



## Technical Data Sheet

### Bond-English House Yeast-Dehydrated

#### Product Description

**Bond Dehydrated Yeast** is developed by WHC Lab.

Elevate your brewing game with our Bond English Ale yeast, a true powerhouse that encapsulates the essence of traditional English brewing excellence. Bond offers a versatile and robust solution for microbreweries and craft brewers alike. Its exceptional characteristics make it the ultimate go-to house yeast for many thriving microbreweries.

This clean, aggressive, and attenuative ale strain is a true ABV champion, ensuring that your brews reach their full potential with consistent, reliable results. It doesn't stop there – Bond's high flocculation rate ensures a crystal-clear finish, enhancing the visual appeal of your ales. From IPAs that burst with hoppy goodness to rich and hearty stouts and barleywines, Bond is the unwavering backbone of a wide range of beer styles.

Raise the bar with Bond, and let the heritage of English brewing excellence flow through your taps.

#### 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). The pitch rate is between 50-130g/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	50-150g/hl
Fermentation Temperature	18°C to 22°C 64°F to 72°F
ABV Tolerance	14%
Nitrogen Demand	Medium
Attenuation	76% to 80%
Flocculation	High
Weight	0.5 kg

#### Physical, Chemical and Microbiological properties

Parameter	Unit of Measure	Value	Specification Value
Appearance	-	Fine granules <i>(typically 3mm particle size)</i>	-
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\*

Bond Dehydrated Yeast does not contain added allergens.

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

#### GMO

Bond Dehydrated Yeast does not contain genetically modified organisms or materials.

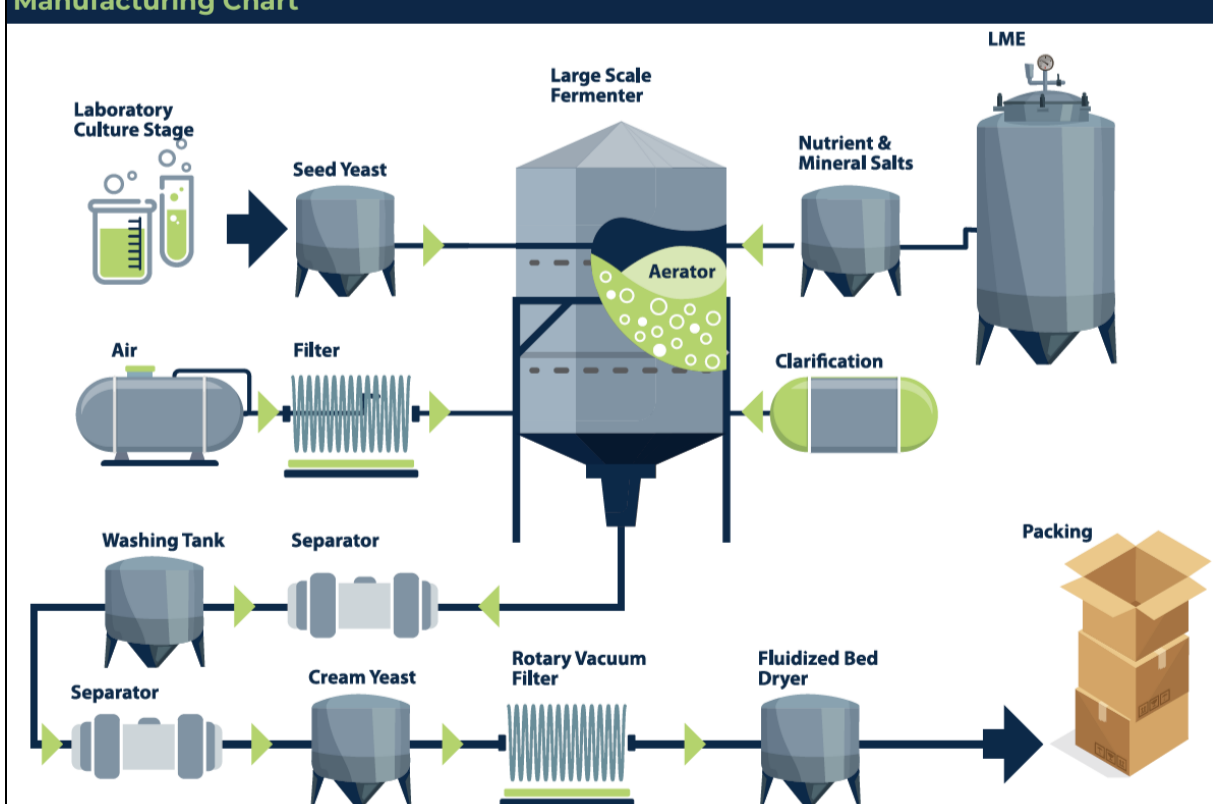
#### Packaging

Bond 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, Bond 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
MEDIUM	MEDIUM	MEDIUM	LOW	MEDIUM	LOW	MEDIUM	LOW	LOW

#### Beer Styles

**Brown Ales, Imperial Stouts, IPAs, Pale Ales, Red Ales, Stouts**

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

