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Approved By:	Philip Woodnutt

Technical Data Sheet
Thiol Theory Liquid Yeast

Description
Thiol Theory is developed and manufactured by WHC Lab.
Introducing our innovative hybrid thiol-releasing yeast, a game-changer for brewers seeking to enhance and elevate the aromatic profile of their beers. Thiol Theory has been carefully selected to release desirable thiols during fermentation, resulting in pronounced tropical and fruity flavours that are highly sought after in modern beer styles.

Style
Hoppy beer styles.

Guidelines
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 18°C to 22°C [64°F to 72°F].

Ingredient Declaration
Yeast [Saccharomyces cerevisiae]

Technical Specifications

Yeast Strain	*Saccharomyces cerevisiae*
Fermentation Temperature	*18°C to 22°C or 64°F to 72°F*
ABV Tolerance	*13%*
Nitrogen Demand	*Medium*
Attenuation	*73% to 80%*
Flocculation	*Medium*

Allergens
Thiol Theory Liquid Yeast contains ***gluten*** *(Barley).*
**EU Regulation 1169/2011 (Food Information Regulations) (Annex II)*

GMO
Thiol Theory Liquid Yeast does not contain genetically modified organisms or materials.

Physical, Chemical and Microbiological Properties

Parameter	Unit of Measure	Typical Value	Specification Value
Physical State	-	Liquid Suspension (some settling may occur)	As in Typical Value
Appearance	-	Beige suspended cells in dark liquid	As in Typical Value
Odor	-	Weak characteristic yeast smell	As in Typical Value
Moisture	%	72 to 74	Max. 75
1 pouch contains 1.25kg of yeast, 26% dry matter			
Lactic Acid Bacteria	CFU/g	< 10	$< 10^3$
Wild Yeasts	CFU/g	< 10	$< 10^5$
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

Packaging

Thiol Theory 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:	For optimal viability, refrigeration (2°C to 4°C) is recommended until the day of use. Not suitable for freezing.
Shelf life:	4 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 the refrigerator (2°C to 4°C) and use within 2 to 3 days for maximum activity. Please note best before the date prior to opening. ***Please request a Material Safety Data Sheet/MSDS for further advice.***

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