



### Dehydrated LAX

A clean versatile strain isolated from a famous west coast microbrewery. With little ester production, it allows New World Hops to take centre stage.



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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.

#### LGT NO

STORAGE: 4-10° in dry conditions

#### EXPIRE DATE

#### INGREDIENTS

Active dry yeast (ADY) (Saccharomyces cerevisiae), rehydration agent E 991

ONLY FOR PROFESSIONAL USE / BREWERY USE

## Dehydrated LAX Dried Yeast

### Description

This yeast is isolated from a famous brewery in California. The aroma produced is quite neutral in order to accentuate the hop aromas in particular in dry-hopped beer.

### 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: 18-22 degrees.

### Specification

Strain: *Saccharomyces cerevisiae*

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

ABV Tolerance: 13%

Nitrogen Demand: Medium

<b>Weight</b>	<i>.500 kg</i>
<b>Industry</b>	<i>Beer</i>
<b>Yeast</b>	<i>Dried yeast</i>
<b>Beer Styles</b>	<i>Brown Ales, Imperial Stouts, Pale Ales, Red Ales, West Coast IPAs</i>
<b>Flocculation</b>	<i>Medium to Medium Low</i>
<b>Temperature</b>	<i>18-22°C</i>
<b>Comparative Strains</b>	<i>US05</i>
<b>Attenuation</b>	<i>76-80%</i>
<b>ABV Tolerance</b>	<i>13%</i>
<b>Weight</b>	<i>1 (500 g), 40 (40x500g)</i>