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Approved By:	Philip Woodnutt

Technical Data Sheet

Haze Heaven Dry Yeast

Description

Haze Heaven Dry Yeast is developed by WHC Lab.

Bless your next IPA with one of the juiciest strains on the market. Selected for the demands of contemporary brewing styles, Haze Heaven is a versatile powerhouse that delivers a plethora of vibrant flavours and enticing aromas, making it an essential choice for breweries at the forefront of the craft beer revolution.

Style

IPA, New England IPA, West Coast IPA, Pale Ale.

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 50-100g/hl of wort.

The intended fermentation temperature range is 18°C to 21°C [64°F to 70°F].

Ingredient Declaration

Yeast: 98.8% to 99.2%

Emulsifier E491 (Sorbitan Monostearate): 0.8% to 1.2%

Technical Specifications

Yeast Strain	<i>Saccharomyces cerevisiae</i>
Dosage	50-100g/hl
Fermentation Temperature	18°C to 21°C or 64°F to 70°F
ABV Tolerance	13%
Nitrogen Demand	Medium
Attenuation	76% to 80%
Flocculation	Medium
Weight	0.5 kg

Allergens

Haze Heaven Dry Yeast does not contain added allergens.

*EU Regulation 1169/2011 (Food Information Regulations) (Annex II)

GMO

Haze Heaven Dry Yeast does not contain genetically modified organisms or materials.

Physical, Chemical and Microbiological Properties

Parameter	Unit of Measure	Typical Value	Specification Value
Appearance	-	Fine granules <i>(typically 3mm particle size)</i>	-
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

Packaging

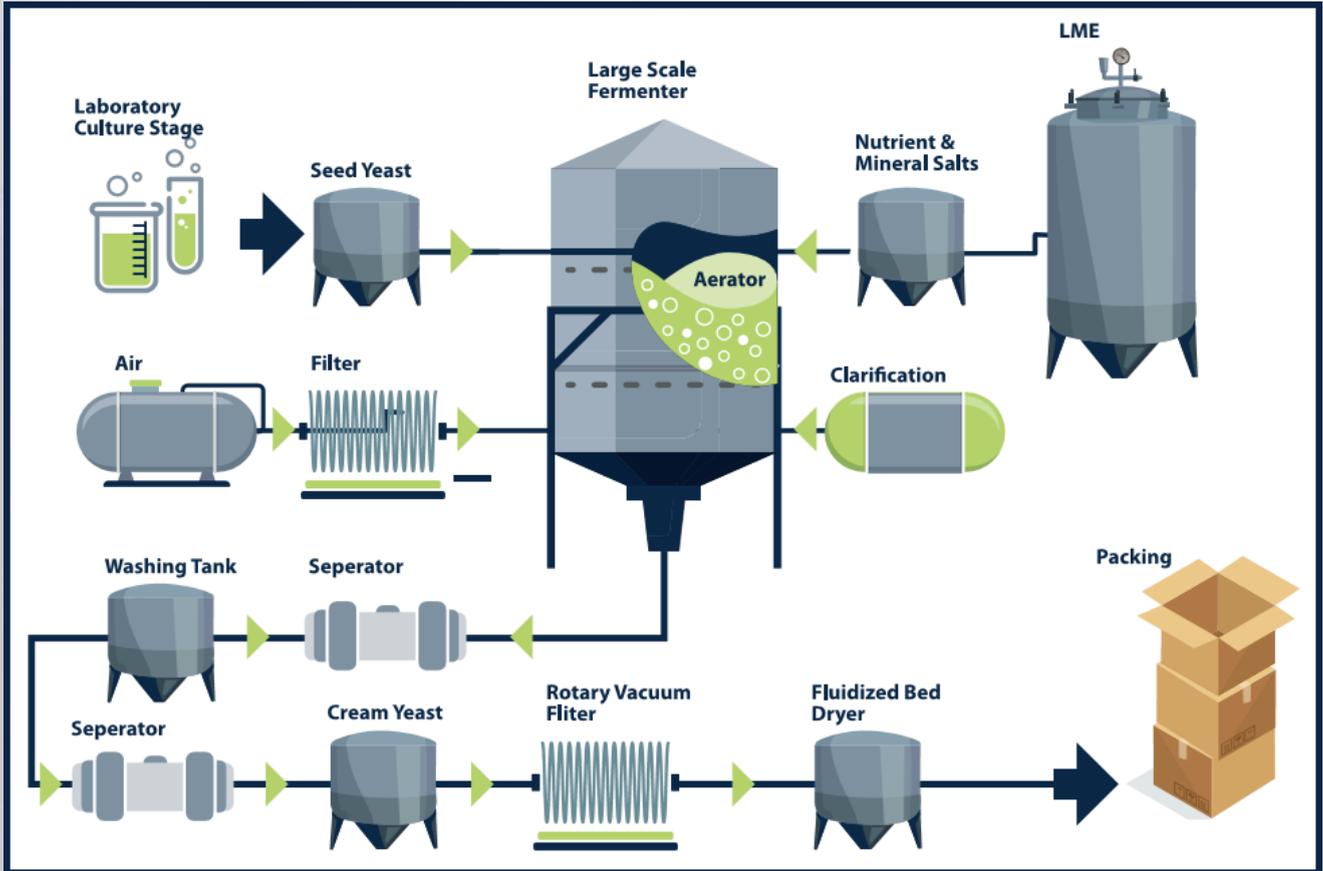
Haze Heaven Dry Yeast is available in 500g vacuum-packed silver foil packs.

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 or 41°F to 59°F), dry, well-ventilated environment.
Shelf life:	3 years from date of production, if the vacuum seal is not broken, and if stored as outlined above.
Handling:	<p>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 or 32°F to 50°F) and use promptly.</p> <p>Please note the expiry date on packs prior to opening.</p> <p>When added to water or a water solution, Haze Heaven Dry Yeast releases CO₂, especially on substrates high in sugars or starch. Ensure adequate ventilation to keep levels below advised exposure limits.</p> <p><i>Please request a Material Safety Data Sheet/MSDS for further advice.</i></p>

Manufacturing Chart



If you have any questions or concerns about our product please contact us at lab@whclab.com