

TECHNICAL INFORMATION SHEET:

PRODUCT NAME:
ALCOTAISE
INSOLUBLE YEAST
RAISER

PRODUCT CODE:
ALCOTAISE

COMMODITY CODE:
28112200

PACKAGING:
5 KG

Description

Alcotaise insoluble yeast raiser is supplied as a fine off-white powder. It is manufactured from insoluble inorganic materials of correct particle size to provide nuclei known to help in yeast raising.

Benefits

Alcotaise is a product optimised for yeast raising at the skimming stage of fermentation and for control of yeast counts in beers prior to racking. Unlike other powders it is non-hazardous and free of microbial contaminants. Failure to consistently remove the yeast can lead to problems in controlling both the racking gravity and the amount of conditioning in cask or tank. Beer fining problems can also be expected where yeast counts and actual attenuation variations occur.



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

Guidelines for use

- Check that the product is within its shelf life before use
- Care should be taken to avoid contact with eyes and skin, wash well with plenty of water should contact occur.
- Read the Safety Data Sheet prior to use
- Avoid the creation and breathing of dust

Application

Alcotaise should be added to the wort during the early stages of yeast head formation.

Rates of use

An addition rate of 2.8 grams per hl is recommended. Addition rates above this minimum will not necessarily produce proportionally increased results.

Storage & shelf life

- Store in cool, dry conditions in tightly sealed containers
- Keep containers sealed when not in use
- Storage temperature should be below 32°C

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