

YEASTLIFE EXTRA (YEE 411)

Yeastlife Extra is a powder yeast nutrient based on readily available sources of nitrogen blended with additional amino acids, minerals and vitamins.



The two main requirements for consistent, predictable fermentations are healthy yeast and a nutrient balanced wort.

It is generally recognized that only wort produced from a well modified, all malt grist approaches these needs, and even this requires supplementation with oxygen and zinc.

The common practice of high gravity, adjunct brewing has introduced two fermentation problems: nutrient deficiency and conditions of high stress for yeast.

Yeast generated under these difficult conditions typically show symptoms of reduced vigor, which can be compounded at each regeneration.

Problems associated with reduced vigor include slow or sticking fermentation, off-flavors associated with sulphur containing compounds, slow diacetyl reduction, and autolysis.



Fast fermentation.

Consistent fermentation.

Reduced off flavours.



OUICK NOTES

BENEFITS

Faster Fermentation

Consistent fermentation

Supports adjunct and High gravity brewing

TREATMENT RATES

4-10 g/hl

APPLICATION

Add to kettle at end of boil or in-line enroute to fermenter









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TREATMENT RATES

Typically in the range 4 – 10 g/hl.



APPLICATION

Add to the kettle at end of boil, to the whirlpool, or in line to the wort main.



BREWING PRACTICE

Yeast Life Extra is formulated from recognized and widely used brewery yeast nutrients.

REGULATORY

Yeast Life Extra can be used as a processing aid as it meets the requirements of EU General Food Law (Regulation (EC) No 178/2002 (as amended). Specific legislation may vary from country to country so local regulations should be consulted prior to using Yeast Life Extra in any specific application or product.

CONTACT US

For more information, please visit us at **www.lallemandbrewing.com**

For any questions, you can also reach us at abvickers@lallemand.com

