



## Technical Data Sheet

### Mango Madness-Fresh Yeast Pouch

#### Product Description

**Mango Madness Liquid Yeast** is developed and manufactured by WHC Lab.

An innovative and cutting-edge strain selected to revolutionize the brewing process. With its unique aromatic profile, thermotolerant properties and ability to accelerate fermentation. By using Mango Madness yeast, breweries can achieve faster turnarounds, increasing their production capacity without compromising on the quality and flavor profiles of their hop forward beers

#### Guidelines

Please note: pitch sizes are for standard gravity wort. For starting gravity above 1.065 please order double the pouches, for gravity above 1.080 order triple the amount of yeast.

The intended fermentation temperature range is 31°C to 37°C.

#### Ingredient Declaration

Yeast (*Saccharomyces cerevisiae*)

#### Technical Specification

Yeast Strain	<i>Saccharomyces cerevisiae</i>
Fermentation Temperature	31°C to 37°C
ABV Tolerance	16%
Nitrogen Demand	High
Attenuation	73% to 80%
Flocculation	Medium

#### Physical and Chemical properties

Parameter	Unit of Measure	Typical Value	Specification Value
Physical State	-	Liquid Suspension (some settling may occur)	As for Typical Value
Appearance	-	Beige suspended cells in dark liquid	As for Typical Value
Odor	-	Weak characteristic yeast smell	As for Typical Value
Dry matter	%	25 - 27	Min. 25
Moisture	%	72 - 74	Max. 75
Total Yeast Plate Count	Cfu/g	$1.3 \times 10^{10}$	$> 10^{10}$
Direct Live Cell Count	Cells/g	$1.9 \times 10^{10}$	$> 1.9 \times 10^{10}$
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	$< 10^2$
<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\*

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

## GMO

Mango Madness Liquid Yeast does not contain genetically modified organisms or materials.

## Packaging

Mango Madness Liquid Yeast is available in plastic polytainer 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 in a refrigerator (1°C to 5°C, ideally 2°C). Not suitable for freezing.
Shelf life:	3 months from date of production, if seal is not broken, and if stored as outlined above.
Handling:	It is recommended to use all the fresh yeast once the polytainer seal is opened. Where this is not practical, immediately re-seal the opened polytainers after use, store in refrigerator (1°C to 5°C) and use within 2 to 3 days for maximum activity. Please note expiry date prior to opening.  <b>Note:</b> Please refer to the Material Safety Data Sheet/MSDS for further advice.

## Flavour Chart

Dark fruit	Clean	Tropical Fruit	Banana	Green Apple	Citrus	Candy	Grassy	Bubblegum
								
LOW	LOW	HIGH	LOW	HIGH	MEDIUM	HIGH	MEDIUM	LOW

## Beer Styles

Double IPAs, IPAs, NEIPAs, Red Ales