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Approved By:	Philip Woodnutt



## Technical Data Sheet

### Farmhouse Vibes Dehydrated Yeast

#### Product Description

**Farmhouse Dehydrated Yeast** is developed by WHC Lab.

Farmhouse Vibes Saison yeast, a true artisanal gem crafted for brewers who seek to create exceptional saisons and farmhouse styles that exude the essence of traditional farmhouse brewing. One of the standout features of the diastatic Farmhouse Vibes is its extraordinary phenols and ester profiles add a captivating bouquet of bubblegum, pepper and fruit to your brews. These distinct flavors are the hallmark of authentic saison character, and they elevate your beer to new heights. Additionally, this yeast is a master of glycerol production, resulting in a silky smooth mouthfeel that will leave your patrons yearning for more.

Farmhouse Vibes embodies the spirit of rustic, rural brewing, allowing you to craft saisons and sour beers that tell a story with every sip.

#### 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 19°C to 26°C [66°F to 79°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	19°C to 26°C 66°F to 79°F
ABV Tolerance	14%
Nitrogen Demand	Medium
Attenuation	80+%
Flocculation	Low to Medium
Weight	0.5 kg

#### Physical, Chemical and Microbiological properties

Parameter	Unit of Measure	Value	Specification Value
Appearance	-	Fine granules <i>(typically 3mm particle size)</i>	-
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\*

Farmhouse Vibes Dehydrated Yeast does not contain added allergens.

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

#### GMO

Farmhouse Vibes Dehydrated Yeast does not contain genetically modified organisms or materials.

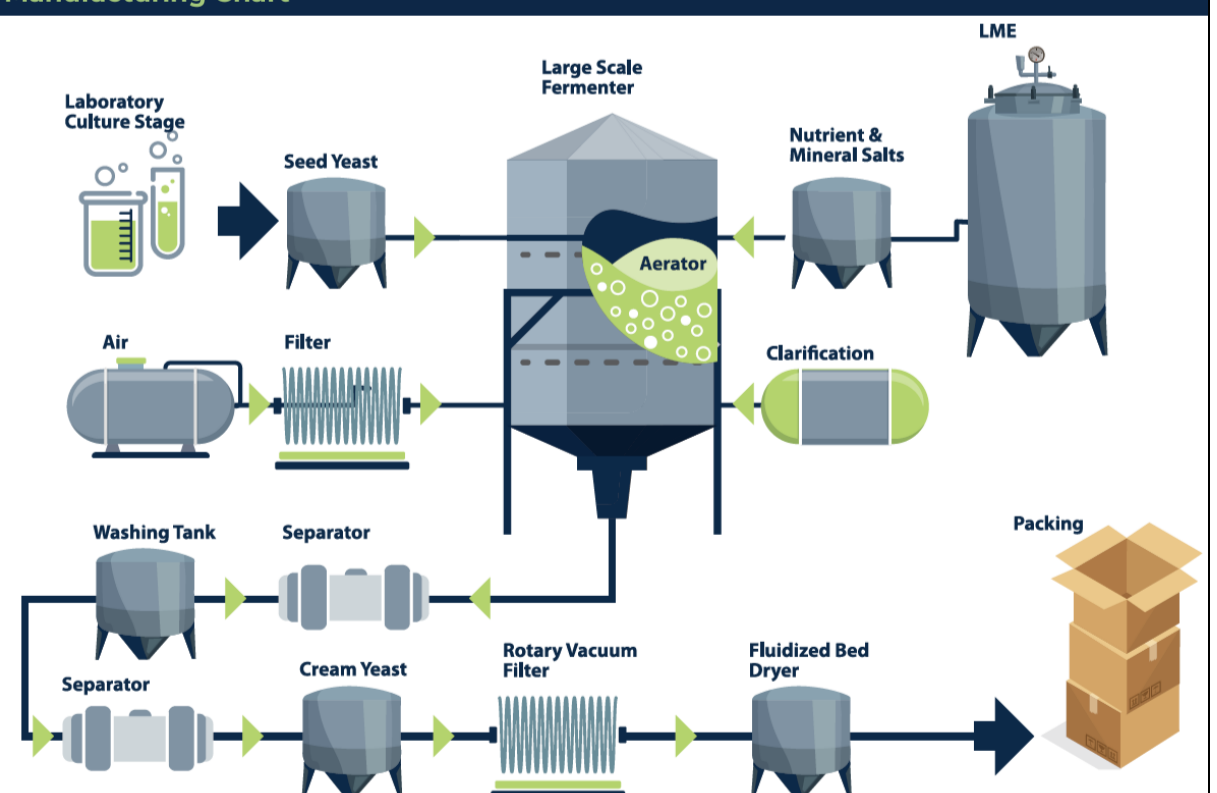
#### Packaging

Farmhouse Vibes 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 <b>or</b> 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 <b>or</b> 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, Farmhouse Vibes 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. Please request a Material Safety Data Sheet/MSDS for further advice.</b>

#### Manufacturing Chart



#### Flavour Chart

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

#### Beer Styles

**Belgian Ale, Belgian Pale Ale, Belgian Strong Ale, Saison, Sours**

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