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Technical Data Sheet

LAX Dehydrated Yeast

Product Description

LAX Dehydrated Yeast is developed by WHC Lab.

LAX yeast is a clean and highly versatile and reliable yeast strain that was isolated from a famous West Coast brewery and has become a staple in the brewing industry. It is a top-fermenting yeast that is renowned for its clean and neutral flavor profile, making it an excellent choice for a wide range of beer styles. Whether you are brewing a classic American Pale Ale, a hop-forward IPA, high gravity brew or a stout , LAX yeast delivers consistent and exceptional results.

The of the key reasons why breweries should consider selecting LAX yeast is its ability to accentuate the hop character in a beer. This yeast strain is known for its remarkable ability to showcase the aromatic qualities of hops, allowing the true essence of the chosen hop varieties to shine through by providing a clean base.

The clean fermentation profile of LAX yeast ensures that the delicate hop flavors are not overshadowed by yeast-derived esters, resulting in a beer with a crisp and pronounced hop presence.Another notable advantage of using Lax yeast is its high ABV tolerance rates and, LAX yeast is known for its robust fermentation.LAX yeast is an indispensable tool in a brewer's arsenal. Its clean and neutral flavor profile, ability to accentuate hop character, and high attenuation rate make it an ideal choice for breweries of all sizes and expertise levels.

By selecting LAX yeast, breweries can ensure the production of exceptional beers that captivate the taste buds of their customers, reinforcing their reputation for crafting high-quality brews.

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	*Saccharomyces cerevisiae*
Dosage	*50-150g/hl*
Fermentation Temperature	*18°C to 22°C* *64°F to 72°F*
ABV Tolerance	*13%*
Nitrogen Demand	*Medium*
Attenuation	*76% to 80%*
Flocculation	*Medium 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	1.3×10^{10}	$>10^{10}$
Direct Live Cell Count	Cells/g	1.9×10^{10}	$> 1.9 \times 10^{10}$
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	$< 10^{2}$
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*

LAX Dehydrated Yeast does not contain added allergens.
**EU Regulation 1169/2011 (Food Information Regulations) (Annex II)*

GMO

LAX Dehydrated Yeast does not contain genetically modified organisms or materials.

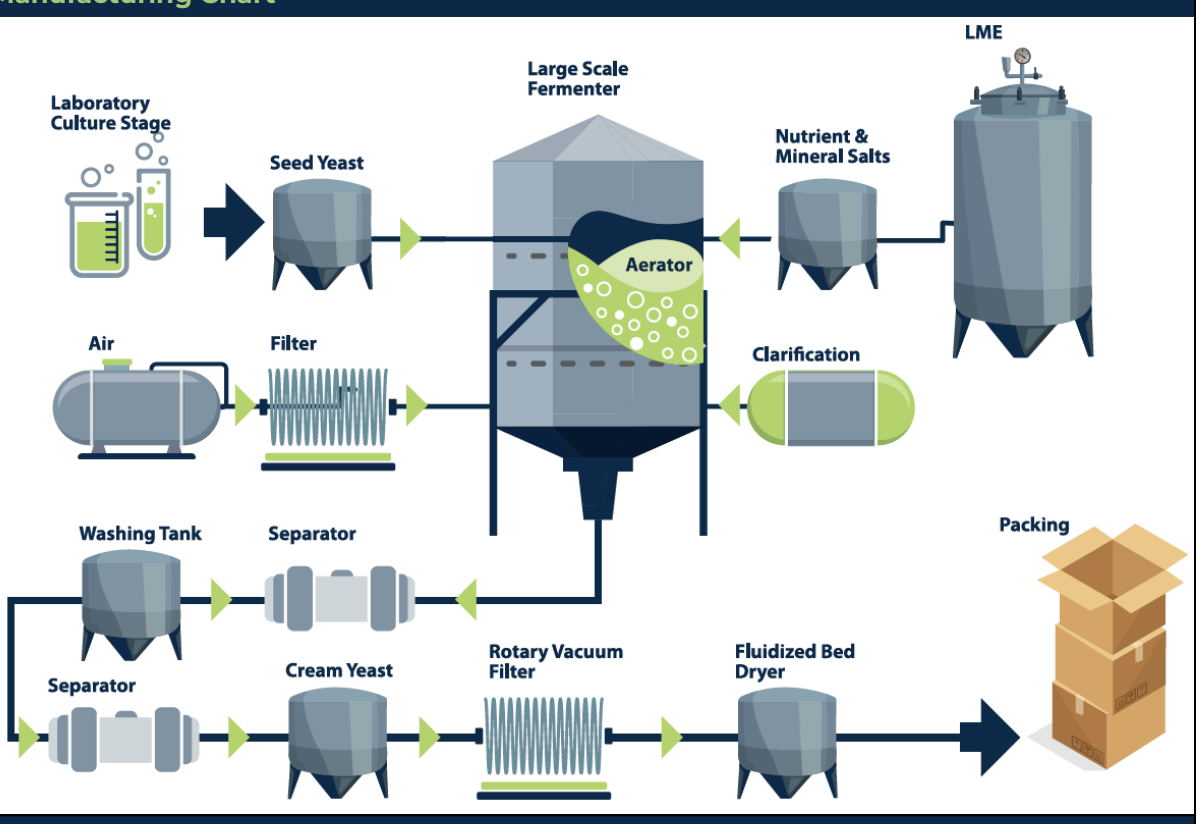
Packaging

LAX 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, LAX Dehydrated Yeast releases CO_2, 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

Beer Styles

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

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

Prepared by:
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