

Y-WHT01

TRADITIONAL GERMAN-STYLE WEIZEN YEAST

Yeast Strain Description

A traditional, low flocculating German-style wheat beer yeast that delivers the classic phenolic spice and fruity esters that define the character of authentic Hefeweizen. This yeast is ideal to produce a variety of top-fermented wheat beers such as Weizen and Witbier.

Technical Characteristics

Yeast Classification	<i>Saccharomyces cerevisiae</i>
Temperature Tolerance	16-24°C
Apparent attenuation	75-84%
Alcohol Tolerance	Approx. 10% ABV
POF Phenotype	Positive
Diastaticus	Negative
Flocculation	Low
Viable Yeast Cells	$\geq 6.0 \times 10^9$ cfu/g
Total Bacteria	$\leq 2.0 \times 10^4$ cfu/g
Wild Yeast	$\leq 2.0 \times 10^3$ cfu/g
Moulds	≤ 100 cfu/g
Coliforms	≤ 50 cfu/g
Salmonella	Absent in 25 g
Staphylococcus	Absent in 25 g
Escherichia coli	Absent in 1 g
Lead	≤ 2.0 mg/kg
Arsenic	≤ 3.0 mg/kg

Dosage & Application

The optimum pitch rate for this strain is between 0.5-1.0 g/L, but higher rates may be required if using under difficult fermentation conditions and/or with high gravity wort.

To rehydrate the yeast, rehydrate in 10 times its weight of clean boiled water at 25-30°C. Do exceed 30 minutes of rehydration as times above this can be detrimental to yeast viability. When pitching yeast into wort, the temperature difference between rehydration and wort should not be over 10°C.

This strain can ferment within the range 16-24°C but best results are achieved when a temperature between 18°C and 22°C is maintained.

Packaging

500 g and 10 kg vacuum pack.

Safety

This material is non-hazardous when used as directed.

Storage

Store in original, vacuum sealed packaging under refrigerated conditions <10°C / 50°F and use entire pack once opened to ensure optimum yeast health and viability.