



## Technical Data Sheet

### Banana Split-Iconic Wheat Yeast-Dehydrated

#### Product Description

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

Introducing our Banana Split Hefeweizen yeast, a game-changer for breweries seeking to craft exceptional wheat beers that stand out from the crowd. Derived from the renowned Weihenstephan strain. What sets it apart from other wheat strains on the market is not a diastatic strain, ensuring no risk to brewhouse operations.

Banana Split is a maestro in producing high levels of isoamyl acetate, the compound responsible for that delightful banana flavor, which is wonderfully balanced by very subtle undertones of apple, clove, and plum. It's an orchestra of fruity and spicy aromatics that dance on the palate, creating a truly unique beer-drinking experience. For those seeking to amplify the banana flavor, simply raise the fermentation temperatures.

Banana Split Hefeweizen yeast is your ticket to creating wheat beers that are an explosion of flavor and a true crowd-pleaser. Elevate your brews with this extraordinary yeast strain, setting your craft apart from the competition. Don't just make beer; make an impression with Banana Split.

#### 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 24°C [66°F to 75°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 24°C 66°F to 75°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 <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\*

Banana Split Dehydrated Yeast does not contain added allergens.

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

#### GMO

Banana Split Dehydrated Yeast does not contain genetically modified organisms or materials.

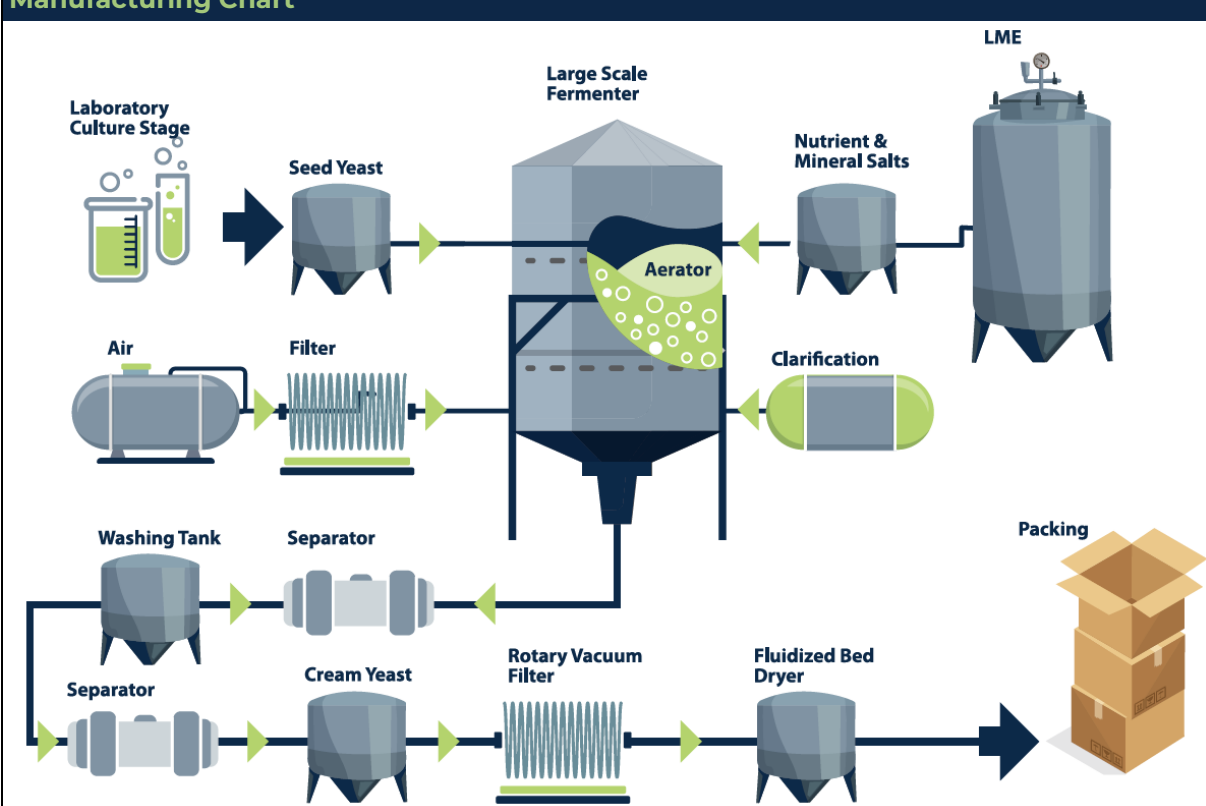
#### Packaging

Banana Split 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 [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 [32°F to 50°F]) and use promptly. Please note expiry date on packs prior to opening.  <b>Note:</b> When added to water or a water solution, Banana Split 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 refer to the Material Safety Data Sheet/MSDS for further advice.

#### Manufacturing Chart



#### Flavour Chart

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

#### Beer Styles

**Hefeweissen**

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

