



## Technical Data Sheet

### Old English-Dehydrated Yeast (500g)

Product Description			
<b>Old English Dehydrated Yeast</b> is developed by WHC Lab.			
Old English Dehydrated 500g packs contain the yeast species <i>Saccharomyces cerevisiae</i> . It is a dried version of an English Ale yeast that has been characterized by high attenuation, low ester formation during fermentation, and high ABV tolerance. It is a good top-fermenting yeast strain and is a great choice for pale ales, ambers, porters, and stouts.			
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 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	<i>Saccharomyces cerevisiae</i>		
Fermentation Temperature	18°C to 22°C		
ABV Tolerance	14%		
Nitrogen Demand	Low		
Attenuation	78% to 85%		
Flocculation	Medium to High		
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>
<i>Escherichia coli</i>	Cfu/g	Absent in 1 g	Absent in 1 g
<i>Staphylococcus aureus</i>	Cfu/g	Absent in 1 g	Absent in 1 g
<i>Salmonella spp</i>	Cfu/g	Absent in 25 g	Absent in 25 g
<i>Listeria monocytogenes</i>	Cfu/g	Absent in 25 g	Absent in 25 g

### Allergens\*

Old English Dehydrated Yeast contains no added allergens.

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

### GMO

Old English Dehydrated Yeast does not contain genetically modified organisms or materials.

### Packaging

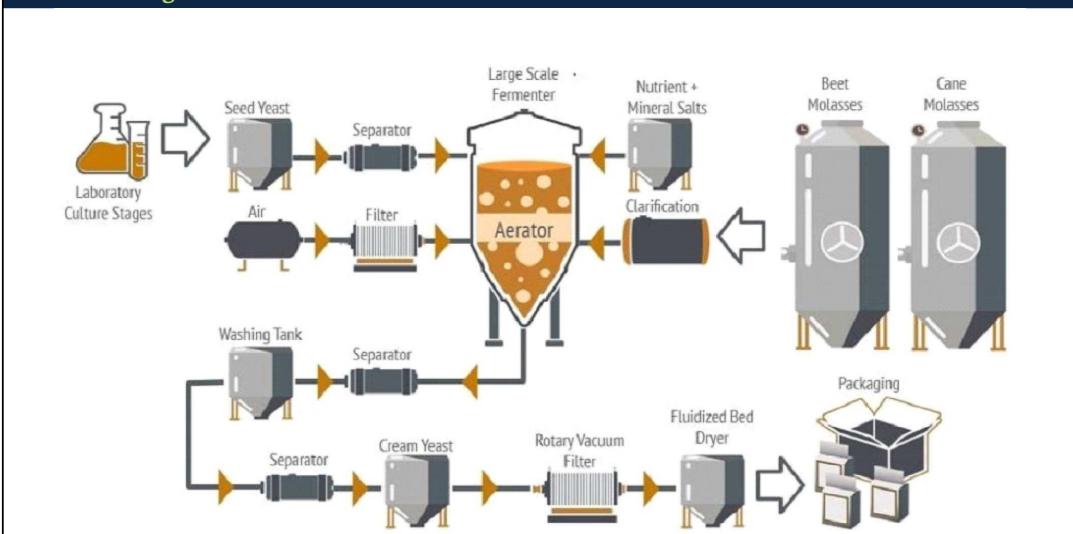
Old English Dehydrated Yeast is available in 500g vacuum-packed silver foil packs.

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, Old English 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
HIGH	HIGH	LOW	LOW	LOW	MEDIUM	LOW	LOW	LOW

### Beer Styles

Amber Ale, Pale Ales, Porters, Stouts