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Approved By:	Philip Woodnutt

Technical Data Sheet

Fountainbridge Dry Yeast

Description

Fountainbridge Dry Yeast is developed by WHC Lab.

Yeast strain of Scottish Origin from a now closed brewery. Well suited for both traditional and modern beer styles with a clean or fruity fermentation character depending on the fermentation temperature.

Style

Brown Ales, Imperial Stouts, NEIPAs, Pale Ales, Stouts, West Coast IPAs

Guidelines

Oxygenation and rehydration are not necessary and should be avoided unless producing very high gravity beers.

Ingredient Declaration

Yeast: 98.8% to 99.2%

Emulsifier E491 (Sorbitan Monostearate): 0.8% to 1.2%

Technical Specifications

Yeast Strain	<i>Saccharomyces cerevisiae</i>
Dosage	0.5-1g/l
Fermentation Temperature	18°C to 22°C or 64°F to 72°F
ABV Tolerance	12%
Nitrogen Demand	Medium
Weight	0.5 kg and 10 kg

Allergens

Fountainbridge Dry Yeast does not contain added allergens.

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

GMO

Fountainbridge Dry Yeast does not contain genetically modified organisms or materials.

Typical Physical, Chemical and Microbiological Properties

Parameter	Unit of Measure	Typical Value	Specification Value
Form	-	Powder	-
Color	-	Light yellow	-
Solubility	-	Miscible in water & ethanol solutions	-
Dry matter	%	95.4	> 92
Moisture	%	4 to 6	< 8
CFU/g of yeast	Cfu/g	>10 ¹⁰	>10 ¹⁰
Wild Yeast	Cfu/g	< 1 per 10 ⁶	< 1 per 10 ⁶
Bacteria	Cfu/g	< 1 per 10 ⁶	< 1 per 10 ⁶
Coliforms	Cfu/g	< 10	< 10
Staphylococcus aureus	Cfu/g	Absent in 1 g	Absent in 1 g
Salmonella spp	Cfu/g	Absent in 25 g	Absent in 25 g

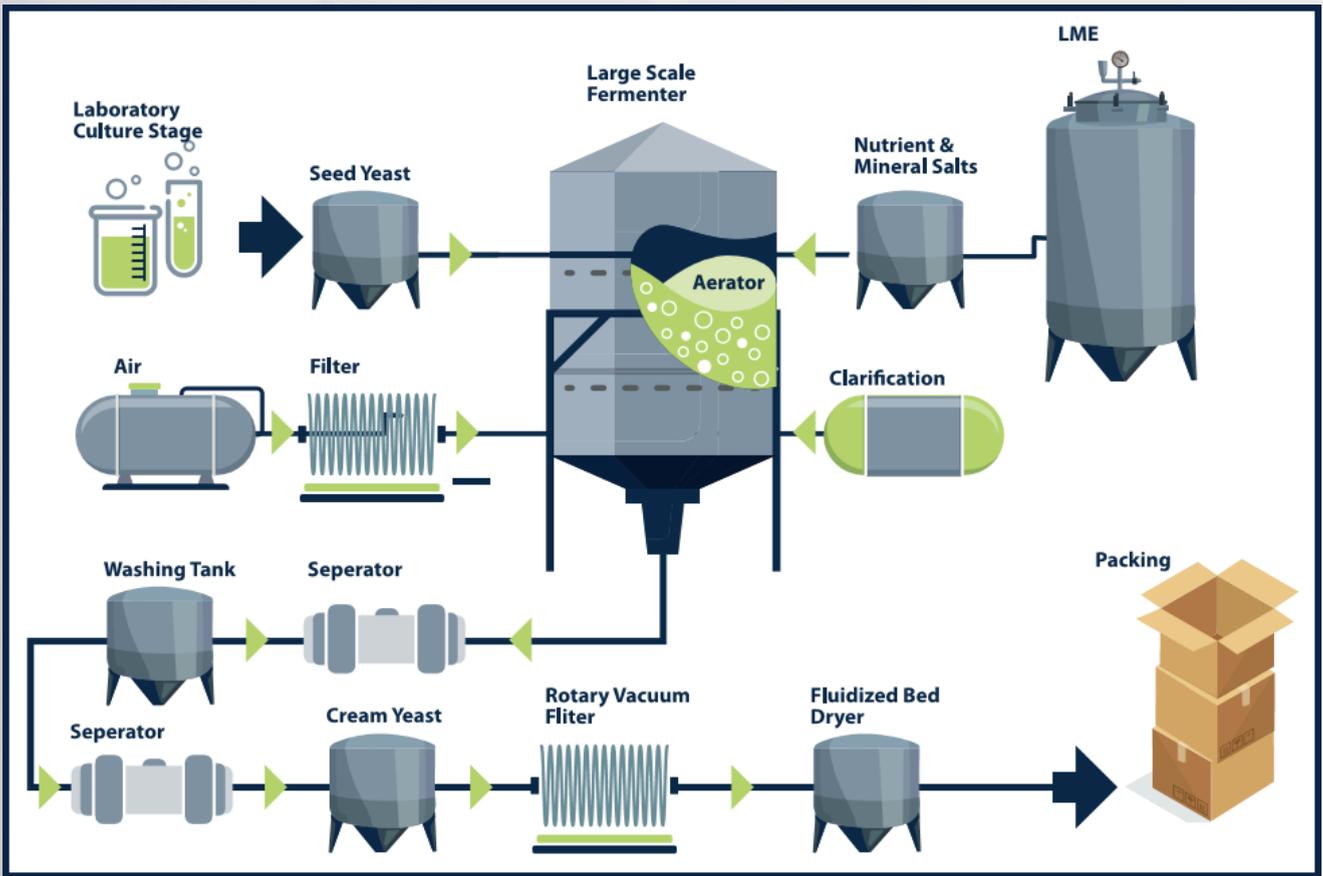
Packaging

Fountainbridge Dry Yeast is available in 500g and 10kg 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 or 41°F to 59°F), dry, well-ventilated environment.
Shelf life:	3 years from date of production or as outlined on the pack, if the vacuum seal is not broken, and if stored as outlined above.
Handling:	<p>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 or 32°F to 50°F) and use promptly.</p> <p>Please note the expiry date on packs prior to opening.</p> <p>When added to water or a water solution, Fountainbridge Dry Yeast releases CO₂, especially on substrates high in sugars or starch. Ensure adequate ventilation to keep levels below advised exposure limits.</p> <p><i>Please request a Material Safety Data Sheet/MSDS for further advice.</i></p>

Manufacturing Chart



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