



YEAST

DARK MATERIALS

TECHNICAL DATA SHEET



Description

Dark Materials is a highly versatile house yeast capable of producing clean, crisp beer profiles similar to a Kölsch, while being particularly well suited to creating full-bodied, rich and characterful dark beers.

Benefits

- Highly Versatile
- Enhances Dark Malt Flavours
- Easy Profile Control
- 76 - 82% Attenuation
- Medium Flocculation
- Very fast fermentation rate

Principle

Dark Materials combines clean, crisp fermentation with subtle fruity character and excellent versatility. Its temperature-responsive ester profile gives brewers control over fermentation character, making it a strong choice for a broad range of modern and traditional beer styles.

Fermentation Management

Fermentation temperature is an important lever for controlling ester production and shaping the final beer profile.

Recommended fermentation range: 16 - 22°C (61 - 72°F)

Careful temperature management allows brewers to balance the yeast's clean, crisp character with subtle fruity ester expression, providing flexibility across a wide range of beer styles.

While the yeast's typical alcohol tolerance is around 10% ABV, with the correct pitch rate and nutrition, it can be pushed comfortably into higher ABV ranges. This makes it a great choice for high-gravity beers, particularly Imperial Stouts.

PRODUCT CODE

Y-DARK-MATERIALS-500G

COMMODITY CODE

21021010

PACKAGING

500g

STORAGE

Keep in original container

Temperature

Recommended storage temperature

4 – 10°C | 39 – 50°F

Location

Store under dry conditions

Shelf Life

At the recommended storage temperature, 36 months from the date of manufacture

Application and Rates of Use

Pitching rate: 50-100g/hL. The pitching rate varies with original gravity of the wort as well as brewing conditions.

Guideline for use

This yeast can be pitched directly. If rehydration is preferred, follow these steps:

- Prepare the rehydration medium: 10 times the weight of yeast (5 litres for a 500g package), using either sterile wort (<5° Plato) or sterile water at 28 - 35°C (82 - 95°F). Optimum 30°C (86°F). We recommend not to use demineralised water.
- Open the 500g package with sterile scissors and sprinkle on the surface to avoid clumping.
- Gently stir before leaving for 15 – 20 minutes, the slow rehydration will allow yeast membranes to reform.
- Adjust the temperature of the rehydrated yeast to within 5°C (9°F) of the pitching wort. Never subject the yeast to temperature shock.
- Gently stir and leave for a further 5 – 10 minutes.
- Stir well and pour into the wort to start fermentation. Use the rehydrated yeast within 30 minutes of rehydration.

Application and Rates of Use

Ingredients: Yeast, emulsifier (E491).	
Typical analysis at packaging:	
% Dry Weight	> 93%
Viable Yeast Count (cfu/g)	> 6.0E+09
Non Saccharomyces spp	< 1 cfu per 10 ⁶ yeast cells
Total Bacteria	< 1 cfu per 10 ⁶ yeast cells

TECHNICAL SUPPORT

+44 (0) 115 978 5494

technical@murphyandson.co.uk

REGULATORY COMPLIANCE INFORMATION

Refer to the 'Product Specification Sheet'

+44 (0) 115 978 5494

compliance@murphyandson.co.uk

	Product name : DARK MATERIALS
	Product code : Y-DARK-MATERIALS-500G
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	Written by : Celina Dugulin
	Authorised by : Iain Kenny