



Technical Data Sheet

Low Rider-Dehydrated Yeast (500g)

Product Description			
Low Rider Dehydrated Yeast is developed by WHC Lab.			
A yeast species that cannot ferment maltotriose, giving a low attenuation value leaving the attenuation in the mid 60s - depending on mash temperature and grain bill used. The use of this yeast is focused on table/session styles and non-alcoholic beers.			
Guidelines			
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). Pitch rate is between 50-100g/hl of wort.			
The intended fermentation temperature range is 18°C to 22°C.			
Ingredient Declaration			
Yeast	98.8% to 99.2%		
Emulsifier E491*	0.8% to 1.2% (*Sorbitan Monostearate)		
Technical Specification			
Yeast Strain	Saccharomyces cerevisiae		
Dosage	50-100g/hl		
Fermentation Temperature	18°C to 22°C		
ABV Tolerance	9%		
Nitrogen Demand	Low		
Attenuation	63% to 68%		
Flocculation	Medium		
Weight	0.5 kg		
Physical, Chemical and Microbiological properties			
Parameter	Unit of Measure	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 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
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*			
Low Rider Dehydrated Yeast does not contain added allergens. Allergens not handled on site.			
*EU Regulation 1169/2011 (Food Information Regulations) (Annex II)			
GMO			
Low Rider Dehydrated Yeast does not contain genetically modified organisms or materials.			

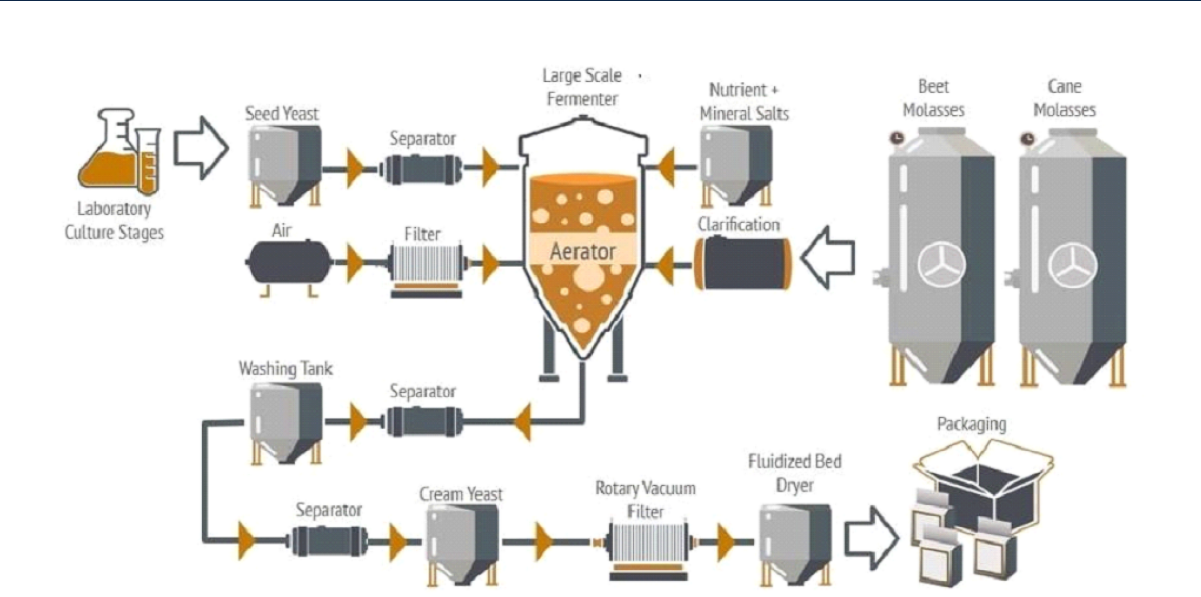
Packaging

Low Rider 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, Low Rider 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	MEDIUM	HIGH	MEDIUM	HIGH	HIGH	MEDIUM	HIGH	LOW

Beer Styles

Non-alcoholic, Session IPA

