

WHC Lab

With Brewers, for Brewers

4th International Professional Conference



Who we are



Why we're here



Recently Released



Release Pipeline



New Ale Options



New lager Options



Non Alcoholic

Who We Are

- Part of the WHC Lab Group
- Founded in 2017 in Co. Wicklow, Ireland
- State of the art laboratory, a dedicated R&D division, and large scale production facilities that can support custom and contract manufacturing from pilot to multi ton levels
- We are specialists in:
 - Yeast
 - Enzymes
 - Processing aids
 - Bacteria



Why we are here

To showcase our dried yeast, enzyme and processing product lines and show how they can improve many aspects of your brewery efficiency.



Why Dry Yeast

1. Consistency/Repeatability
2. Cost
3. Shelf Life
4. No propagation & can be used as a propagation starting point.
5. Ease of use
6. No specialised shipping



Dried Yeast Pipeline for 2026

Q1 2026



Zero Hero
No | Low Alc



Fountainbridge
Ale



Q2 2026



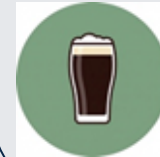
**Cerveza
Campeón**
Mexican Lager



Q3 2026

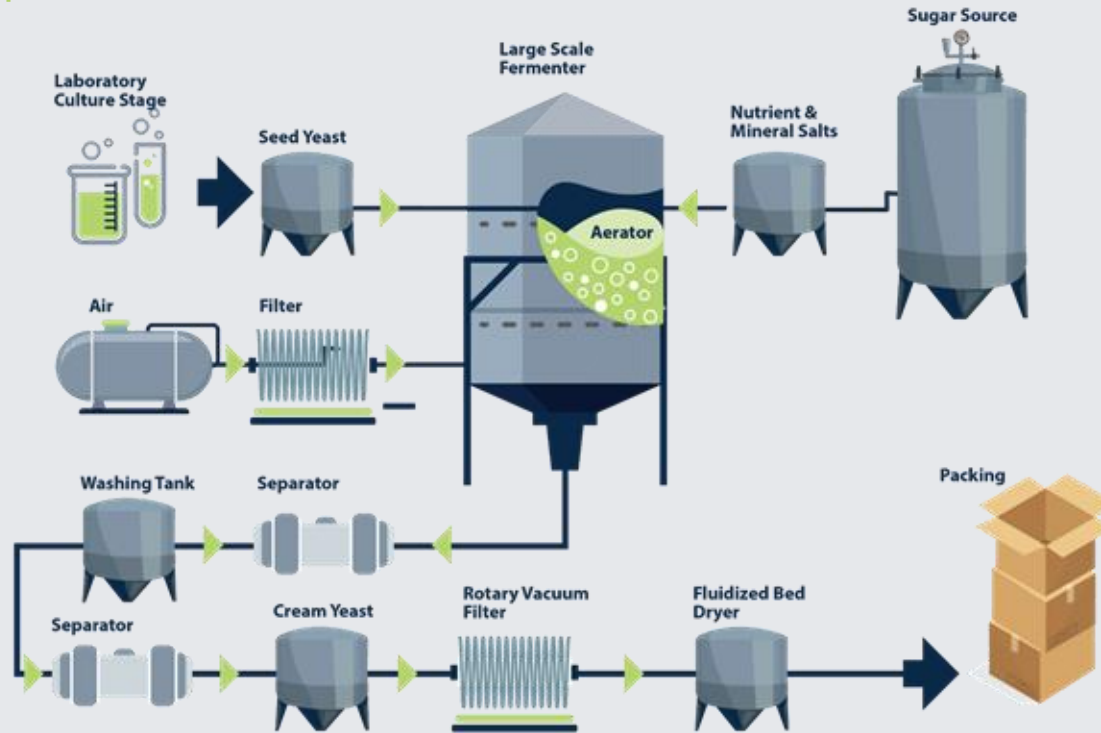


Thiol Theory
Hybrid



Irish
Stout Yeast

Yeast Manufacturing Process



Why thermo tolerant strains?



