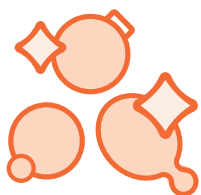


KEEP YOUR YEAST HAPPY WITH YEAST VIT



INCREASES YEAST VIABILITY AND VITALITY

Correct yeast nutrition is an essential factor in the overall health and success of fermentation. Managing nutrient requirements allows for regular and complete fermentations, shortening fermentation time, freeing up tank space and enhances sensory quality.

OPTIMISED FOR YOUR BEER, CIDER OR WINE FERMENTATION

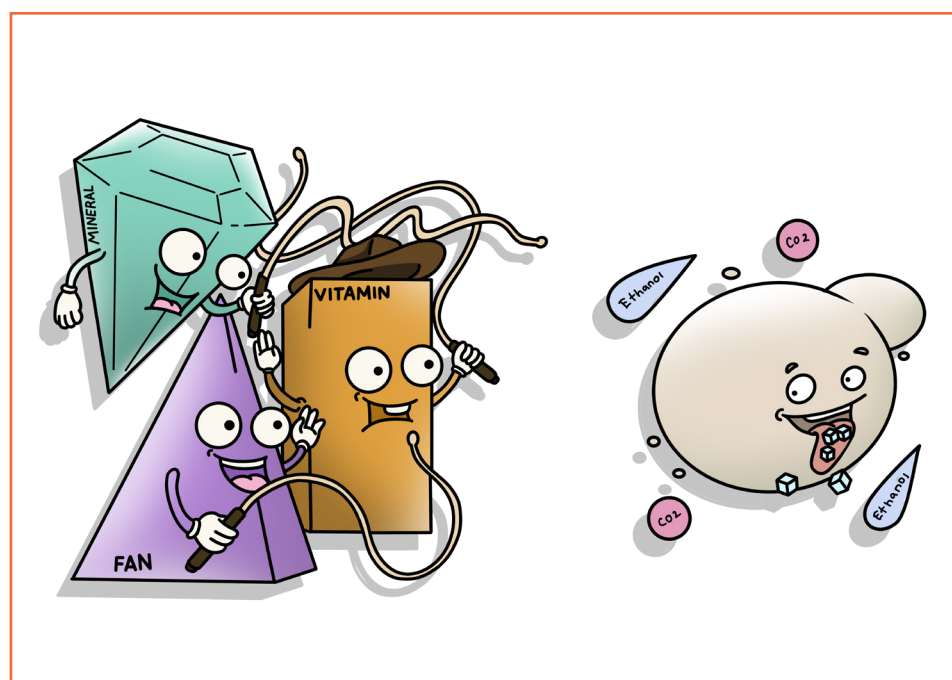
Yeast Vit is a granular blend of inorganic salts, vitamins, amino acids, and trace elements formulated to correct the nutritional deficiencies found in wort (Yeast Vit), must (Yeast Vit Vin) or juice (Yeast Vit Cider).

A COCKTAIL OF VITAMIN AND MINERALS

Vitamins are necessary for overall yeast health. Pantothenic acid and thiamin are critical for enzyme function and yeast growth that cannot be synthesised by yeast. Minerals help maintain fermentation metabolism activities. Zinc is the important mineral to note because it can be deficient even in all-malt wort which can then cause fermentation and flocculation problems.

YEAST ASSIMILABLE NITROGEN

It is crucial to add sufficient free assimilable nitrogen for the yeast to accomplish its metabolic activities, particularly the synthesis of new amino acids and, hence, proteins. Yeast Vit compensates for small wort/must/juice deficiencies in nitrogen.



BENEFITS



- Ensures healthy yeast
- Prevents slow or sluggish fermentations
- Enhances sensory quality
- Supports high gravity fermentations
- Maximises brewing capacity
- Improves fining rate

APPLICATION



HOW MUCH TO ADD

3.5g and 8.5 g/hl of wort, juice or must.

Suitable starting rate would be 5 g/hl.

WHEN TO USE

Mixed into the yeast slurry about 30 mins before or alternatively mixed with a small volume of wort/juice/must and added to the fermenter.

ACTIVITY RANGE

pH: 2.8–7.0
temperature: n/a

STORAGE



TEMPERATURE

Maximum storage temperature is 25°C.

LOCATION

Cool, sealed, and away from sunlight.

