



# NUTRIENTS **MURPHY'S YEAST AID** TECHNICAL DATA SHEET

## Description

**Benefits** 

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

**PRODUCT CODE** MYA

COMMODITY CODE

29369000

PACKAGING (kg)

5, 25, 200 & 1150 kg

#### STORAGE

Keep in original container. Keep containers sealed when not in use.

#### Temperature

Recommended storage temperature is 10°C - 15°C.

#### Location

Store in cool conditions away from direct sunlight.

#### Shelf Life

At the recommended storage conditions, 12 months from date of manufacture.

### • Enhances yeast growth rate

- Prevents sluggish fermentations
- · Ideal for low-nitrogen worts
- · Convenient liquid formulation for easy application



## **Application & Rates of Use**

The product should be added at a rate of 20-85 mL/hL wort. A suitable starting point would be 35 mL/hL. 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 pre-mixed with a small volume of wort before adding to the fermenter. **Do not** mix directly with yeast slurry, as excessive zinc levels may be harmful to yeast

## **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
- Avoid adding an excessive amount of the product, as this can lead to over-vigorous fermentation
- $\cdot\;$  Read the Safety Data Sheet prior to use



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REGULATORY COMPLIANCE INFORMATION Refer to the 'Product Specification Sheet' or contact us on: +44 (0) 115 978 5494 | compliance@murphyandson.co.uk

MURPHY & SON	Product name : Murphy's Yeast Aid
	Product code: MYA
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For Health & Safety Information refer to the Safety Data Sheet.	Issue Date: 03/03/2025
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