

NUTRIENTS

YEAST VIT

YEAST VIABILITY. ENHANCED QUALITY.

What is Yeast Vit?

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 Vitamins & 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

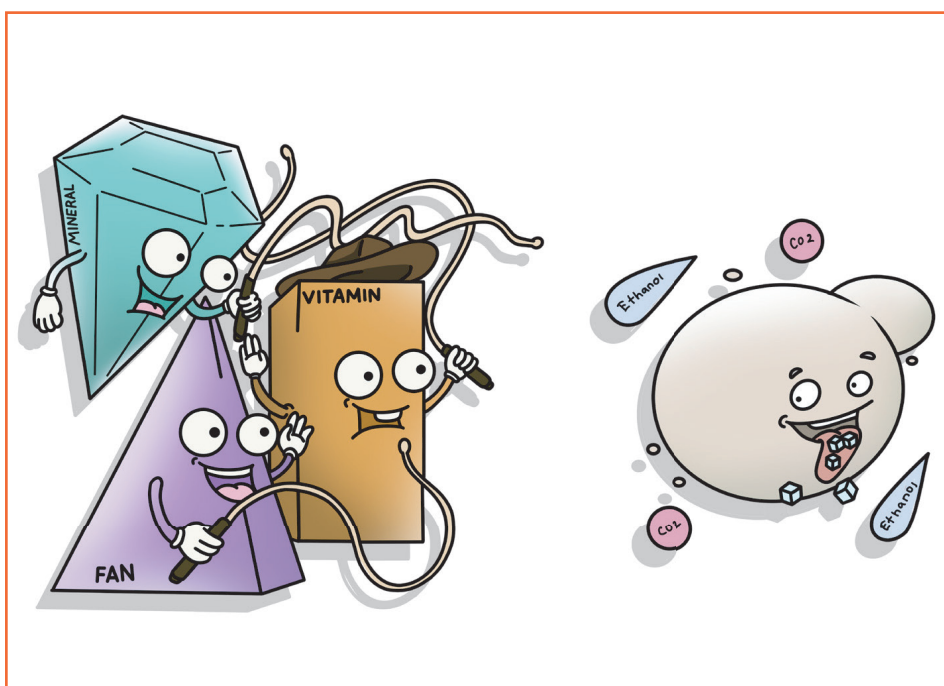
Maximum 25°C | 77°F

Location

Cool, sealed, and away from sunlight

Shelf Life

At the recommended storage temperature, 2 years from the date of manufacture



How Does It Work?

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.

Yeast Vit Vitamins & Minerals

VITAMINS

Thiamine
Riboflavin

Vitamin B6
Nicotinamide

AMINO ACIDS

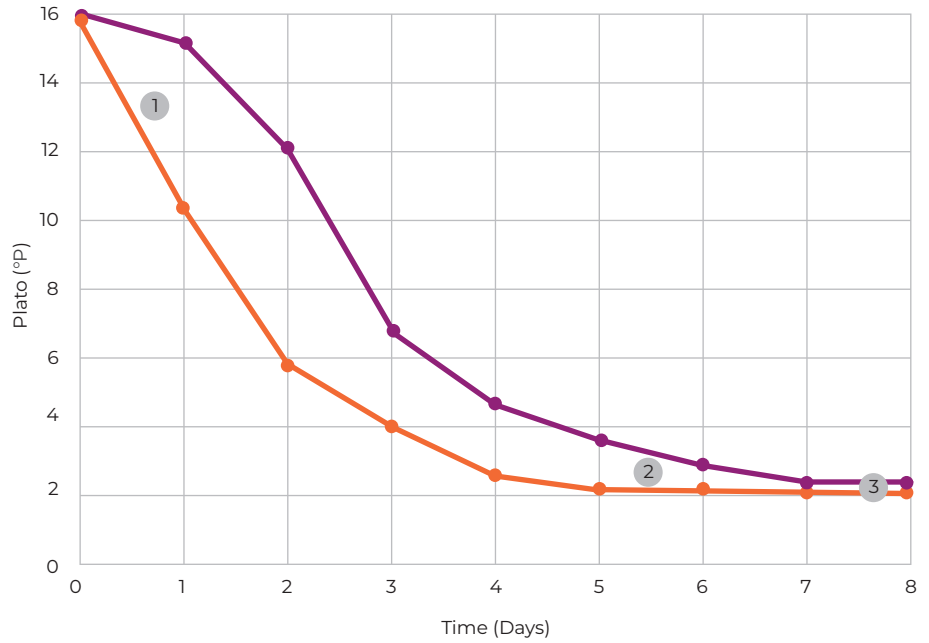
Valine
Methionine
Aspartic Acid

Inositol
Asparagine

ELEMENTS

Zinc
Manganese
Potassium

Magnesium
Calcium
Phosphate

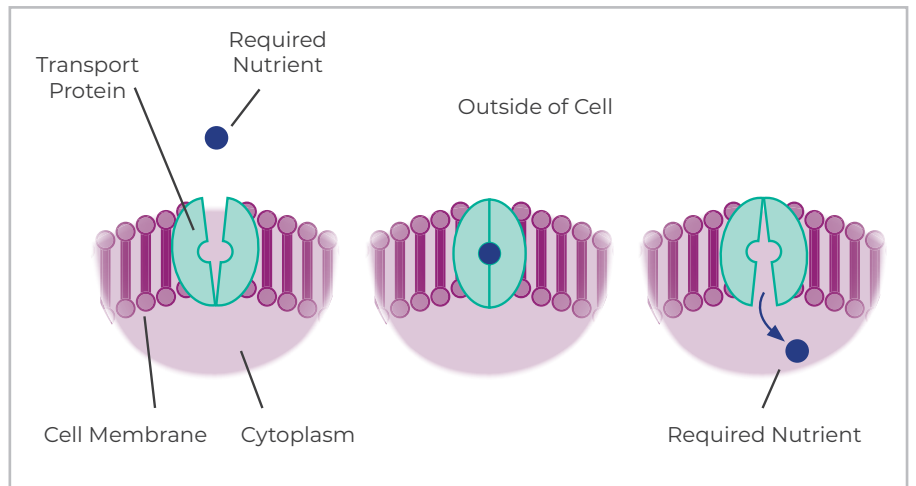


With Yeast Vit

Control

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

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



WANT TO KNOW MORE? GET IN TOUCH

Head to our website: www.gladfieldmalt.co.nz

Or contact Gabi: gabi@gladfieldmalt.co.nz / 027 392 7543