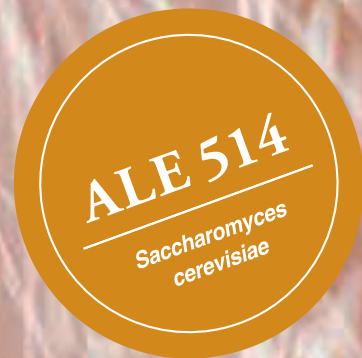


mauribrew™



Active Dried Brewing Yeast
Levure de bière sèche active
Levadura seca activa
活性干酿造酵母
Lievito secco attivo per la fermentazione
Aktives Bierhefe

PRODUCT

Selected Pure Active Dry Brewing Yeast

STRAIN

Y514 - English Ale

ORIGIN

AB Mauri Culture Collection - Sydney,
Australia

TYPE

Saccharomyces cerevisiae

Top Fermenting Ale Brewing Yeast

TEMPERATURE RANGE:

Thanks to its high temperature tolerance Mauribrew Ale can ferment from 15°C up to 32°C.

Desirable flavour characters result with this strain through the 16-24°C temperature range. Beer structure may benefit from fermentations with this strain after acclimatising to lower temperatures for prolonged yeast contact at 12-15°C.

USING DRIED BREWERS YEAST

Reconstituting 100g of Mauribrew Ale dried yeast per 100 litres of wort will achieve 2×10^7 viable cells per ml of wort.

Step 1: rehydrate the yeast by slowly sprinkling it into 10 times its weight of clean water at 35°C (+/- 3°C).

Step 2: allow to stand for 15 minutes then adjust the temperature of the rehydrated yeast to within 5°C of the wort to be inoculated by adding wort to the yeast and water solution. Never subject the yeast to temperature shock. For best results the wort should be 15°C or higher.

Step 3: add this rehydrated yeast to the wort to initiate fermentation and aerate.

Step 4: use the rehydrated yeast within 30 minutes of rehydration.

INOCULATION RATE : 50-80g/hl

RATE OF FERMENTATION

A rapid fermenter at warm ambient temperatures, resulting in a typical fermentation time of between 3 and 7 days.

DEGREE OF ATTENUATION

This strain rapidly attenuates fermentable sugars with typical wort falling from a gravity of 1040-1045 resulting in a beer of less than 1008.

ALCOHOL TOLERANCE

This ale yeast is renowned for its tolerance in commercial beer styles with up to 9.5% alcohol.

YEAST HEAD FORMATION

Though a top fermenter, this yeast produces nominal yeast head through stages of maximum gravity loss.

FINAL CLARITY

One of the selection criteria used for this strain was its generally very good settling properties even at warmer ambient temperatures 20-30°C.