

YEASTLIFE O™

by abvickers

Yeast Nutrient
FOR SPECIALIZED
ALCOHOLIC FERMENTATIONS

YEAST NUTRIENT - TECHNICAL DATA SHEET

YEASTLIFE O™

ABV YeastLife O™ is the result of intensive Research & Development studies on the impact of yeast nutrition on the fermentation of high sugar/low nutrient based fermented beverages, including hard seltzer.

On top of solving nutritional requirement to avoid sluggish and stuck fermentation, YeastLife O™ has been formulated to avoid off flavor and improve mouthfeel.



PRINCIPLE

Since pure sugar lacks the nutrients required for a healthy fermentation, hard seltzer fermentations require supplementation with a balanced nutrient high in nitrogen, vitamins and minerals. Failure to provide adequate nutrition can result in slow or stuck fermentations, reduced attenuation and off-flavors.

ABV YeastLife O™ is composed of 100% yeast derived ingredients, so nutrients are balanced and bioavailable for yeast metabolism. It does not contain mineral salts or inorganic sources of vitamins or nitrogen (such as DAP or urea). Organic nutrition from ABV YeastLife O™ promotes cleaner fermentations compared to inorganic nutrition that may lead to off flavors due to rapid yeast growth.

AB Vickers YeastLife O™ is gluten-free.



BENEFITS

- Complete nutrition for pure sugar fermentations.
- Ensures rapid fermentation with high attenuation.
- Natural, 100% yeast derived nutrition is balanced and bioavailable for yeast.
- Clean and consistent fermentations.
- Reduced off-flavors compared to inorganic nutrient supplementation.



QUICK NOTES

BENEFITS

- Complete nutrition for pure sugar fermentations
- Rapid fermentations with high attenuation
- Nutrition is balanced and bioavailable
- Clean and consistent fermentations
- Reduced off flavors

TREATMENT RATES

- 250g/hL (>20°P)
- 150-250g/hL (10-20°P)
- 30-50g/hL for standard wort

APPLICATION

- Add to kettle at end of boil or in-line en route to fermenter

YEASTLIFE O™



TREATMENT RATES

250g/hL for high gravity, pure sugar fermentations (>20°P)

150-250g/hL for standard sugar fermentations (10-20°P)

30-50g/hL for standard wort



APPLICATION

Add AB Vickers YeastLife O™ to the kettle at end of boil, or dissolve in water prior to dosing in-line during transfer to the fermenter.



BREWING PRACTICE

For brewing hard seltzer, we recommend using AB Vickers Yeastlife O™ in combination with LalBrew CBC-1™ yeast for optimum results.

For a more detailed recipe and process description, please refer to our Best Practices – Hard Seltzer document.



MICROBIOLOGICAL ANALYSIS

DRY MATTER	≥ 94%
TOTAL PLATE COUNT	< 104 CFU/g
YEAST	< 50 CFU/g
MOLDS	< 50 CFU/g
COLIFORMS	< 10 CFU/g
E. COLI	not detected/g
S. AUREUS	not detected/g
SALMONELLA	not detected/25g



HEAVY METAL ANALYSIS

ARSENIC	< 2 ppm
LEAD	< 2 ppm
MERCURY	< 0.1 ppm
CADMIUM	< 1 ppm

REGULATORY

Legislation may vary from country to country. Local regulations should be consulted. Yeastlife O can be used as a processing aid as it meets the requirements of EU General Food Law (Regulation (EC) No 178/2002 (as amended)).

CONTACT US

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

For any questions, you can also reach us via email at abvickers@lallemand.com