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Approved By:	Philip Woodnutt

Technical Data Sheet

Saturated Dry Yeast

Description

A top-cropping English yeast and our most popular strain, prized for producing some of the juiciest beers on the market. Expect bold tropical fruit esters, expressive biotransformation, and reliable haze stability. Exceptionally versatile, it shines in NEIPAs, cask ales, and a wide range of styles in between.

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.

The intended fermentation temperature range is 19°C to 22°C [66°F to 72°F].

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	50-150g/hl
Fermentation Temperature	19°C to 22°C or 66°F to 72°F
ABV Tolerance	13%
Nitrogen Demand	Medium
Weight	0.5 kg

Allergens

Saturated Dry Yeast does not contain added allergens.

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

GMO

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

Product Characteristics Specifications

Dry matter (%): > 94

Viable yeast cells (cfu/g): 4.0×10^9 (typically 1×10^{10})

Wild Yeast (cfu/g): $< 3 \times 10^3$

Aerobic bacteria (cfu/g): $< 5 \times 10^3$

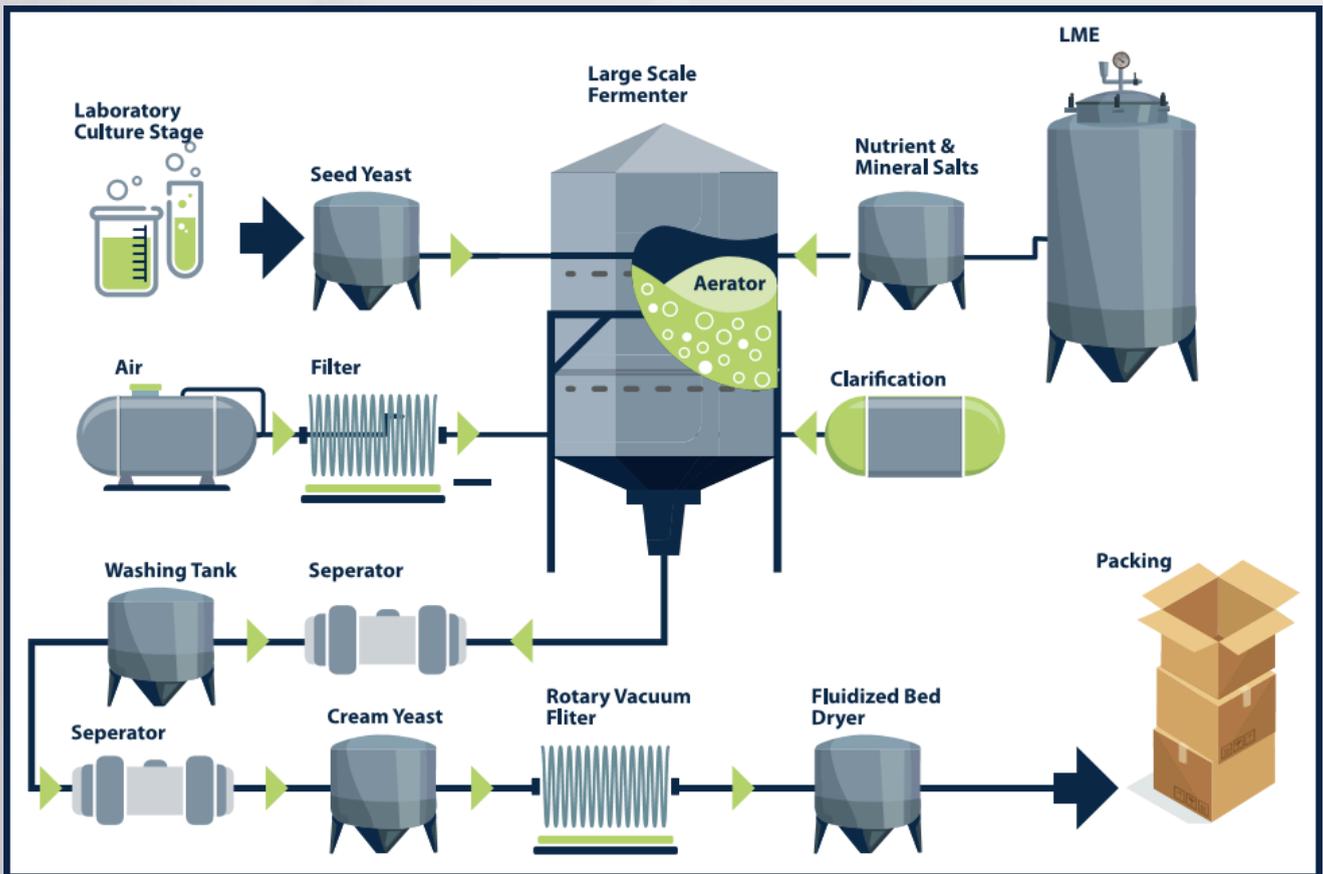
Packaging

Saturated Dry 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 or 41°F to 59°F), dry, well-ventilated environment.
Shelf life:	Minimum 2 years from date of production, if the 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 or 32°F to 50°F) and use promptly. Please note the expiry date on packs prior to opening. When added to water or a water solution, Saturated Dry Yeast releases CO₂, especially on substrates high in sugars or starch. Ensure adequate ventilation to keep levels below advised exposure limits. <i>Please request a Material Safety Data Sheet/MSDS for further advice.</i>

Manufacturing Chart



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