatures (ideally 5°C to 15°C), dry, and well-ventilated environment.
Shelf life:	3 years from date of production, if vacuum seal is not broken, and if stored as outlined above.
Handling:	Once opened, re-seal to keep out air and water. For best results, store re-sealed packs in a refrigerator (0°C to 10°C) and use promptly. Please note expiry date on packs prior to opening. **Note:** *When added to water or a water solution, Einstein Dehydrated Yeast releases CO_2, especially on substrates high in sugars or starch. Ensure adequate ventilation to keep levels below advised exposure limits. Please refer to the Material Safety Data Sheet/MSDS for further advice.*

Manufacturing Chart
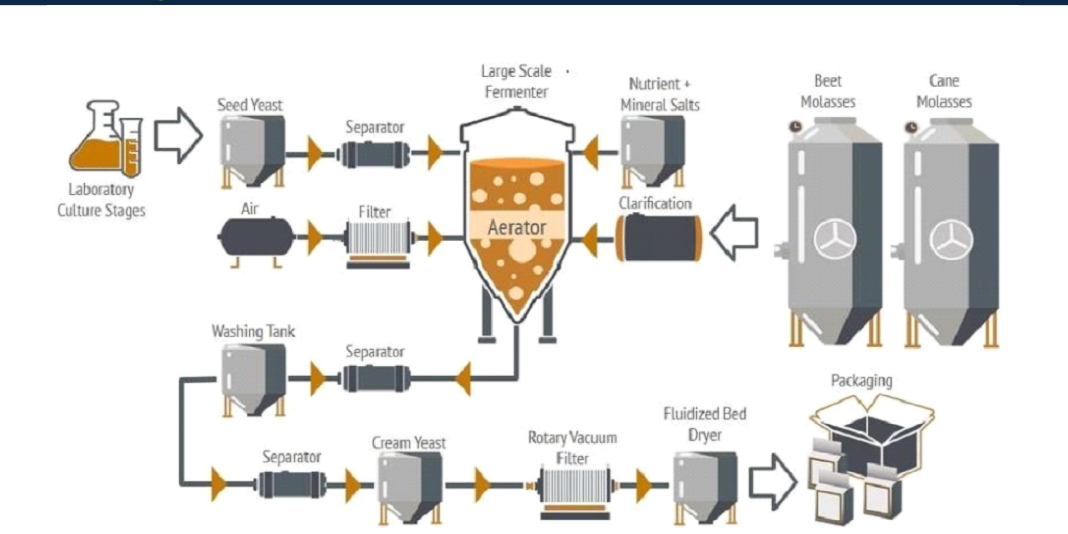
Flavour Chart

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

Beer Styles

German Lagers