

TECHNICAL INFORMATION SHEET:

YEAST VIT - YEAST NUTRIENT

PRODUCT NAME:**YEAST VIT****PRODUCT CODE:****YVITTCB****COMMODITY CODE:****29369000****PACKAGING:****5 AND 25 KG**

Description

Yeast Vit is supplied as a free flowing pale brown to yellow crystalline powder, which is a formulated blend of organic salts, vitamins, amino acids and trace elements along with an approved organic source of nitrogen. Yeast Vit is designed to ensure correction of nutrient deficiencies in wort.

Benefits

- Improves rate of yeast growth.
- Prevents slow fermentations
- Useful in low nitrogen worts
- Concentrated in powder product, economical in use

Guidelines for use

- Check that the product is within its shelf life before use
- Carry out optimisation trials to obtain ideal dosage rates for the best results
- Do not add too much of the product or over-vigorous fermentation will result
- Read the Safety Data Sheet prior to use



TECHNICAL SUPPORT

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REGULATORY COMPLIANCE INFORMATION

Refer to the **Product Specification Sheet** or contact us on
tel: +44 (0) 115 978 5494 | e: compliance@murphyandson.co.uk

HEALTH & SAFETY INFORMATION

Refer to the **Safety Data Sheet (SDS)**

Principle

Brewers yeast needs readily used sources of vitamins and trace elements. Deficiencies of such components can cause the following symptoms:

- Long lag phase
- High pH
- Sticking fermentations
- Poor finings

Application and rates of use

The product can be mixed into the yeast slurry about 30 minutes before pitching into the wort, or alternatively mixed with a small volume of wort and added to the fermenter. It can also be added to the kettle at the end of the boil.

Yeast Vit should be added at a rate of between 3.5 g and 8.5 g per hectolitre of wort. A Suitable starting rate would be 5g per hectolitre. A high rate may be required for a short period, after which the rate of addition can be significantly reduced. With regular use, low rates can be effective in preventing nutrient deficiencies.

Storage and shelf life

- Store in cool conditions away from direct sunlight
- Keep in original container
- Keep containers sealed when not in use
- Maximum storage temperature is 25°C
- The shelf life at the recommended storage conditions is at least one year from the date of manufacture

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