WHC Lab Ltd., Prospect Lower, Newcastle, Co. Wicklow, A63 H0K8, Ireland Issue 5 | 8 February 2024



# **Technical Data Sheet**

## Farmhouse Vibes-Diastatic Saison Yeast- Dehydrated

#### **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. lt

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].

Technol Specification  Technol Specification  Secondary and the se	Yeast	98.8% to 99.2%			
Mass Strain       Socktaromyces czewiakce         Dosage       1975 to 200°         Errementation Temperature       1975 to 200°         Atty Telesance       443         Nitrogen Demand       Addum         Ecoculation       200%	Emulsifier E491*	0.8% to 1.2% (*Sorbitan Monostearate)			
Dosage         50-1500/m           Fortmonization Temperature         60:5 co.35°C           Association         80:95           Nitrogen Demand         Medium           Association         60:95           Nitrogen Demand         80:95           Phylach, Chendicat and Medium         65:55           Beoder floor characteristics         0:55 kg           Phylach, Chendicat and Medium         65:55           Booder floor characteristics         0:75 floor 3000           Did or         0:41 million matteristic yeast         Typical           Color         0:1         Light Enromybeige         Light Enromybeige           Doug anter         %         455:4         9:29           Discussion         Cluby         1:30:10         1:39:30           Discussion         Cluby         1:30:10         1:39:30           Discussion         Cluby         1:0:10         1:00           Discussion         Cluby         1:0:10         1:00           Discussion         Cluby         1:0:0:10         1:0:10           Discussion         Cluby         1:0:0:10         1:0:0:10           Discussion         Cluby         1:0:0:10         1:0:0:10           Discu	Technical Specification Yeast Strain	Saccharomyces cerevisiae			
Performance       647       Maryar:         Nitrogen Demand       Medium         Arenuation       20 %         Physical, Cherical and Microbal Glipid properties         Projecal, Cherical and Microbal Glipid properties         Proveder, How characteristics       -         Proveder, How characteristics       -         Color       -         Color       -         Diracteristics       -         Proveder, How characteristics       -         Diracteristics       -         Diracterist	Dosage	-			
APV Tolerance         Indiv           APV Tolerance         MAR           Nitrogen Demand         Medium           Matchmutation         A0018           Floculation         Low to Medium           Weight         O.S.03           Physical, Chemical and Microbiological properties           Reverser         Weight Maximutation           Color         -           Proved rifeworthancterites         -           Color         -           Device field count         Clught Inworkheige           Soutbility         -           Prove field count         Clug           Clug         -           Meditaria         Clug           Soutbility         -           Prove the field count         Clug           Clug         -           Meditaria         Clug           Soutbility         -           Soutbility         -           Prove the field count         Clug           Clug         -           Soutbility         -           Soutbility         -           Soutbility         -           Soutbility         -           Soutbility         - </td <td>Fermentation Temperature</td> <td></td> <td colspan="3"></td>	Fermentation Temperature				
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Weight       0.5 kg         Physical, Chemical and Microbiological properties         Seanders       Intel Measure       Intel Measure <td>Attenuation</td> <td></td> <td colspan="3"></td>	Attenuation				
Physical Chambel and Microbiogical properties           Designation         Vester         Filter dynamics         Provide the provide theproprovide theprovid	Flocculation				
Specified Test         Value of Name         Value of Name         Specification Value           Appenditude         -         -         Fine granules         -           Color         -         -         Weak characteristic yeast         Typical           Solubility         -         -         Meak characteristic yeast         Typical           Solubility         -         -         Meak characteristic yeast         -           Day matter         %         35.4         > 92.2           Modular         -         -         Meak characteristic yeast         -           Day matter         %         4.16.6         -           Day matter         %         4.16.6					
Providen flow characteristics of the provident flow characteristic sease in the provident flow characteristics of the provident flow characteristics of the provident flow characteristics of the provident flow characteristic sease in the pro	Parameter			Specification Value	
