

Technical Information



Yeastlife Extra (YEE 411) Yeast Nutrient

Technical Data Sheet Issue 3, January 2017

Description

Yeastlife Extra is a powder yeast nutrient based on readily available sources of nitrogen blended with additional amino acids, minerals and vitamins.

Principle

The two main requirements for consistent, predictable fermentations are healthy yeast and a nutrient-balanced wort. It is generally recognised that only wort produced from a well modified, all malt grist approaches these needs, and even this requires supplementation with oxygen and zinc. Yeastlife Extra provides a source of zinc.

The common practice of high gravity, adjunct brewing has introduced two fermentation problems: nutrient deficiency and conditions of high stress for yeast.

Yeast generated under these difficult conditions typically show symptoms of reduced vigour, which can be compounded at each regeneration.

Problems associated with reduced vigour include slow or sticking fermentation, off-flavours associated with sulphur containing compounds, slow diacetyl reduction, and autolysis.

Benefits

- fast fermentation
- consistent fermentation
- reduced off flavours

Treatment Rate

Typically in the range 4 – 10 g/hl

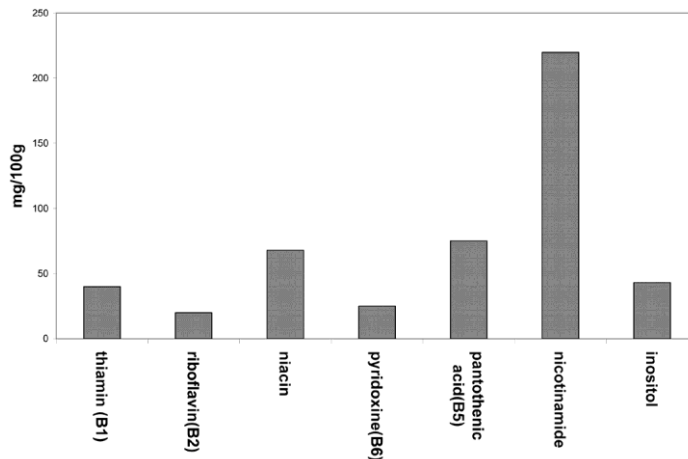
Application

Add to the kettle at end of boil, to the whirlpool, or in line to the wort main.

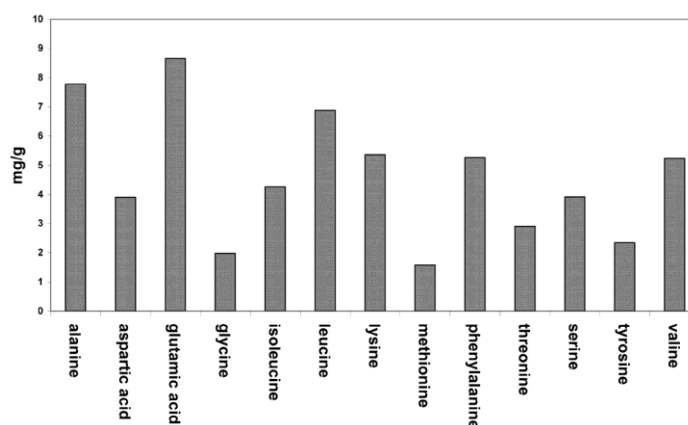
Brewing Practice

Yeast Life Extra is formulated from recognised and widely used brewery yeast nutrients.

Composition Vitamin Profile



Free Amino Acid Profile



Minerals

Yeast Life Extra contains sources of calcium, magnesium and zinc.

Regulatory

Yeast Life Extra can be used as a processing aid as it meets the requirements of EU General Food Law (Regulation (EC) No 178/2002 (as amended)). Specific legislation may vary from country to country so local regulations should be consulted prior to using Yeast Life Extra in any specific application or product.