

mauribrew™



Active Dried Brewing Yeast
Levure de bière sèche active
Levadura seca activa
活性干酿造酵母
Lievito secco attivo per la fermentazione
Aktives Bierhefe

PRODUCT

Selected Pure Active Dry Brewing Yeast

STRAIN: Y1433

ORIGIN: Australia
AB Mauri Culture Collection - Sydney,

TYPE: *Saccharomyces cerevisiae*.

AROMATIC CONTRIBUTION

Mauribrew Weiss produces large quantities of fermentation aromas (esters, higher alcohols) that contribute to the complexity of German-style wheat beers.

Mauribrew Weiss is also suitable for special beers made with macerated fruits, honey or any kind of sugar based additional ingredients (maple syrup, fudge, candies ...).

TEMPERATURE RANGE:

Desirable flavour characters result with this strain through the 15-30°C temperature range.

USING DRIED BREWERS YEAST

Reconstituting 100g of Mauribrew Weiss dried yeast per 100 litres of wort will achieve 2×10^7 viable cells per ml of wort.

Step 1: rehydrate the yeast by slowly sprinkling it into 10 times its weight of clean water at 35°C (+/- 3°C).

Step 2: allow to stand for 15 minutes then adjust the temperature of the rehydrated yeast to within 5°C of the wort to be inoculated by adding wort to the yeast and water solution. Never subject the yeast to temperature shock. For best results the wort should be 15°C or higher.

Step 3: add this rehydrated yeast to the wort to initiate fermentation and aerate.

Step 4: use the rehydrated yeast within 30 minutes of rehydration.

INOCULATION RATE: 50-80g/hl

RATE OF FERMENTATION

A rapid fermenter at warm ambient temperatures, resulting in a typical fermentation time of between 4 and 7 days.

FERMENTATION MANAGEMENT

Mauribrew Weiss yeast strain requires high amounts of nitrogen. Wort deficient in nutrient may require extra supplementation.

DEGREE OF ATTENUATION

Sweet wort OG 1040-1045 is fermented normally to low final gravity.

YEAST HEAD FORMATION

This yeast produces nominal yeast head through stages of maximum gravity loss.

FINAL CLARITY

Good settling properties at cool temperatures.