Pender flow characteristics       -       Free flowing granules       -         Odor       -       Weak characteristic yeast       Typical         Color       -       Ught proxy/beige       Down/beige         Schubility       -       Muschbein wear & a thandi       -         Dry matter       N       95.4       > 92.         Dry matter       N       95.4       > 92.         Drait Yeast Plate Count       Ch/g       13.3.10.9       > 10.9         Decite Live Cell Count       Ch/g       13.3.10.9       > 10.9         Decite Live Cell Count       Ch/g       < 10	Appearance	_	Fine granules	-	
Odor     -     Weak characteristic yeart arrell     Upical       Color     -     Light Lorwnbeige     Upical       Solubility     -     Miscible in water & ethanol     -       Day matter     %     44 b 6     < 92	Powder flow characteristics			-	
Color         Striell         Zr           Color         -         Hight brownboige         Light brownbeige           Solubility         -         Michble in water & ethanol         -           Solubility         -         Michble in water & ethanol         -           Dy matter         %         4 to 6         <88	Odor	_	Weak characteristic yeast	Typical	
Abor     -     Light down Weingle     Drown/heingle       Solubility     -     Miscible in water 6 enhandle       Dry matter     %     95.4     > 92       Moltature     %     95.4     > 92       Dry matter     %     95.4     > 92       Dry matter     %     95.4     > 92       Dry matter     %     95.4     > 92       Dream     Live Gold Location     Caludy     13 x 10 <sup>10</sup> > 13.9 x 10 <sup>10</sup> Dreat Live Gold Count     Chulg     13 x 10 <sup>10</sup> > 13.9 x 10 <sup>10</sup> Acctic Acid Bacteria     Chulg     < 10					
Solubility       -       solubility       -         Day matter       N       954.4       > 92         Molecture       N       4 to 5       < 8	Color	-	Light brown/beige	brown/beige	
Day matter 96. 95.4 992 Moisture 86. 4 to 6 < 8 Total Yeast Plate Count Culls Direct Live Cell Count Culls Direct Live Cell Count Culls Direct Live Cell Count Culls Chulg 13, x10 <sup>10</sup> >100 < 101 Lactic Acid Bacteria Chulg < 10 < 102 410 × 100 < 102 Chulg < 10 < 102 Chulg < 10 < 102 Chulg < 10 < 102 Collforms Chulg < 10 < 102 Chulg < 10 < 102 Collforms Chulg < 10 < 102 Chulg < 10 < 102 Collforms Chulg < 10 < 102 Chulg < 10 < 103 Excheduchia coll Chulg < 10 < 102 Chulg < 10 < 103 Excheduchia coll Chulg < 10 < 102 Excheduchia coll Chulg Absent in 25 Absent in 25 Absent in 25 Absent in 25 Absent in 25 Absent in 25 Absent in 25 Excheduchia coll Chulg Absent in 25 Excheduchia coll Second Tormation Regulations (Annex II) Excheduchia coll absent in 25 Excheduchia coll Second Views Delaydrated Veast does not contain added allergens. Excheduchia contact with food-Contact legislation, including, EU Regulation 25 Excheduchia contact with food-Contact legislation added allergens. Excheduchia Sintended for contact with food-Contact legislation 25 Excheduchia Sintended for contact with food-Contact legislation 25 Excheduchians: Store at cool to ambient temperatures (Ideally SrC to ISC (AFF to SSFE), dry and well-ventilated environment. Excheductions: Store at cool to ambient temperatures (Ideally SrC to ISC (AFF to SSFE), dry and well-ventilet environment. Excheductions: Store at cool to ambient temperatures (Ideally SrC to ISC (AFF to SSFE), and use prompty. Please note expiry date on packs prior to opening. Excheductions: Store at cool to ambient temperatures (Ideally SrC to ISC (Extreme Styperate Vereat Store Store 20 Ex	Solubility	_		-	
Weissure       %       4 to 6       < 8         Total Yeast Plate Count       Cfu/g       1.3 × 10 <sup>10</sup> >100 <sup>10</sup> Direct Live Cell Count       Cfu/g       1.3 × 10 <sup>10</sup> >100 <sup>10</sup> Direct Live Cell Count       Clu/g       1.9 × 10 <sup>10</sup> >10 <sup>2</sup> Direct Live Cell Count       Clu/g       <10	Drv matter	%		> 92	
Direct Live Cell Count Cells(9 19 × 10 <sup>11</sup> > 19 × 10 <sup>12</sup> Lactic Acid Bacteria Cf.1/4 4 < 10 < 10 <sup>2</sup> 4 < 10 <sup>2</sup> 4 < 10 < 10 <sup>2</sup> 4 4 4 4 4 4 4 4 4 4	Moisture				
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Accel: Acid Bacteria Chu/g <pre>-10</pre> <pre>-10&lt;</pre>	Direct Live Cell Count	-			
Wild Yeasts       Cfu/g       <10		-			
Moulds       Cfu/g       < 10	Wild Yeasts	-			
