



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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