



Document ID:	SPEC-P-58
Revision 0	29-August-2025
Approved By:	Philip Woodnutt

Technical Data Sheet Einstein Liquid Yeast

Description

A German Lager yeast that has it characterised by a clean profile, low ester formation during fermentation and medium sulphur production. A good bottom fermenting yeast strain for cold fermentation. A great choice for all lager styles.

Style

German Lagers

Guidelines

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 9°C to 16°C [49°F to 60°F].

Ingredient Declaration

Yeast [*Saccharomyces pastorianus*]

Technical Specifications

Yeast Strain	<i>Saccharomyces pastorianus</i>
Fermentation Temperature	9°C to 16°C or 49°F to 60°F
ABV Tolerance	12%
Nitrogen Demand	Low
Attenuation	76% to 80%
Flocculation	Low

Allergens

Einstein Liquid Yeast contains **gluten** (Barley).

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

GMO

Einstein Liquid Yeast does not contain genetically modified organisms or materials.

Product Characteristics Specifications

Dry matter (%): < 30

Viability (%): > 90

Wild Yeast (cfu/g): < 3*10³

Aerobic bacteria (cfu/g): < 5*10³

Packaging

Einstein 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).

There is at least 1kg of wet weight yeast contained in each pack.

Storage and Handling

Storage Conditions:	For optimal viability, refrigeration (2°C to 4°C) is recommended until the day of use. Not suitable for freezing.
Shelf life:	4 months from date of production, if seal is not broken, and if stored as outlined above.
Handling:	<p>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 the refrigerator (2°C to 4°C) and use within 2 to 3 days for maximum activity.</p> <p>Please note best before the date prior to opening.</p> <p><i>Please request a Material Safety Data Sheet/MSDS for further advice.</i></p>

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