



Document ID:	SPEC-P-11
Revision 6	07-June-2024
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, 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 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].

Ingredient Declaration

Yeast	98.8% to 99.2%
Emulsifier E491*	0.8% to 1.2% (*Sorbitan Monostearate)

Technical Specification

Yeast Strain	<i>Saccharomyces cerevisiae</i>
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 High
Weight	0.5 kg

Physical, Chemical and Microbiological properties

Parameter	Unit of Measure	Value	Specification Value
Appearance	-	Fine granules (typically 3mm particle size)	-
Powder flow characteristics	-	Free flowing granules	-
Odor	-	Weak characteristic yeast smell	Typical
Color	-	Light brown/beige	Light brown/beige
Solubility	-	Miscible in water & ethanol solutions	-
Dry matter	%	95.4	> 92
Moisture	%	4 to 6	< 8
Total Yeast Plate Count	Cfu/g	1.3 x 10 ¹⁰	>10 ¹⁰
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	< 10 ⁴
Wild Yeasts	Cfu/g	< 10	< 10 ⁵
Moulds	Cfu/g	< 10	< 10 ²
Coliforms	Cfu/g	< 10	< 10 ²
<i>Escherichia coli</i>	Cfu/g	Absent in 1 g	Absent in 1 g
<i>Staphylococcus aureus</i>	Cfu/g	Absent in 1 g	Absent in 1 g
<i>Salmonella spp</i>	Cfu/g	Absent in 25 g	Absent in 25 g
<i>Listeria monocytogenes</i>	Cfu/g	Absent in 25 g	Absent in 25 g

Allergens*

Old English Dehydrated Yeast does not contain added allergens.

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

GMO

Old English Dehydrated Yeast does not contain genetically modified organisms or materials.

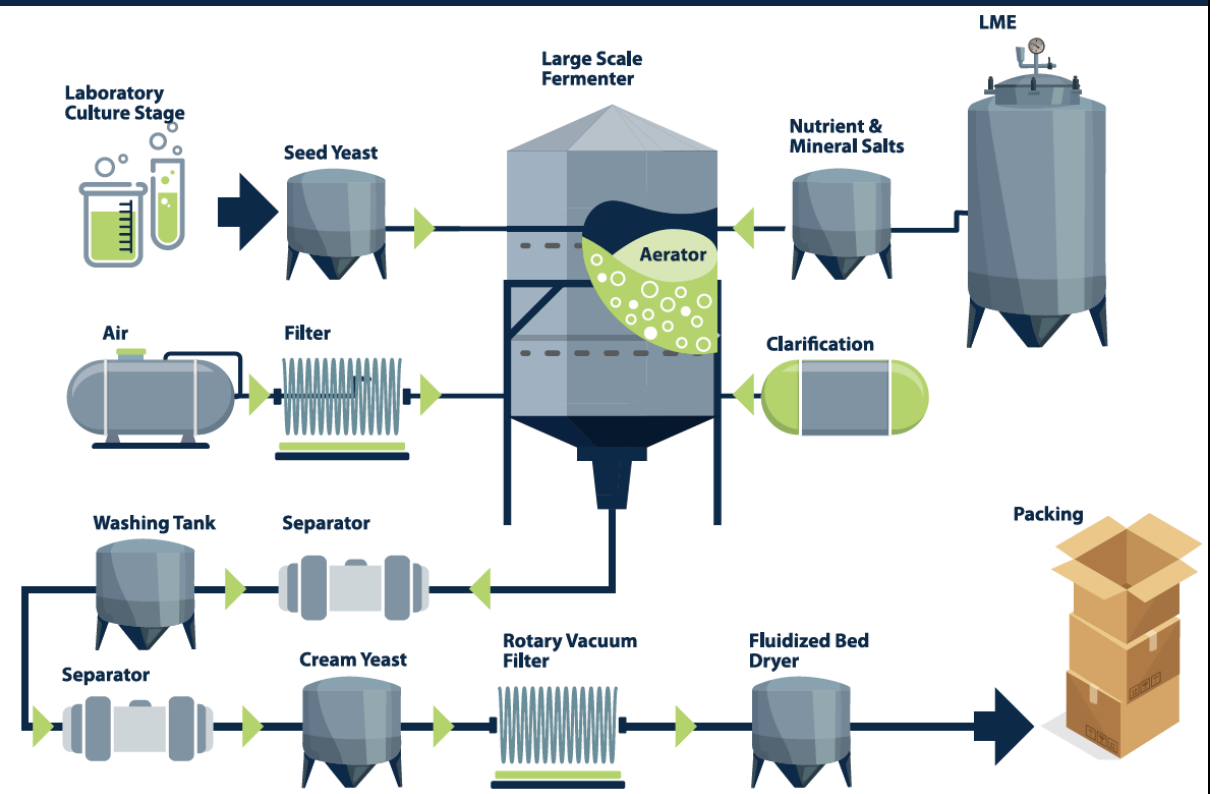
Packaging

Old English Dehydrated 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, and well-ventilated environment.
Shelf life:	3 years from date of production, if 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 expiry date on packs prior to opening. When added to water or a water solution, Old English Dehydrated Yeast releases CO₂, especially on substrates high in sugars or starch. Ensure adequate ventilation to keep levels below advised exposure limits. Please request a Material Safety Data Sheet/MSDS for further advice.

Manufacturing Chart



Flavour Chart

Dark fruit	Clean	Tropical Fruit	Banana	Green Apple	Citrus	Candy	Grassy	Bubblegum
HIGH	HIGH	LOW	LOW	LOW	MEDIUM	LOW	LOW	LOW

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