Escherichia coli       Cfu/g       Absent in 1g       Absent in 1g         Staptylococcus aureus       Cfu/g       Absent in 1g       Absent in 1g         Staptylococcus aureus       Cfu/g       Absent in 2g       Absent in 25         Listeria monocytagenes       Cfu/g       Absent in 25       Absent in 25         Firmhouse Vibes Dehydrated Yeast does not contain added allergens.       To added allergens         Formhouse Vibes Dehydrated Yeast does not contain genetically modified organisms or materials.         Packeging         Farmhouse Vibes Dehydrated Yeast is available in 500g vacuum packed silver foil packs. This materials intended for contact with food), EU Regulation 1245/2020 (plastic materials intended for contact with food), EU Regulation 1245/2020 (plastic materials intended for contact with food), EU Regulation 1245/2020 (plastic materials intended for contact with food), EU Regulation 2025/2006 (GMP for materials intended for contact with food), EU Regulation 1245/2020 (plastic materials intended for contact with food), EU Regulation 1245/2020 (plastic materials intended for contact with food), EU Regulation 2025/2006 (GMP for materials intended for contact with food), EU Regulation 2025/2006 (GMP for materials intended for contact with food), EU Regulation 2025/2006 (GMP for materials intended for contact with food), EU Regulation 1245/2020 (plastic         Storage Conditions:       Store at cool to ambient temperatures (ideally SPC to 15°C (25°F for 50°F)), dry, and well-ventilated environment.         Sheff life:       3 years from date of production, if vacuum seal is not broker and if stored as out	Moulds	Cfu/g	< 10	-	
Stapplylococcus aureus       Cfu/g       Absent in 1g       Absent in 1g         Samonella spp       Cfu/g       Absent in 25 g       Absent in 25 g         Absent in 25 g       Absent in 25 g       Absent in 25 g         Allergens*       Farmhouse Vibes Dehydrated Veast does not contain added allergens.       ************************************	Coliforms	_			
Salmonella spp Cfu/g Absent in 25 Absent in 125 Absent		-	-		
Listeria manocytagenes       Cfu/g       Absent in 25 g       Absent in 25         Allergens*       Erromhouse Vibes Dehydrated Yeast does not contain added allergens.       Tel Regulation 1169/2011 (Food Information Regulations) (Annex II)         GNO       Erromhouse Vibes Dehydrated Yeast does not contain genetically modified organisms or materials.         Packaging       Erromhouse Vibes Dehydrated Yeast is available in 500g vacuum-packed silver foil packs.         This material complies with relevant food-contact legislation, including, EU Regulation 252/2004 (plassic materials intended for contact with food), EU Regulation 2023/2006 (GMP for materials intended for contact with food), EU Regulation 2023/2006 (GMP for materials intended for contact with food), EU Regulation 2023/2006 (GMP for materials intended for contact with food), EU Regulation 2023/2006 (GMP for materials intended for contact with food), EU Regulation 2023/2006 (GMP for materials intended for contact with food).         Storage Conditions:       Store at cool to ambient temperatures (ideally S*C to 15*C [4*F to 5*F]), dry, and well-ventilated environment.         Shelf life:       3 years from date of production, if vacuum seal is not broker and if stored as outlined above.         Handling:       Work: When added to water or a water solution, Farmhouse Vibes Dehydrated Yeast they have a to approxip.         Please note expiry date on packs prior to opening.       Note: When added to water or a water solution, Farmhouse Vibes Dehydrated Yeast they have a to be produced to water solution.         Work:       Shephydrated Yeast for date of production, firmhouse Vibes Deh	Salmonella spp			Absent in 25 g	
Farmhouse Vibes Dehydrated Yeast does not contain added allergens. (2) Regulation NE9/2011 (Food Information Regulations) (Annex II) <b>Severation New Vibes Dehydrated Yeast does not contain genetically modified organisms or</b> <b>naterials</b> . <b>Parhhouse Vibes Dehydrated Yeast is available in SOO</b> g vacuum-packed silver foil packs. This material complies with relevant food-contact legislation, including, EU Regulation 1985/2006 (materials intended for contact with food), EU Regulation 2023/2006 (GMP for materials intended for contact with food), EU Regulation 2023/2006 (GMP for materials intended for contact with food), EU Regulation 2023/2006 (GMP for materials intended for contact with food), EU Regulation 2023/2006 (GMP for materials intended for contact with food), EU Regulation 2023/2006 (GMP for materials intended for contact with food), EU Regulation 2023/2006 (GMP for materials intended for contact with food), EU Regulation 2023/2006 (GMP for materials intended for contact with food), EU Regulation 2023/2006 (GMP for materials intended for contact with food), EU Regulation 2023/2006 (GMP for materials intended for contact with food), EU Regulation 2023/2006 (GMP for materials intended for contact with food), EU Regulation 2023/2006 (GMP for materials intended for contact with food), EU Regulation 2023/2006 (GMP for materials intended for contact with food), EU Regulation 2023/2006 (GMP for materials ENT to 50°FI) and use promptly. Please refer to the expiry date on packs prior to opening. <b>Note: When added to water or a water solution, Formhouse</b> <b>Vibes Dehydrated Yeast releases CO</b> , especially on substrates high in sugars or starch. Ensure addequate we fulction to keep levels below advised exposure (mints. <i>Please refer to the Material Safety Data Sheet/MSDS for</i> <b>Further advice</b> <b>Every team team food (Contact Contact)</b> <b>For uncter team team food (Contact Contact)</b> <b>For uncter team team food (Contact Contact)</b> <b>For uncter team team team team team team team team</b>	Listeria monocytogenes	-		Absent in 25 g	
