



Technical Data Sheet

Farmhouse-Dehydrated (500g)

Product Description			
Farmhouse Dehydrated Yeast is developed by WHC Lab.			
Farmhouse Vibes Dehydrated 500g packs contain the yeast species Saccharomyces cerevisiae. A diastatic farmhouse Saison yeast, high attenuation will dry out the beer and a high rate of glycerol production will produce a great mouthfeel. Expect a bouquet of pepper and fruit from this phenolic yeast. STA1 positive, promoter region positive.			
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 50g per hl of wort for a standard gravity brew (1.045). The pitch rate is between 50-150g/hl of wort.			
The intended fermentation temperature range is 19°C to 26°C.			
Ingredient Declaration			
Yeast	98.8% to 99.2%		
Emulsifier E491*	0.8% to 1.2% (*Sorbitan Monostearate)		
Technical Specification			
Yeast Strain	Saccharomyces cerevisiae		
Fermentation Temperature	19°C to 26°C		
ABV Tolerance	14%		
Nitrogen Demand	Medium		
Attenuation	80+%		
Flocculation	Low to Medium		
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 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>
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\***

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

**GMO**

Farmhouse Vibes Dehydrated Yeast does not contain genetically modified organisms or materials.

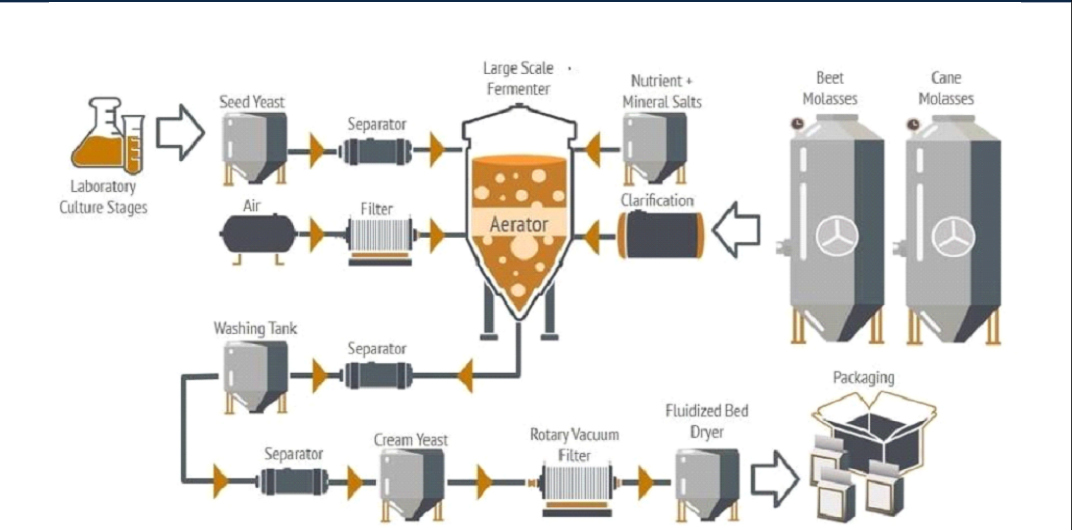
**Packaging**

Farmhouse Vibes 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.  <b>Note:</b> When added to water or a water solution, Farmhouse Vibes Dehydrated Yeast releases CO <sub>2</sub> , 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	LOW	MEDIUM	MEDIUM	LOW	MEDIUM	HIGH	LOW	HIGH

**Beer Styles**

Belgian Ale, Belgian Pale Ale, Belgian Strong Ale, Saison, Sours