



Farmhouse Vibes

A diastatic farmhouse Saison yeast, high attenuation will dry out the beer and a high rate of glycerol production will produce a great mouthfeel. Expect a bouquet of pepper and fruit from this phenolic yeast



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DOSAGE

14-22° 40-100 g/HL

PROPAGATION

- For quality control we recommend direct pitching to the wort inside the fermentation vessel.
- Aeration and nutrient addition is recommended but may not be necessarily needed on Gen 0.

STORAGE

4-10° in dry conditions

INGREDIENTS

Active dry yeast (ADY)
(*Saccharomyces cerevisiae*),
rehydration agent E491

ONLY FOR PROFESSIONAL USE/
BREWERY USE

Dehydrated Farmhouse Vibes

Description

A diastatic farmhouse Saison yeast, high attenuation will dry out the beer and a high rate of glycerol production will produce a great mouthfeel. Expect a bouquet of pepper and fruit from this phenolic yeast.

STA1 positive, promoter region positive.

Technical Data

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). Pitch rate is between 50-150g/hl of wort.

Intended Fermentation Temperature: 19-26 degrees.

Specification

Strain: *Saccharomyces cerevisiae*

Live Cells: >1,0E+9 CFU per gram

ABV Tolerance: 14%

Nitrogen Demand: Medium

Weight	.500 kg
Dimensions	10 × 10 × 10 cm
Industry	Beer
Yeast	Dried yeast
Beer Styles	Belgian Ale, Belgian Pale Ale, Belgian Strong Ale, Saison, Sours
Flocculation	Low-medium
Temperature	19-26C
Comparative Strains	French Saison, 3711, WLP590
Attenuation	80+%
ABV Tolerance	12%
Weight	1 (500 g), 40 (40x500g)