



## YEAST NUTRIENT - TECHNICAL DATA SHEET

# SERVOMYCES L50

A BIOLOGICAL NUTRIENT CONTAINING ACTIVE BREWERS YEAST

Servomyces L50 is a naturally enriched single-strain brewing yeast (from the prestigious Hefebank Weihenstephan) that is used as a biological yeast nutrient. The propagation and drying process of Servomyces L50 has been specifically designed to accumulate a range of trace minerals and elements that are essential or limiting during alcoholic fermentation.



## MICROBIOLOGICAL PROPERTIES

Classified as *Saccharomyces cerevisiae*, a top fermenting yeast

Typical analysis of Servomyces L50 per gram:

**Percent solids** 93% - 95%

**Zinc** 50,000 - 60,000 ppm

**Wild Yeast**  $< 10^3$  (Lysine method)

**Bacteria**  $< 10^5$  (0.01% of yeast)

**Mold** negative

Contains inactive brewer's yeast.

Does not contain GMO materials.



## BREWING PROPERTIES

Minerals, when incorporated into some sort of living tissue, are more efficacious than when presented as a salt. Servomyces L50 presents better bio-availability of minerals, which is a very important factor in yeast nutrition.

Servomyces L50 can decrease fermentation time significantly.

Improves yeast sedimentation.

Stimulates uptake of maltose and maltotriose, depending on the brewing strain, which results in higher alcohol yields.

Stimulation of protein synthesis and yeast growth which leads to higher biomass production during propagation.

It is reported that Servomyces L50 eliminates harsh sulphur notes and produces a smoother more balanced beer.



# SERVOMYCES L50



## USAGE

1 g Servomyces L50 is used for 100 liters of wort for fermentation.

2 g Servomyces L50 is used for 100 liters of wort for propagation.

Practical trials have shown that addition of Servomyces L50 should be made to the kettle about ten minutes before the end of the boil.



## PACKAGING & STORAGE

Servomyces L50 should be stored dry and the packaging should remain intact.

Packaging available:

20 x 500g Packs: 10154-06-11

10 kg: 10154-01-11

### CONTACT US

For more information, please visit us at  
[www.lallemandbrewing.com](http://www.lallemandbrewing.com)

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