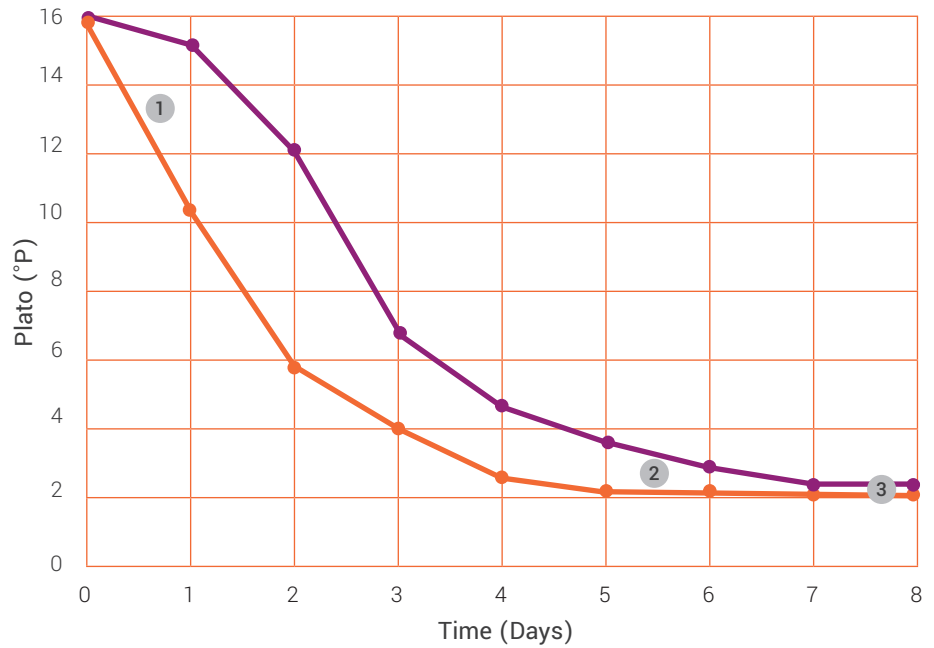
SHELF LIFE

When stored at recommended temperature, 2 years from date of manufacture.

Managing nutrient requirements not only allows for regular and complete fermentations, but also enhances sensory quality. Hence, our research team has developed and optimised a nutrient mix, that improves fermentation (Figure 1), is easy to-use, cost-effective and only requires low dose rates.

DID YOU KNOW ?

Poor yeast health can also impair membrane filtration.



— With Yeast Vit — Control

- 1 Fermentation starts faster
- 2 Fermentation finishes sooner
- 3 Full attenuation is reached

Yeast Vit by Murphy and Son keeps yeast healthy and drives fermentation forward, increasing the performance of your brewery.

YEAST VIT VITAMINS AND MINERALS

VITAMINS

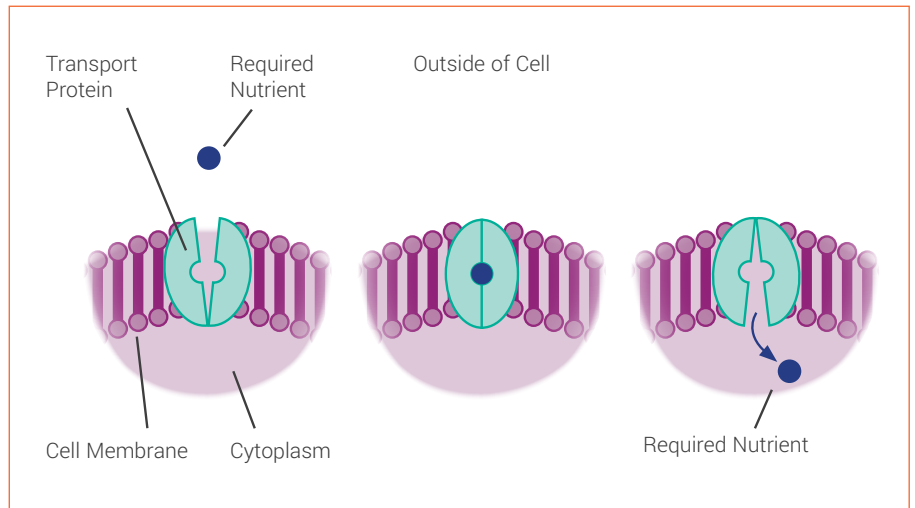
Thiamine	Vitamin B6
Riboflavin	Nicotinamide

AMINO ACIDS

Valine	Inositol
Methionine	Asparagine
Aspartic Acid	

ELEMENTS

Zinc	Magnesium
Manganese	Calcium
Potassium	Phosphate



WANT TO KNOW MORE? GET IN TOUCH

If you would like to know more about what we do, head to our website murphyandson.co.uk or to speak to our technical support team, email techsupport@murphyandson.co.uk

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