

# 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:** Y1433

**ORIGIN:** Australia  
AB Mauri Culture Collection - Sydney,

**TYPE:** *Saccharomyces cerevisiae*.

## AROMATIC CONTRIBUTION

Mauribrew Weiss produces large quantities of fermentation aromas (esters, higher alcohols) that contribute to the complexity of German-style wheat beers. Mauribrew Weiss is also suitable for special beers made with macerated fruits, honey or any kind of sugar based additional ingredients (maple syrup, fudge, candies ...).

## TEMPERATURE RANGE:

Desirable flavour characters result with this strain through the 15-30°C temperature range.

## USING DRIED BREWERS YEAST

Reconstituting 100g of Mauribrew Weiss dried yeast per 100 litres of wort will achieve  $2 \times 10^7$  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 4 and 7 days.

## FERMENTATION MANAGEMENT

Mauribrew Weiss yeast strain requires high amounts of nitrogen. Wort deficient in nutrient may require extra supplementation.

## DEGREE OF ATTENUATION

Sweet wort OG 1040-1045 is fermented normally to low final gravity.

## YEAST HEAD FORMATION

This yeast produces nominal yeast head through stages of maximum gravity loss.

## FINAL CLARITY

Good settling properties at cool temperatures.