



Document ID:	SPEC-P-16
Revision 5	27-Nov-2025
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Technical Data Sheet

Ares Dry Yeast

Description

A diastatic yeast, renowned in the Scottish whiskey industry and globally celebrated for grain-based spirits, imparts a unique, rich flavour profile of tropical fruits, making it the world's go-to whiskey strain.

Style

Whiskey

Guidelines

Oxygenation and rehydration are not necessary and should be avoided unless producing very high gravity beers.

The intended fermentation temperature range is 22°C to 32°C [72°F to 90°F].

Ingredient Declaration

Yeast: 98.8% to 99.2%

Emulsifier E491 (Sorbitan Monostearate): 0.8% to 1.2%

Technical Specifications

Yeast Strain	<i>Saccharomyces cerevisiae</i>
Dosage	70-100g/hl
Fermentation Temperature	22°C to 32°C or 72°F to 90°F
ABV Tolerance	16%
Nitrogen Demand	Medium
Weight	0.5 kg and 10 kg

Allergens

Ares Dry Yeast does not contain added allergens.

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

GMO

Ares Dry Yeast does not contain genetically modified organisms or materials.

Product Characteristics Specifications

Dry matter (%): > 94

Viable yeast cells (cfu/g): 4.0×10^9 (typically 1×10^{10})

Wild Yeast (cfu/g): $< 3 \times 10^3$

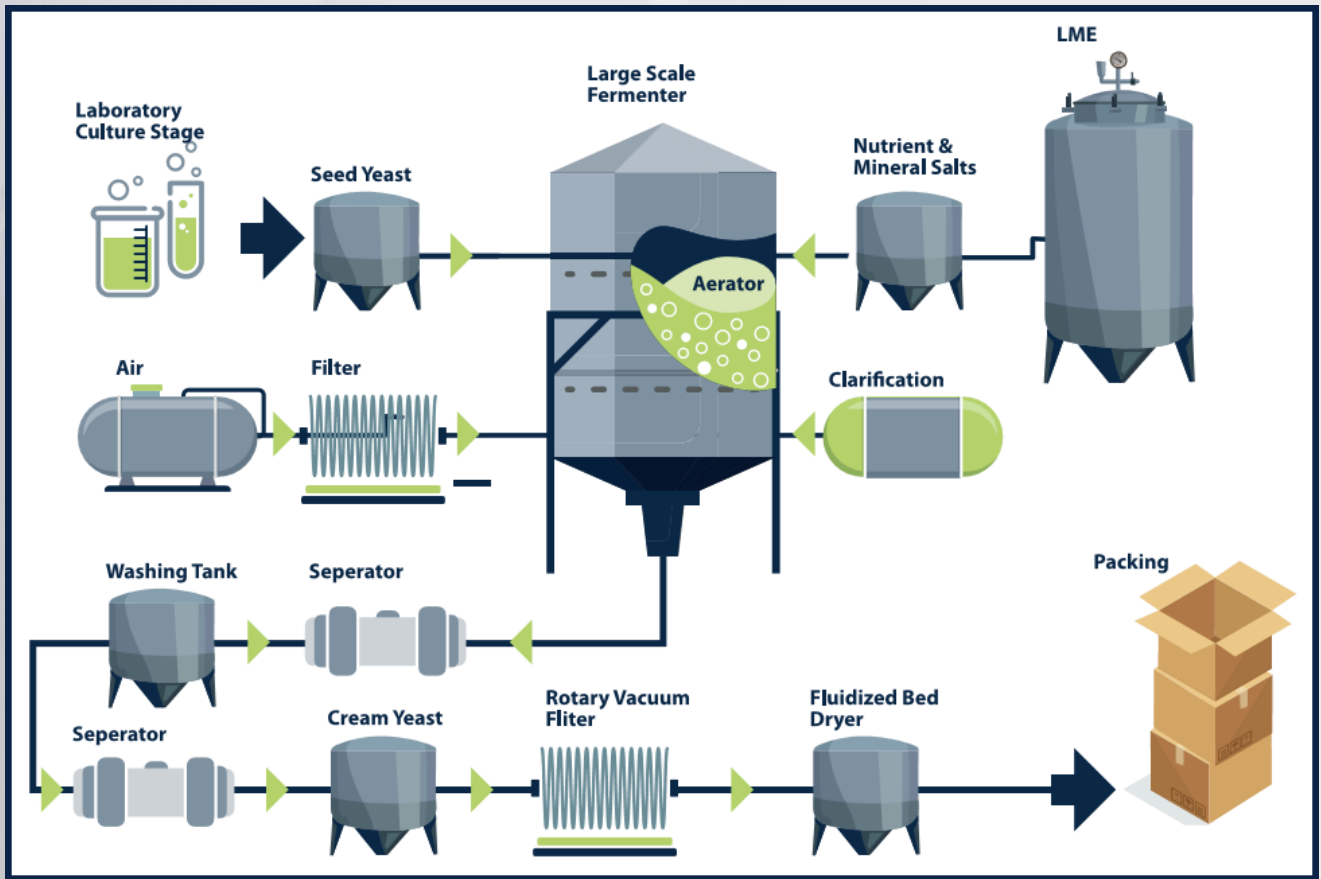
Aerobic bacteria (cfu/g): $< 5 \times 10^3$

Packaging

Ares Dry Yeast is available in 500g and 10kg 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 or 41°F to 59°F), dry, well-ventilated environment.
Shelf life:	Minimum 2 years from date of production, if the 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 or 32°F to 50°F) and use promptly. Please note the expiry date on packs prior to opening. When added to water or a water solution, Ares Dry Yeast releases CO₂, especially on substrates high in sugars or starch. Ensure adequate ventilation to keep levels below advised exposure limits. <i>Please request a Material Safety Data Sheet/MSDS for further advice.</i>



If you have any questions or concerns about our product please contact us at lab@whclab.com