



## Technical Data Sheet

### Low Rider-Session Low Attenuating Yeast-Dehydrated

#### Product Description

**Low Rider Dehydrated Yeast** is developed by WHC Lab.

The return of an old favourite (with a shiny new paint job). Popular for lower ABV styles and classic cask alike – this low attenuating yeast is guaranteed to help your booze cruise in style. A yeast species that cannot ferment maltotriose, giving a low attenuation value leaving the attenuation in the mid 60s – depending on mash temperature and grain bill used. The use of this yeast is focused on table/session styles and non-alcoholic beers.

This updated strain produces a moderate amount of biotransformation and glycerol production helping the table beer have a fuller mouthfeel and complexity. This yeast strain showcases an extraordinary ability to accentuate tropical and citrus hop aromas, bringing a burst of juicy pineapple, mango, and citrus notes to the forefront of the beer.

#### 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). Pitch rate is between 50-100g/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	<i>Saccharomyces cerevisiae</i>
Dosage	50-100g/hl
Fermentation Temperature	18°C to 22°C 64°F to 72°F
ABV Tolerance	9%
Nitrogen Demand	Low
Attenuation	63% to 68%
Flocculation	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\*

Low Rider Dehydrated Yeast does not contain added allergens.

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

#### GMO

Low Rider Dehydrated Yeast does not contain genetically modified organisms or materials.

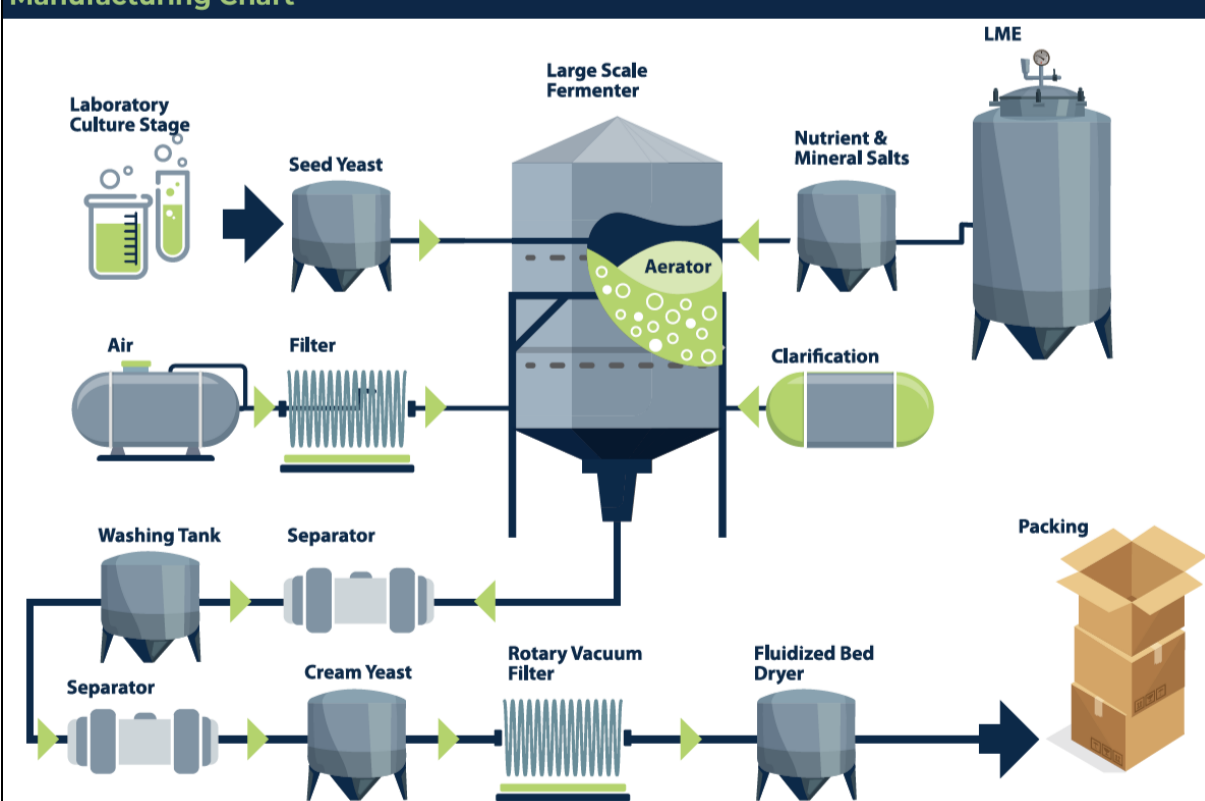
#### Packaging

Low Rider 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, Low Rider 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
LOW	MEDIUM	HIGH	MEDIUM	HIGH	HIGH	MEDIUM	HIGH	LOW

#### Beer Styles

**Non-alcoholic, Session IPA**

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