Selected for the ability to tolerate high temperatures



Outside of the range of typical lager/ale yeast



Increased fermentation kinetics



No negative flavour impact



Lower pitching rates (30g/hl)



Mango Madness (Fruity thermotolerant yeast)

- Anything requiring yeast with fruity character. Mango, peach and Pineapple.
- Improved Fermentation Kinetics
- Working with Barth Haas on timing additions and flavour generation with liquid products
- Fermentation temp in the 34-37°C range
- Lower pitch rate



Crafting Modern Sours

- Perfect for efficient sour beer production.
- Issues with current yeast options - Lachancea Thermotolerans
- No IBU wort into fermenter
- Lacto plantarum or helveticus for initial souring around 35-40°C for 24 hours
- Co-fermentation for 24-48 hours
- Fruit and/or liquid hop additions when complete
- Significant reduction in production issues
- Repitch yeast for next sour beer



Lactobacillus helveticus

Tangy Dry Bacteria

- Lactic acid bacteria creates a broad spectrum of sour beer styles
- Produces a bold, sharp, and tangy citrus flavor profile
- Combined with ideal temperature & conditions, delivers efficient, secure souring technique



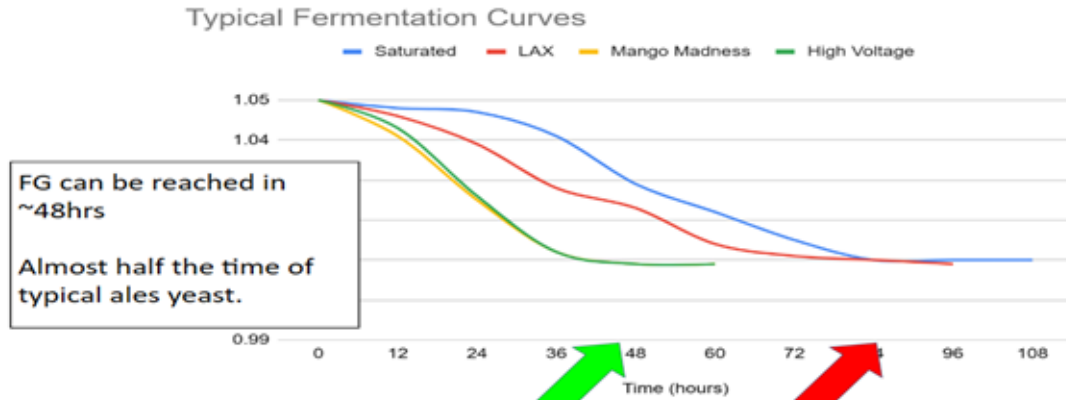
Lactobacillus plantarum

Sour Dry Bacteria

- Ideal for kettle souring and mixed fermentation
- Produces a quick and clean pH drop and a citrus aroma that pairs nicely with both fruit and hops.



Enhanced Fermentation (Ale)



WHC Lager Options

	 Einstein	 Après Ski	 Helles Fire Club	 High Voltage	 Blitz Lager
Quick Specs	Einstein	Après Ski	Helles Fire Club	High Voltage	Blitz Lager
Temperature	9°C to 16°C	8°C to 16°C	10°C to 16°C	24°C to 28°C	16°C to 20°C
Attenuation	76% to 80%	73% to 80%	70% to 74%	76% to 80%	73% to 77%
Flocculation	Low	Low to Medium	Medium to High	High	Medium to Medium Low
Pitching Rate	100g/hl	100g/hl	1 pouch/10hl	50g/hl	50-100g/hl

Many options including heritage strains to modern solutions

- Carefully selected to create lagers with remarkable sessionability
- Produces exceptionally clean and refreshing lagers
- Low ester production & crispness at higher fermentation temps makes it ideal house lager strain option



- Embodies the essence of German brewing precision
- Low ester formation during fermentations
- Its medium sulfur production is well within the desirable range
- Excel in cold fermentation



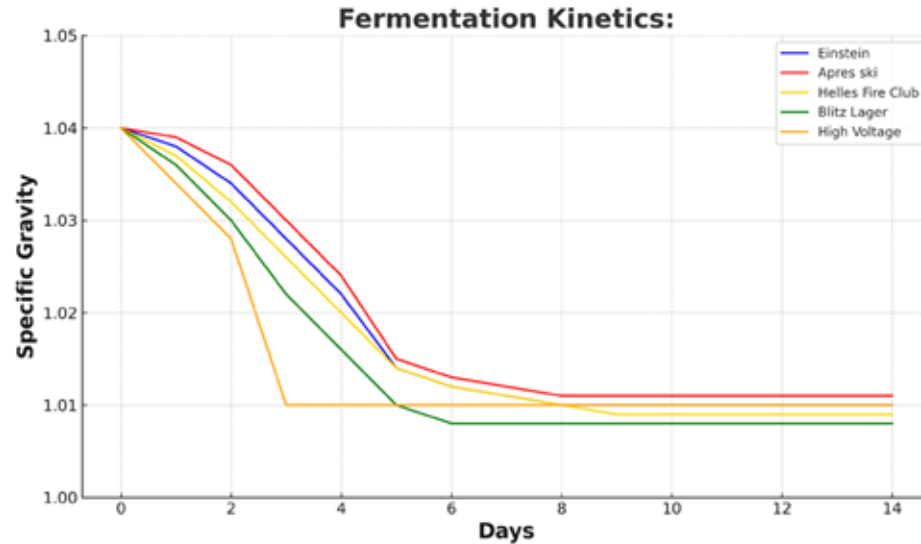
Blitz Lager (Lager)

