

TECHNICAL INFORMATION SHEET: MURPHY'S YEAST AID - YEAST NUTRIENT

PRODUCT NAME:
**MURPHY'S YEAST
AID**

PRODUCT CODE:
MYA

COMMODITY CODE:
29369000

PACKAGING:
5, 25, 200 AND 1150 KG

Description

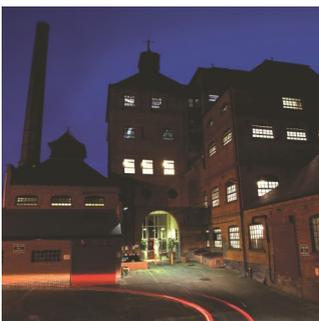
Murphy's Yeast Aid is a blend of yeast extract, inorganic salts, vitamins, amino acids and trace elements formulated to correct nutrient deficiencies in wort and improve fermentation.

Benefits

- Improves rate of yeast growth
- Helps to prevent slow fermentations
- Useful in low nitrogen worts
- Easy to use liquid formulation

Guidelines for use

- Check that the product is within its shelf life before use
- Carry out optimisation trials to obtain ideal dosage rates for the best results
- Do not add too much of the product or over-vigorous fermentation will result
- Read the Safety Data Sheet prior to use



TECHNICAL SUPPORT

tel: +44 (0) 115 978 5494 | e: techsupport@murphyandson.co.uk

REGULATORY COMPLIANCE INFORMATION

Refer to the **Product Specification Sheet** or contact us on
tel: +44 (0) 115 978 5494 | e: compliance@murphyandson.co.uk

HEALTH & SAFETY INFORMATION

Refer to the **Safety Data Sheet (SDS)**

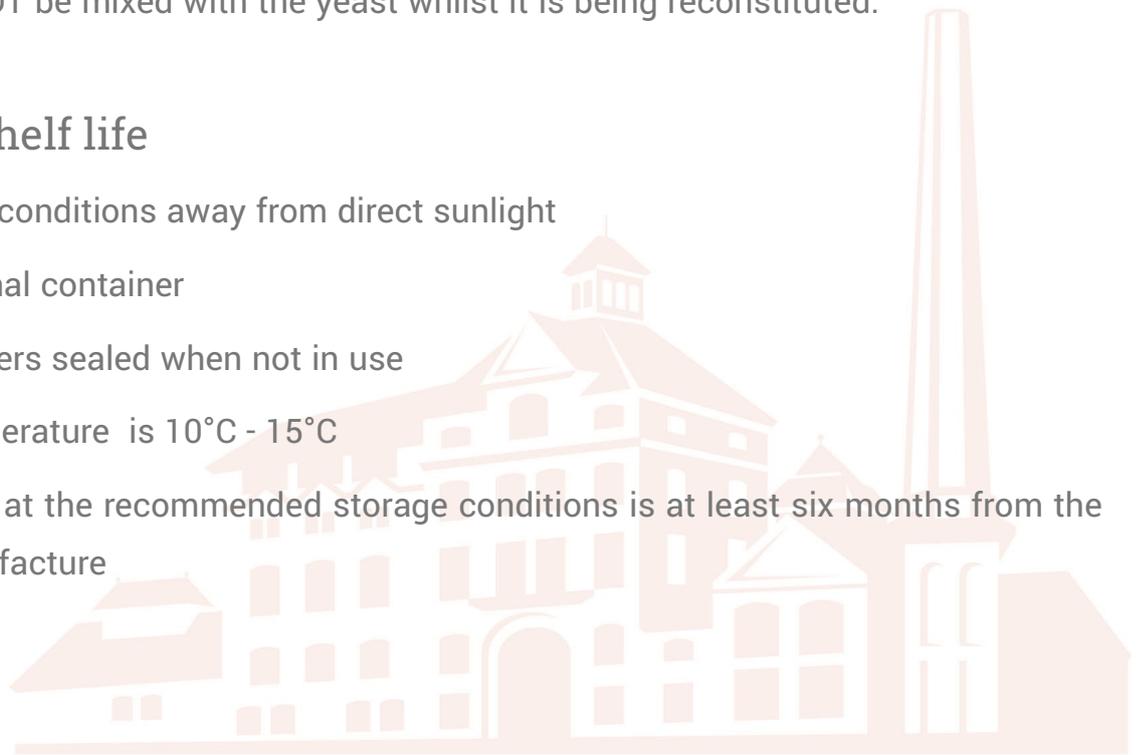
Application and rates of use

The product should be added at a rate of between of 20 and 85 ml per hectolitre of wort. A suitable starting point would be 35 ml per hectolitre. A high rate may be required for a short period, after which the rate of addition can be significantly reduced. With regular use, low rates can be effective in preventing nutrient deficiencies.

The product can be mixed into the yeast slurry about 30 minutes before pitching into the wort, or alternatively mixed with a small volume of wort and added to the fermenter. It can also be added to the kettle at the end of the boil. If Nottingham Ale Yeast is used the product should NOT be mixed with the yeast whilst it is being reconstituted.

Storage and shelf life

- Store in cool conditions away from direct sunlight
- Keep in original container
- Keep containers sealed when not in use
- Storage temperature is 10°C - 15°C
- The shelf life at the recommended storage conditions is at least six months from the date of manufacture



PRODUCT	MURPHY'S YEAST AID	PRODUCT CODE	MYA
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WRITTEN BY	E Wray	AUTHORISED BY	RJ Haywood