Shelf life:       3 years from date of production, if vacuum seal is not broker and if stored as outlined above.         Once opened.re.sealto 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.         Handling:       Mote: 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 refer to the Material Safety Data Sheet/MSDS for further advice.         Matufacturing Chart       Image Scale Ferminate (cluive Stage (cluive St	<b>Storage and Handling</b> Storage Conditions:				
and if stored as outlined above.         Or if stored as outlined above.         Construction         Handling:         Handling:         Handling:         Handling:         Note: When added to water or a water solution, Farmhouse Vibes Dehydrated Yeast releases CO2, especially on substrates high in sugars or starch. Ensure adequate vertilitation to keep levels below advised exposure limits. Please refer to the Material Safety Data Sheet/MSDS for further advice.         Manufacturing Chart         If if if you water or a water solution, Farmhouse Vibes Dehydrated Yeast releases CO2, especially on substrates high in sugars or starch. Ensure adequate vertilitation to keep levels below advised exposure limits. Please refer to the Material Safety Data Sheet/MSDS for further advice.         Manufacturing Chart         If if if you water or a water solution, Farmhouse Vibes Dehydrated Yeast releases CO2, especially on substrates high in sugars or starch. Ensure adequate vertilitation to keep levels below advised exposure limits. Please refer to the Material Safety Data Sheet/MSDS for further advice.         Manufacturing Chart       If	Shelf life:	3 years from date of production, if vacuum seal is not broken,			
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. Note: 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 vertilation to tkeep levels below advised exposure limits. Please refer to the Material Safety Data Sheet/MSDS for further advice. Martification to keep levels below advised exposure limits. Please refer to the Material Safety Data Sheet/MSDS for further advice. Mutrient Sug Substrates high in sugars or starch. Ensure adequate vertilation to the waterial Safety Data Sheet/MSDS for further advice. Mutrient Sug Substrates high in sugars or starch. Ensure adequate vertilation to the material Safety Data Sheet/MSDS for further advice.					
<complex-block>Vibes Dehydrated Yeast releases CO<sub>2</sub>, especially on substrates high in sugars or starch. Ensure adequate yous trillation to keep levels below advised exposure limits. Dease refer to the Material Safety Data Sheet/MSDS for further advice.</complex-block>		results, store re-sealed packs in a refrigerator (0°C to 10°C [32°F to 50°F]) and use promptly.			
<complex-block><complex-block>         Librariery       Seed Yeas       Internetion       Internetion       Internet Sats         Ar       Filer       Internetion       Internet Sats       Internet Sats         Ar       Filer       Internetion       Internet Sats       Internet Sats         Ar       Filer       Internet Sats       Internet Sats       Internet Sats       Internet Sats         Ferneture       Crean Yeas       Filer       Internet Sats       Internet Sats       Internet Sats         Ferneture       Crean Yeas       Filer       Internet Sats       Internet Sats       Internet Sats         Ferneture       Crean Yeas       Filer       Internet Sats       Internet Sats       Internet Sats         Ferneture       Crean Yeas       Filer       Internet Sats       Internet Sats       Internet Sats         Interneture       Interneture       Interneture       Interneture       Interneture       Interneture         Interneture       Interneture       Interneture</complex-block></complex-block>	Handling:	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			
Liboratory       Seed Yeast       Ferrinenter         Air       Filter       Arrator         Hirerator       Carification         Vashing Tank       Separator         Cream Yeast       Filter         Cream Yeast       Filter         Filter       Filter         Dark furth       Cream Yeast         Filter       Filter		rarener advice.		dequate osure limits.	