- *Saccharomyces cerevisiae* strain
- Comparatively as clean as lager yeast even at 22-24c
- Selected for increased fermentation temperature compared to lager strains
- Very limited sulphur production
- Handles pressure
- Can be used in other beer styles in the brewery as a substitute to chico
- Feedback excellent in hazy IPA's.



- Massively gaining popularity in the production of lager and clean styles
- Exceptionally clean even at high temperatures
- A great strain for substituting for chico, 34/70, to improve efficiency in the brewery
- Can also be used for lager
- A great house yeast candidate for single-strain use
- Higher fermentation temps increase speeds
- Lower pitch rates
- 24-34c





- Selected for tropical aroma including enhanced pineapple ester (isobutyl acetate)
- Slightly higher than normal fermentation temperature to accentuate the fruity flavours and biotransformation
- Increased fermentation kinetics compared to other east coast fermentation options



Saturated (New England IPA)

- Produces a hazy, juicy, fruity, rich, full-bodied beer with a creamy and soft mouthfeel
- Provides good haze stability
- Extremely versatile strain



- Some perceivable differences to Saturated and other L3 strains
- Higher haze stability
- Something different in a crowded market?



- Maltose & maltotriose negative strain – *Torulaspora delbrueckii*
- Attenuation range 15-20%
- Pasteurisation required





Collaboration with WHC Lab and a university to produce a new strain



Most strains do not produce Beta Lyase in good quantities in malt-based sugar environments



No dried options on the market



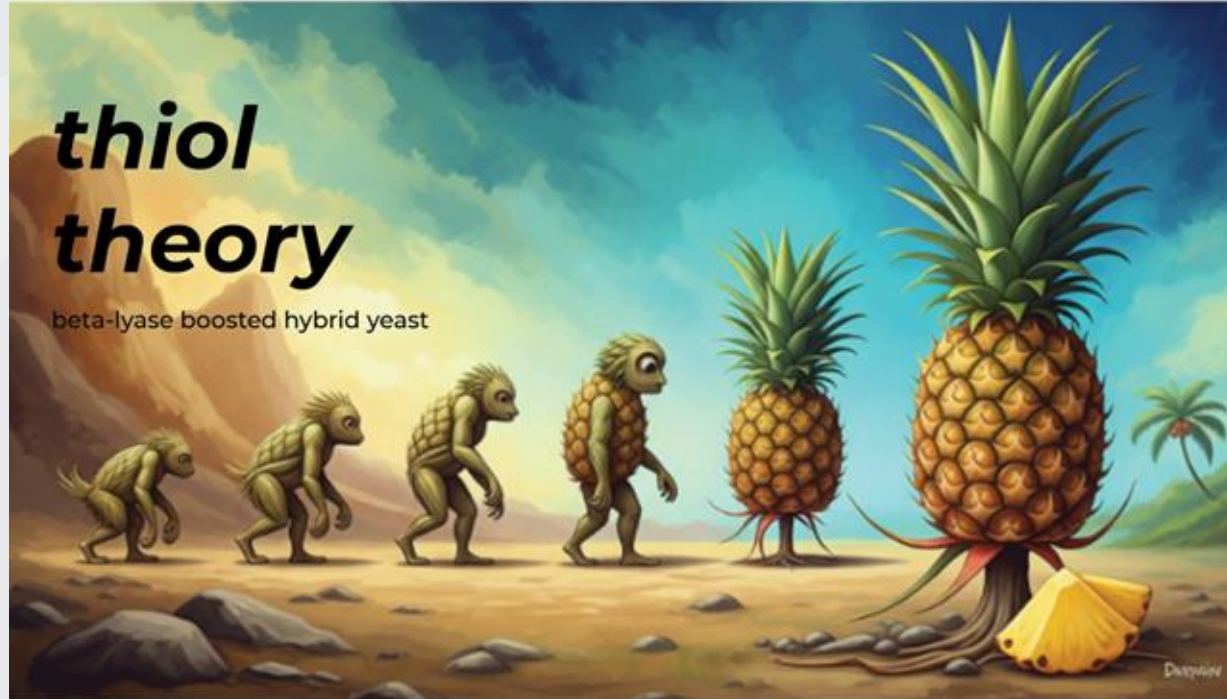
Any that are coming are GMO, GMO is banned in Vietnam



