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Approved By:	Philip Woodnutt



## Technical Data Sheet

### Apres Ski Dehydrated Yeast

#### Product Description

**Apres Ski Dehydrated Yeast** is developed by WHC Lab.

Introducing our latest innovation in lager yeast strains, directly from the breathtaking Swiss Alps. Our Swiss lager yeast, offers an exceptional brewing experience that is sure to elevate your craft to new heights. This strain has been carefully selected to create lagers with remarkable sessionability, making it a perfect choice for brewers aiming to craft beers that are both approachable and refined.

Apres Ski is prized for its ability to produce exceptionally clean and refreshing lagers. Your beers will exhibit a delightful and subtle interplay of floral and fruity notes, imparting a unique character that's bound to captivate palates. With low ester production and crispness at higher fermentation temps it represents an ideal house lager strain option, ensuring consistent and predictable results with each batch.

Embrace the essence of the Swiss Alps in every pour and make Apres Ski your trusted companion in brewing excellence.

#### 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 100g per hl of wort for a standard gravity brew (1.045). The pitch rate is between 100-200g/hl of wort.

The intended fermentation temperature range is 8°C to 16°C [46°F to 60°F].

#### Ingredient Declaration

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

#### Technical Specification

Yeast Strain	<i>Saccharomyces pastorianus</i>
Dosage	100-200g/hl
Fermentation Temperature	8°C to 16°C 46°F to 60°F
ABV Tolerance	12%
Nitrogen Demand	Medium
Attenuation	73% to 80%
Flocculation	Low to Medium
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 <sup>10</sup>	>10 <sup>10</sup>
Direct Live Cell Count	Cells/g	1.9 x 10 <sup>10</sup>	> 1.9 x 10 <sup>10</sup>
Lactic Acid Bacteria	Cfu/g	< 10	< 10 <sup>3</sup>
Acetic Acid Bacteria	Cfu/g	< 10	< 10 <sup>4</sup>
Wild Yeasts	Cfu/g	< 10	< 10 <sup>5</sup>
Moulds	Cfu/g	< 10	< 10 <sup>2</sup>
Coliforms	Cfu/g	< 10	< 10 <sup>2</sup>
<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\*

Apres Ski Dehydrated Yeast does not contain added allergens.

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

#### GMO

Apres Ski Dehydrated Yeast does not contain genetically modified organisms or materials.

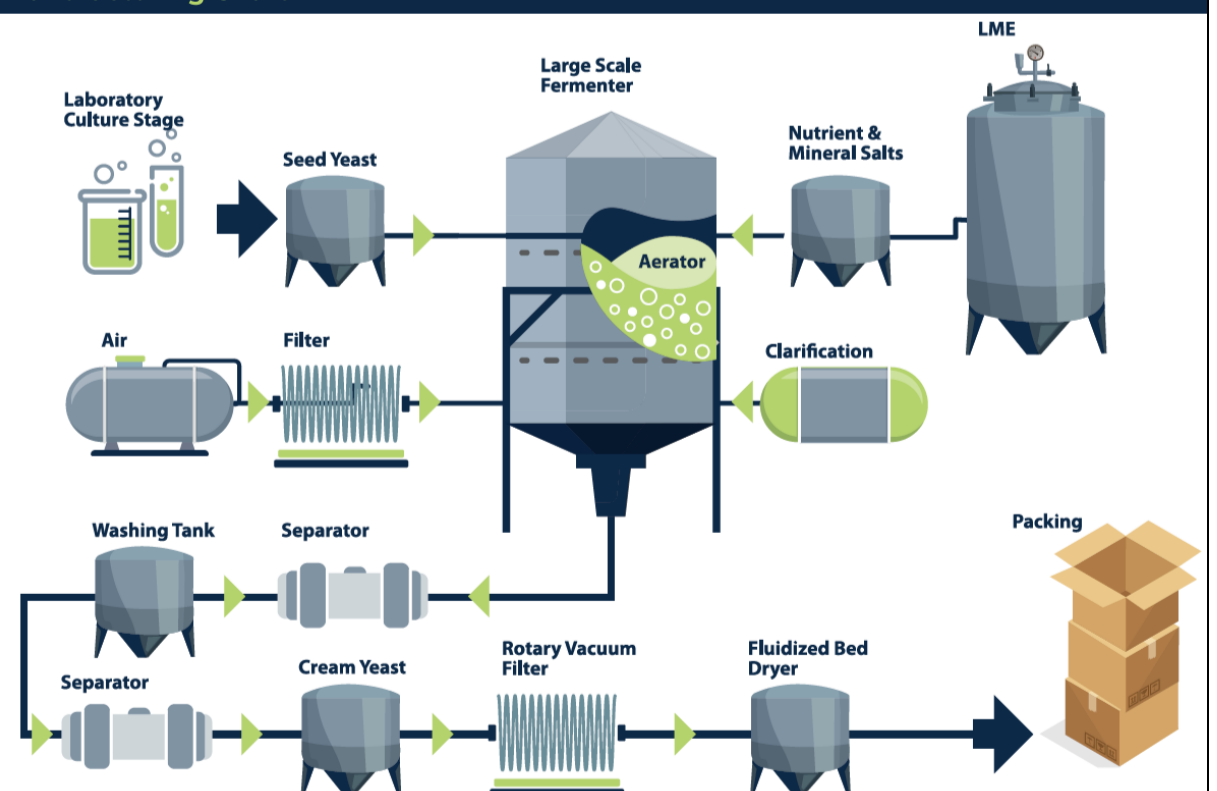
#### Packaging

Apres Ski 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.  <b>When added to water or a water solution, Apres Ski Dehydrated Yeast releases CO<sub>2</sub>, especially on substrates high in sugars or starch. Ensure adequate ventilation to keep levels below advised exposure limits.</b> <i>Please request a Material Safety Data Sheet/MSDS for further advice.</i>

#### Manufacturing Chart



#### Flavour Chart

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

#### Beer Styles

**Bock, German Lagers, Helles, Lagers, Pilsner**

If you have any questions or concerns about our product please contact us at [lab@whclab.com](mailto:lab@whclab.com)