



Technical Data Sheet

Hop Unlock-Fresh Yeast Pouch

Product Description

Hop Unlock Liquid Yeast is developed and manufactured by WHC Lab.

Introducing our innovative thiol-releasing yeast, a game-changer for brewers seeking to enhance and elevate the aromatic profile of their beers. Hop Unlock has been carefully selected to release desirable thiols during fermentation, resulting in pronounced tropical and fruity flavors that are highly sought after in modern beer styles.

Guidelines

Please note: pitch sizes are for standard gravity wort. For starting gravity above 1.065 please order double the pouches, for gravity above 1.080 order triple the amount of yeast.

The intended fermentation temperature range is 17°C to 19°C.

Ingredient Declaration

Yeast (*Saccharomyces cerevisiae*)

Technical Specification

Yeast Strain	<i>Saccharomyces cerevisiae</i>
Fermentation Temperature	17°C to 19°C
ABV Tolerance	12%
Nitrogen Demand	Medium
Attenuation	73% to 77%
Flocculation	High

Physical and Chemical properties

Parameter	Unit of Measure	Typical Value	Specification Value
Physical State	-	Liquid Suspension (some settling may occur)	As for Typical Value
Appearance	-	Beige suspended cells in dark liquid	As for Typical Value
Odor	-	Weak characteristic yeast smell	As for Typical Value
Dry matter	%	25 - 27	Min. 25
Moisture	%	72 - 74	Max. 75
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	$< 10^2$
<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*

Hop Unlock Liquid Yeast does not contain added allergens. Allergens not handled on site.
*EU Regulation 1169/2011 (Food Information Regulations) (Annex II)

GMO

Hop Unlock Liquid Yeast does not contain genetically modified organisms or materials.

Packaging

Hop Unlock Liquid Yeast is available in plastic polytainer 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 in a refrigerator (1°C to 5°C, ideally 2°C). Not suitable for freezing.
Shelf life:	3 months from date of production, if seal is not broken, and if stored as outlined above.
Handling:	It is recommended to use all the fresh yeast once the polytainer seal is opened. Where this is not practical, immediately re-seal the opened polytainers after use, store in refrigerator (1°C to 5°C) and use within 2 to 3 days for maximum activity. Please note expiry date prior to opening. Note: Please refer to the Material Safety Data Sheet/MSDS for further advice.

Beer Styles

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

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



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www.whclab.com

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