



Technical Data Sheet

Hyperdrive Dehydrated Yeast

Product Description

Hyperdrive Dehydrated Yeast is developed by WHC Lab.

A specialized blend of clean yeast, nutrients and vitamins that contains everything needed for sugar based fermentations to produce a clean RTD base for seltzer drinks or as a strong wash for further distillation for Vodka or gin. This yeast can produce a base produce of up to 18% within a 5 day fermentation window with nothing but sugar and water

For best results use dextrose but also works well with Sucrose. (Table Sugar).

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 30g per hl of wort for a standard gravity brew (1.045).

Pitch rate is between 4-8g/l of wort.

The intended fermentation temperature range is 24°C to 32°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>
Dosage	4-8g/l
Fermentation Temperature	24°C to 32°C
ABV Tolerance	18%
Weight	10 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 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
<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
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Allergens*

Hyperdrive Dehydrated Yeast does not contain added allergens. Allergens not handled on site.
 *EU Regulation 1169/2011 (Food Information Regulations) (Annex II)

GMO

Hyperdrive Dehydrated Yeast does not contain genetically modified organisms or materials.

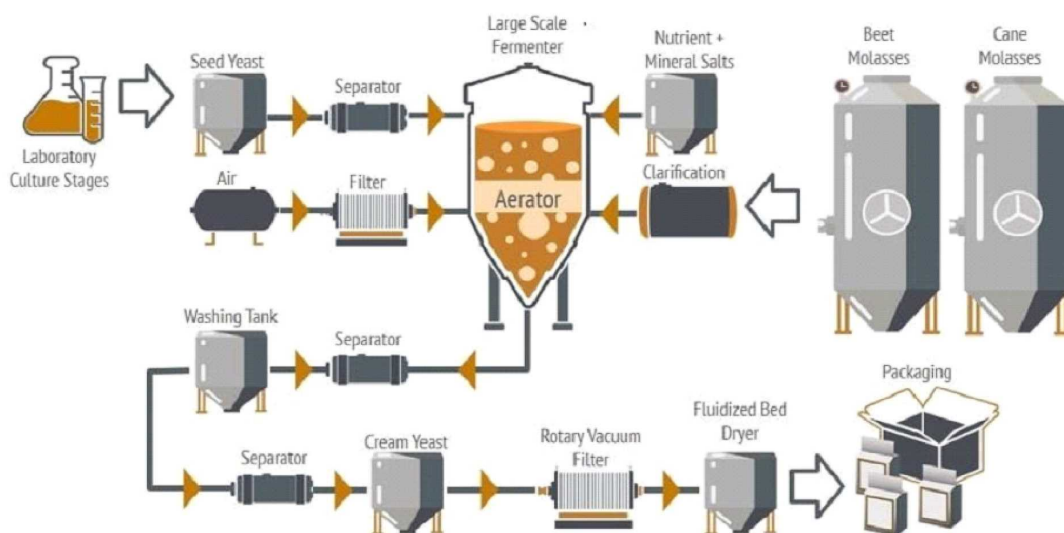
Packaging

Hyperdrive Dehydrated Yeast is available in 10 kg 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, Hyperdrive 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



Beer Styles

Vodka, Hard Seltzer, RTD