

YEAST NUTRIENT - TECHNICAL DATA SHEET

SERVOMYCES D50

Servomyces D50 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 D50 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 D50 per gram:

Percent solids > 93%

Zinc 50,000 - 60,000 ppm

Contains inactive brewer's yeast.

Does not contain GMO materials.



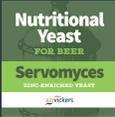
PRINCIPLE

Minerals, when incorporated into some sort of living tissue, are more efficacious than when presented as a salt. Servomyces D50 presents better bio-availability of minerals, which is a very important factor in yeast nutrition.



BENEFITS OF SERVOMYCES D50

- 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
- Stimulates protein synthesis and yeast growth which leads to higher biomass production during propagation
- Eliminates harsh sulphur notes and produces a smoother more balanced beer



SERVOMYCES D50



USAGE

1 g Servomyces D50 is used for 100 liters of wort for fermentation.

2 g Servomyces D50 is used for 100 liters of wort for propagation.

Practical trials have shown that addition of Servomyces D50 should be made to the kettle about ten minutes before the end of the boil.

For homebrewers using Servomyces D50 capsules, 1 capsule should be added per 4-26L of wort 10 minutes before the end of the boil. If boiling is not required, open capsule and pour contents into wort.



PACKAGING & STORAGE

Servomyces D50 should be stored dry and the packaging should remain intact.

Packaging available:

145.8G (90x6x270mg capsules)

CONTACT US

For more information, please visit us at
www.lallemandbrewing.com

For any questions, you can also reach us at
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