Seed Yeast       Image: Construction of the co	Manufacturing Chart	lattier daviee.		dequate osure limits. et/MSDS for	
Air       Filter       Carification         Washing Tank       Separator       Packing         Separator       Filter       Fluidized Bed         Separator       Filter       Filter         Separator <t< td=""><td>Laboratory</td><td>Large</td><td>L Scale Inter</td><td>dequate osure limits. et/MSDS for</td></t<>	Laboratory	Large	L Scale Inter	dequate osure limits. et/MSDS for	
Washing Tank       Separator       Packing         Separator       Cram Yeast       Botary Yacuum       Fluidized Bed         Filter       Filter       Fluidized Bed       Fluidized Bed         Forvour Chart       Elean       Topical Fuit       Banana       Green Apple       Citrus       Candy       Grasy       Bubblegur         Image: Separator       Image: Separator       Image: Separator       Image: Separator       Image: Separator       Image: Separator         Separator       Cram Yeast       Image: Separator	Laboratory Culture Stage	Large	Scale enter Nutrient &	dequate osure limits. et/MSDS for	
Washing Tank       Separator       Packing         Separator       Cram Yeast       Botary Yacuum       Fluidized Bed         Filter       Filter       Fluidized Bed       Fluidized Bed         Forvour Chart       Elean       Topical Fuit       Banana       Green Apple       Citrus       Candy       Grasy       Bubblegur         Image: Separator       Image: Separator       Image: Separator       Image: Separator       Image: Separator       Image: Separator         Separator       Cram Yeast       Image: Separator	Laboratory Culture Stage	Large	Scale enter Nutrient & Mineral Salts	dequate osure limits. et/MSDS for	
Washing Talk       Separator         Gream Yeast       Rotary Vacuum         Filter       Fluidized Bed         Dryer       Oppose         Flavour Chart       Separator         Dark fruit       Clean         Tropical Fruit       Banana         Oppose       Citrus         Candy       Grassy         Bubblegur         Oppose       Oppose         Impose       Impose	Laboratory Culture Stage Seed Yeast	Large	Scale enter Nutrient & Mineral Salts Aerator	dequate osure limits. et/MSDS for	
Separator       Cream Yeast       Filter       Dryer         Image: Separator       Image: Separator       Image: Separator       Image: Separator       Image: Separator         Image: Separator       Image: Separator       Image: Separator       Image: Separator       Image: Separator       Image: Separator         Image: Separator       Image:	Laboratory Culture Stage	Large	Scale enter Nutrient & Mineral Salts Aerator	dequate osure limits. et/MSDS for	
Separator       Cream Yeast       Filter       Dryer         Image: Separator       Image: Separator       Image: Separator       Image: Separator       Image: Separator         Image: Separator       Image: Separator       Image: Separator       Image: Separator       Image: Separator       Image: Separator         Image: Separator       Image:	Laboratory Culture Stage Air	Large	Scale enter Nutrient & Mineral Salts Aerator	dequate osure limits. et/MSDS for	
Dark fruit       Clean       Tropical Fruit       Banana       Green Apple       Citrus       Candy       Grassy       Bubblegur         Image: Styles       Image: Styl	Laboratory Culture Stage Air	Large : Ferme	Scale enter Nutrient & Mineral Salts Clarification	dequate osure limits. et/MSDS for	
Image: Styles       Image: Styles<	Laboratory Culture Stage Air Air Filter Washing Tank Separator	Large : Ferme	Scale enter Nutrient & Mineral Salts Clarification Clarification Fluidized Bed	dequate osure limits. et/MSDS for	
Beer Styles	Culture Stage Seed Yeast Filter Washing Tank Separator Cream Yea Cream Yea Cream Yea	Large : Ferme	Scale enter Nutrient & Mineral Salts Clarification Clarification Fluidized Bed	dequate osure limits. et/MSDS for	
· · · ·	Laboratory Culture Stage Seed Yeast Seed Yeast Filter Filter Washing Tank Separator Cream Yeast Cream	Large : Ferme	Scale Inter Aerator Clarification Clarification Fluidized Bed Dryer	dequate osure limits. et/MSDS for	
Belgian Ale, Belgian Pale Ale, Belgian Strong Ale, Saison, Sours	Laboratory Culture Stage Seed Yeast	Large : Ferme	Scale enter Nutrient & Mineral Salts Clarification Clarification Clarification Fluidized Bed Dryer Apple Citrus Candy Gr	dequate bsure limits. et/MSDS for	

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



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