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| Approved By: | Philip Woodhutt |

Technical Data Sheet

Einstein Liquid Yeast

Description

Einstein is developed and manufactured by WHC Lab.

Einstein is a master of subtlety, with low ester formation during fermentation, allowing the true character of your chosen malt and hops to take centre stage. Additionally, its medium sulphur production is well within the desirable range, ensuring that your lagers maintain a flawless balance of flavours.

Style

German Lagers

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 9°C to 16°C [49°F to 60°F].

Ingredient Declaration

Yeast [*Saccharomyces pastorianus*]

Technical Specifications

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|--------------------------|------------------------------------|
| Yeast Strain | <i>Saccharomyces pastorianus</i> |
| Fermentation Temperature | 9°C to 16°C or 49°F to 60°F |
| ABV Tolerance | 12% |
| Nitrogen Demand | Low |
| Attenuation | 76% to 80% |
| Flocculation | Low |

Allergens

Einstein Liquid Yeast contains **gluten** (Barley).

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

GMO

Einstein 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 |
| <i>1 pouch contains 1.25kg of yeast, 26% dry matter</i> | | | |
| 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

Einstein 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

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| 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: | <p>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.</p> <p>Please note best before the date prior to opening.</p> <p><i>Please request a Material Safety Data Sheet/MSDS for further advice.</i></p> |

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