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Approved By:	Philip Woodnutt

Technical Data Sheet

The Dubliner Dry Yeast

Description

The Dubliner Dry Yeast is developed by WHC Lab.

This versatile, robust ale strain is the perfect foundation for traditional, malt-forward Irish styles. It ferments exceptionally well in dark worts, expertly balancing roasted malts and driving a crisp, dry finish that promotes drinkability. It is a highly reliable workhorse for high-gravity brewing, offering medium-high flocculation for a brilliant finish.

Style

Ale and stout

Guidelines

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

The intended fermentation temperature range is 18°C to 22°C [64°F to 71°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	0.5 to 1 g/l
Fermentation Temperature	18°C to 22°C or 64°F to 71°F
ABV Tolerance	15%
Nitrogen Demand	Medium
Attenuation	75-80%
Weight	0.5 kg

Allergens

The Dubliner Dry Yeast does not contain added allergens.

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

GMO

The Dubliner 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): $< 5 \times 10^3$

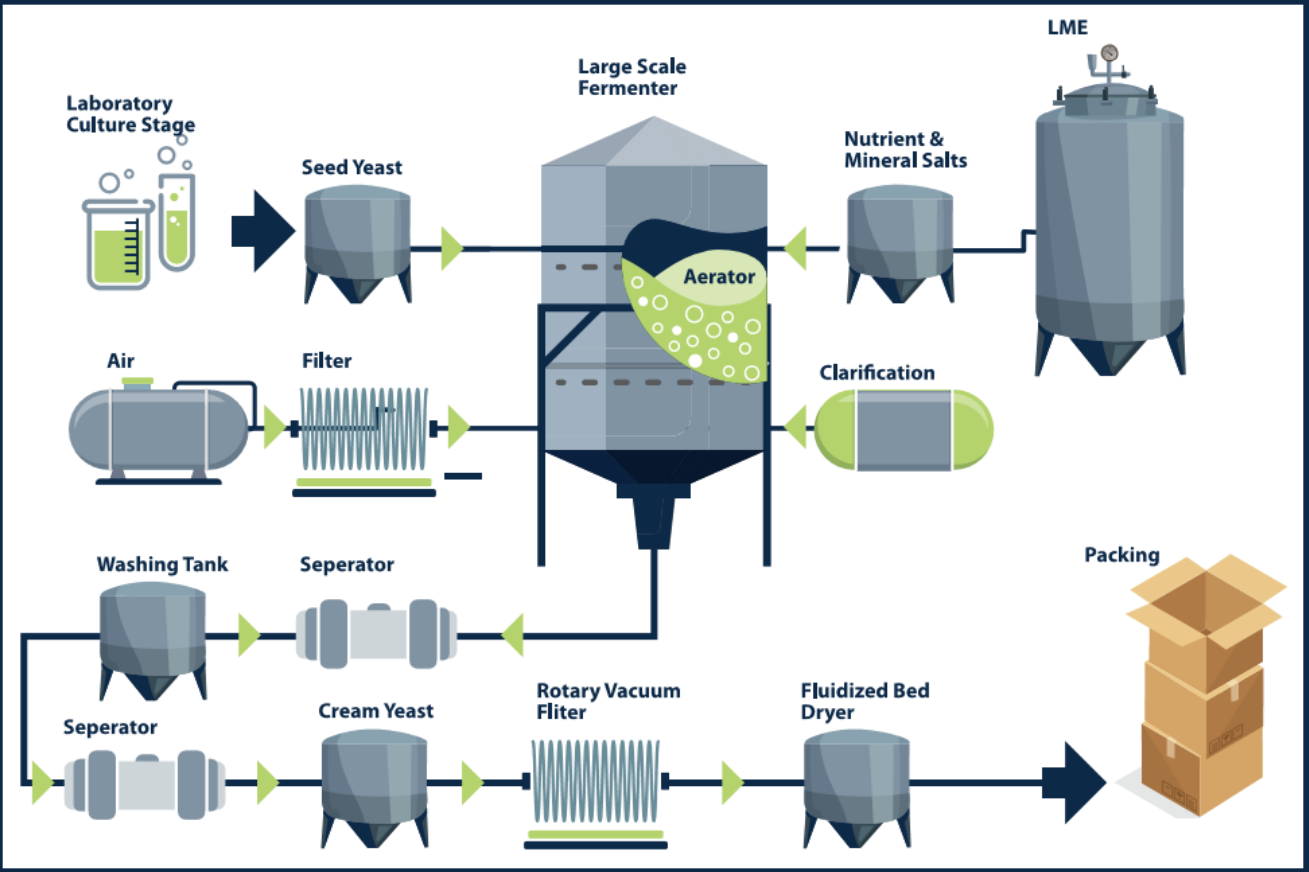
Packaging

The Dubliner Dry Yeast is available in 500g 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, The Dubliner 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>

Manufacturing Chart



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