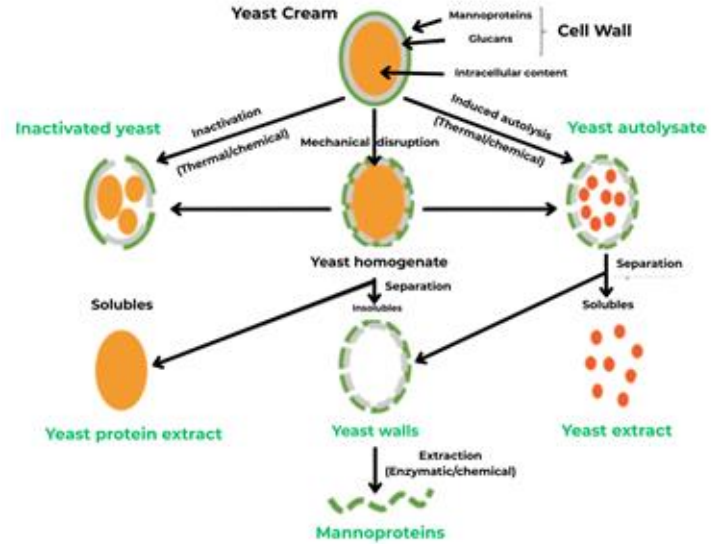
Previous work done with BH on the effect of these strains on beers with different additions of hops including pellets/ liquid products



Beta lyase enzyme from yeast can release new flavours from all world hops. Means you can get more out of the you already use.



- Processing aid made from yeast waste.
- Polysaccharides, oligosaccharides and mannoproteins from cell wall



- A Yeast derived product that can help minimise reliance on more complex sugars like maltodextrin or lactose.



Reduce Malt Costs



Increase Drinkability



Boost Mouth Feel



Low Calorie

Create low calorie beers



Add body

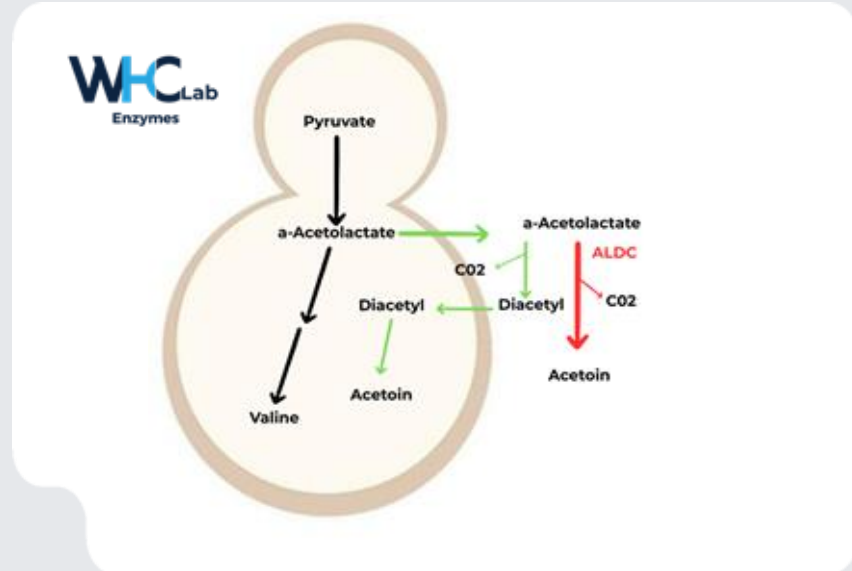
And multi dimensional flavour to challenging beer styles like Low & ABV% beers..

