



Document ID:	SPEC-P-8
Revision 4	26-Nov-2025
Approved By:	Philip Woodhutt

## Technical Data Sheet

### Hyperdrive Dry Yeast

#### Description

Hyperdrive Dry Yeast is developed by WHC Lab.

A specialised blend of yeast, nutrients and vitamins that contains everything needed for sugar-based fermentations to produce a clean RTD base for seltzer drinks or as a strong wash for further distillation into vodka or gin. This yeast can produce a base product of up to 18% within a five-day fermentation window..

#### Style

Vodka, Hard Seltzer, RTD

#### Guidelines

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

The intended fermentation temperature range is 24°C to 32°C [75°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	4-8g/l
Fermentation Temperature	24°C to 32°C <b>or</b> 75°F to 90°F
ABV Tolerance	18%
Weight	10 kg

#### Allergens

Hyperdrive Dry Yeast does not contain added allergens.

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

#### GMO

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

## Product Characteristics Specifications

Dry matter (%): > 94

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

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

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

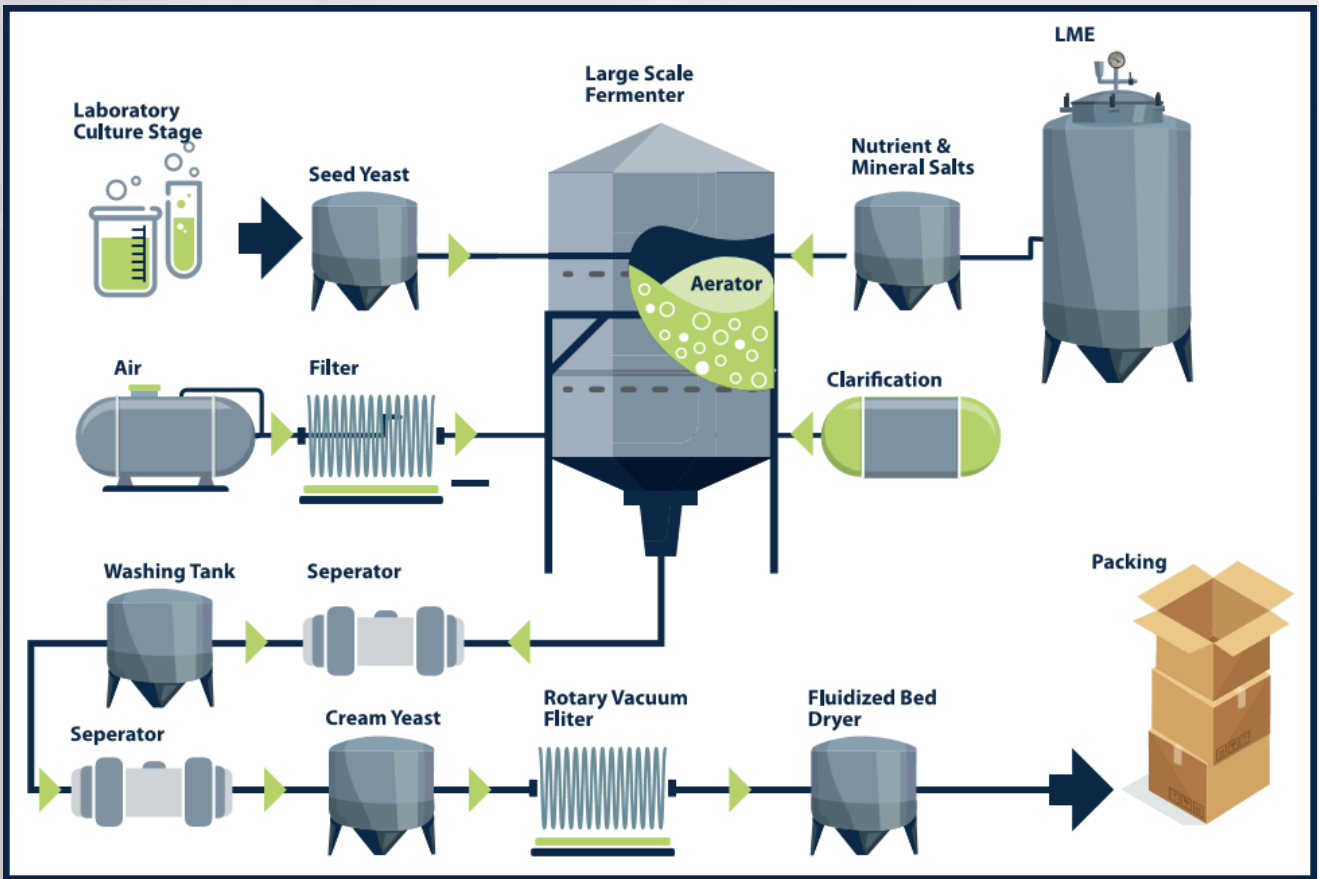
## Packaging

Hyperdrive Dry Yeast is available in 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 <b>or</b> 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 <b>or</b> 32°F to 50°F) and use promptly. Please note the expiry date on packs prior to opening. <b>When added to water or a water solution, Hyperdrive Dry Yeast releases CO<sub>2</sub>, especially on substrates high in sugars or starch. Ensure adequate ventilation to keep levels below advised exposure limits.</b> <i>Please request a Material Safety Data Sheet/MSDS for further advice.</i>

# Manufacturing Chart



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