



Dehydrated Sanders

The yeast that started the New England trend. The yeast strain produces stone esters that leave the beer with a bouquet of grapefruit and mango flavour and aromas.



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DOSAGE
16-22° 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. T&C'S APPLY.

Sanders Dried Yeast

Description

This yeast is isolated from a famous brewery in Vermont. The yeast strain produces stone esters that leave the beer with a bouquet of grapefruit and mango flavors and aromas.

Technical Data

Oxygenation and/or rehydration may not be needed for generation 0 but may be beneficial.

It should be noted that Dehydrated Sanders may need a higher pitch than other strains of dried yeast. It is recommended to have a pitch rate of at least 100g per hl of wort for a standard gravity brew (1.045). Pitch rate is between 100-200g/hl of wort. Intended Fermentation Temperature: 18-22 degrees.

Specification

Strain: *Saccharomyces cerevisiae*

Live Cells: >1,0E+9 CFU/g

ABV Tolerance: 12%

Nitrogen Demand: Medium

Weight	<i>0.5 kg</i>
Industry	<i>Beer</i>
Yeast	<i>Dried yeast</i>
Beer Styles	<i>Brown Ales, Imperial Stouts, NEIPAs, Pale Ales, Red Ales, Stouts, West Coast IPAs</i>
Flocculation	<i>Medium</i>
Temperature	<i>18-22°C</i>
Comparative Strains	<i>Vermont, Conan, Burlington, Barbarian</i>
Weight	<i>1 (500 g), 40 (40x500g)</i>