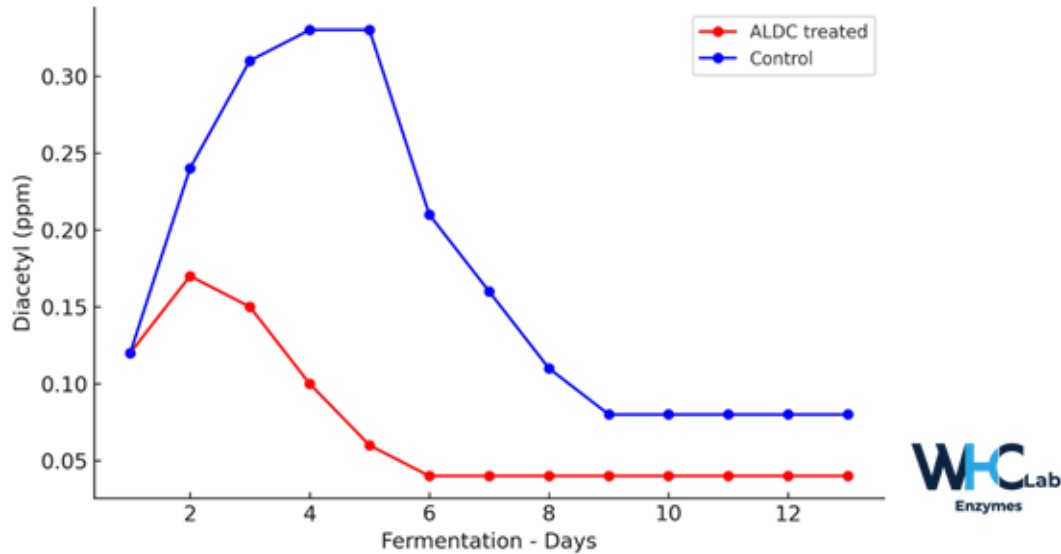


Balance

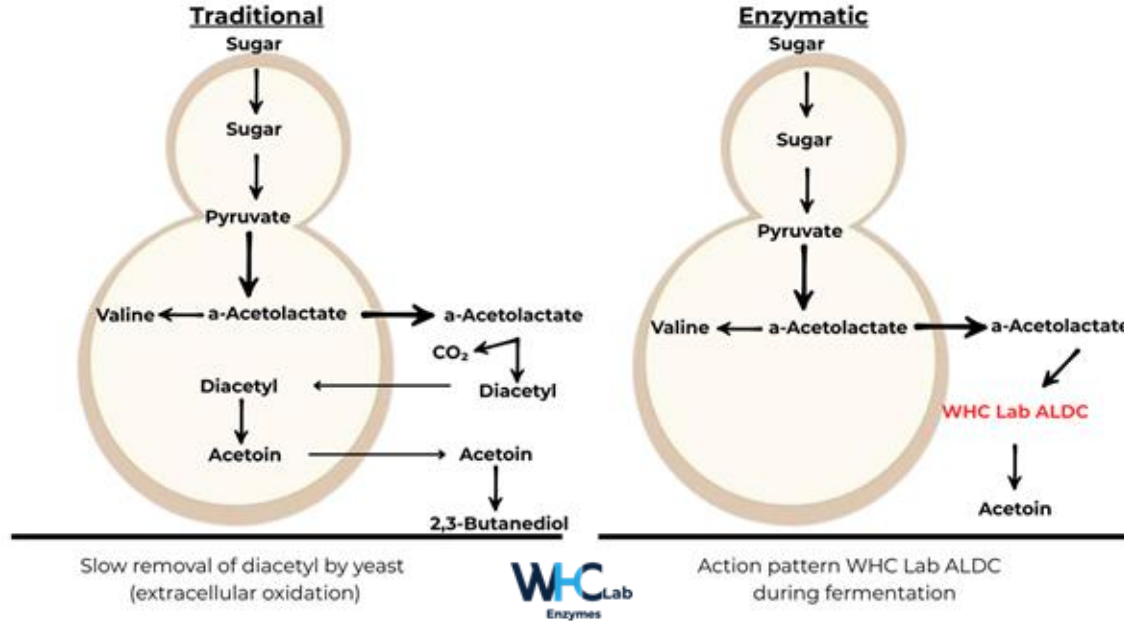
Recipes with defence against astringency and harshness

- During fermentation alpha acetolactate produced over time breaks down into diacetyl
- Diacetyl presents as butter popcorn flavour



Diacetyl production with and without ALDC - Typical lager fermentation

Traditional vs Enzymatic



Traditional method

- Slow
- Wort dependant
- Needs sufficient amount of yeast in suspension
- Tank geometry

ALDC Addition

- Shortens maturation period
- More consistent diacetyl (VDK) levels
- Beer is ready to transfer earlier, reducing conditioning times





Temperature

60-80c

25-66c

64-95c

Enzyme Type

Amylase

Glucoamylase

Beta glucanase,
cellulase, xylanase

Function

Starch
breakdown

Unfermentable
sugar to
fermentable sugar

Mash efficiency
viscosity

WHC Lab ClearPro-G Enzyme Mechanism of Action



- Allows production of gluten free beers
- Endopeptidase enzyme net levels coxoyl
- Harmless peptide fragments do not cause digestive issues
- Prevents chill haze
- Does not affect head retention



Thank You.

Let us know if you have any questions

filip@whclab.com | sales@whclab.com