

WHC Lab Ltd., Prospect Lower, Newcastle, Co. Wicklow, Ireland, A63H0K8

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| Approved By: | Philip Woodnutt | |



Technical Data Sheet

Old English Dehydrated Yeast

Product Description

Old English Dehydrated Yeast is developed by WHC Lab.

Elevate your brewing game with our Old English Ale yeast, a true embodiment of British brewing tradition. The legendary Burton heritage strain strain, this yeast offers a gateway to crafting ales that exude the rich and time-honored brewing flavors of England.

Old English is renowned for its high attenuation, ensuring that your ales ferment to perfection, achieving the desired dryness while allowing the malt and hop characteristics to shine through. Notably, it keeps ester formation during fermentation to a minimum, creating a clean and crisp profile that showcases the true essence of your chosen beer style. What's more, its remarkable ABV tolerance and fermentation speed means you can push the boundaries of alcohol content while maintaining consistency and quality. It is is a great choice for high gravity brewing.

Whether you're brewing classic pale ales, aromatic ambers, robust porters, or hearty stouts, Don't just make beer; make history with Old English Ale yeast.

Guidelines

Oxygenation and/or rehydration may not be needed for generation 0 but may be beneficial. It is recommended to have a pitch rate of at least 50g per hl of wort for a standard gravity brew (1.045). The pitch rate is between 50-150g/hl of wort.

The intended fermentation temperature range is 18°C to 22°C [64°F to 72°F].

| Yeast Emulsifier E491* | | | | |
|---|---|---|--|--|
| Technical Specification | | | | |
| Yeast Strain | Saccharomyces cerevisiae | | | |
| Dosage | 50-150g/hl | | | |
| Fermentation Temperature | 18°C to 22°C 64°F to 72°F | | | |
| - | | | | |
| ABV Tolerance | 14% | | | |
| Nitrogen Demand | Low | | | |
| Attenuation | 78% to 85% | | | |
| Flocculation | Medium to Hig | n | | |
| Weight | 0.5 kg | | | |
| Physical, Chemical and Micr | | | | |
| Parameter | Unit of Measure | Value | Specification Value | |
| Appearance | - | Fine granules (typically 3mm particle size) | - | |
| Powder flow characteristics | - | Free flowing granules | - | |
| Oder | | Weak characteristic yeast | Turpical | |
| Odor | - | smell | Typical | |
| Color | _ | Light brown/beige | Light | |
| | | | brown/beige | |
| Solubility | - | Miscible in water & ethanol solutions | - | |
| - | % | 95.4 | > 92 | |
| Dry matter Moisture | % | 95.4 4 to 6 | > 92 | |
| | | 4 to 6 | < 8 >10 ¹⁰ | |
| Total Yeast Plate Count | Cfu/g | | - | |
| Direct Live Cell Count | Cells/g | 1.9 x 10 ¹⁰ | > 1.9 x 10 ¹⁰ | |
| Lactic Acid Bacteria | Cfu/g | < 10 | < 10 ³ | |
| Acetic Acid Bacteria | Cfu/g | < 10 | < 104 | |
| Wild Yeasts | Cfu/g | < 10 | < 105 | |
| Moulds | Cfu/g | < 10 | < 10 ² | |
| Coliforms | Cfu/g | < 10 | < 10 ² | |
| Escherichia coli | Cfu/g | Absent in 1 g | Absent in 1 g | |
| Staphylococcus aureus | Cfu/g | Absent in 1 g | Absent in 1 g | |
| Salmonella spp | Cfu/g | Absent in 25 g | Absent in 25 g | |
| Listeria monocytogenes | Cfu/g | Absent in 25 g | Absent in 25 g | |
| Allergens* | | | | |
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Beer Styles

Amber Ale, Pale Ales, Porters, Stouts

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



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