



| | |
|--------------|-----------------|
| Document ID: | SPEC-P-24 |
| Revision 4 | 10-Dec-2025 |
| Approved By: | Philip Woodnutt |

Technical Data Sheet

Saturated Liquid Yeast

Description

Saturated was developed and manufactured by WHC Lab.

Saturated yeast is an excellent choice for brewing New England IPA style brews. This yeast strain produces a hazy, juicy and fruity beer with a soft mouthfeel, a hallmark of New England IPAs.

Style

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

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 19°C to 22°C.

Ingredient Declaration

Yeast [*Saccharomyces cerevisiae*]

Technical Specifications

| | |
|--------------------------|-------------------------------------|
| Yeast Strain | <i>Saccharomyces cerevisiae</i> |
| Fermentation Temperature | 19°C to 22°C or 66°F to 72°F |
| ABV Tolerance | 13% |
| Nitrogen Demand | Medium |
| Attenuation | 73% to 77% |
| Flocculation | Medium to High |

Allergens

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

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

GMO

Saturated 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

Saturated 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