

SERVOMYCES D50

Servomyces D50 is a naturally enriched single-strain brewing yeast (from the prestigious Hefebank Weihenstephan) that is used as a biological yeast nutrient. The propagation and drying process of Servomyces D50 has been specifically designed to accumulate a range of trace minerals and elements that are essential or limiting during alcoholic fermentation.



MICROBIOLOGICAL PROPERTIES

Classified as *Saccharomyces cerevisiae*, a top fermenting yeast Typical

Typical analysis of Servomyces D50 per gram:

Percent solids 93% - 95%

Zinc 50,000 - 60,000 ppm

Wild Yeast < 10³ (Lysine method)

Bacteria < 10⁵ (0.01% of yeast)

Mold negative

Contains inactive brewer's yeast.

Does not contain GMO materials.



BREWING PROPERTIES

Minerals, when incorporated into some sort of living tissue, are more efficacious than when presented as a salt. Servomyces D50 presents better bio-availability of minerals, which is a very important factor in yeast nutrition.

Servomyces D50 can decrease fermentation time significantly.

Improves yeast sedimentation.

Stimulates uptake of maltose and maltotriose, depending on the brewing strain, which results in higher alcohol yields.

Stimulation of protein synthesis and yeast growth which leads to higher biomass production during propagation.

It is reported that Servomyces D50 eliminates harsh sulphur notes and produces a smoother more balanced beer.

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USAGE

1 g Servomyces D50 is used for 100 liters of wort for fermentation.

2 g Servomyces D50 is used for 100 liters of wort for propagation.

Practical trials have shown that addition of Servomyces D50 should be made to the kettle about ten minutes before the end of the boil.



PACKAGING & STORAGE

Servomyces D50 should be stored dry and the packaging should remain intact.

Packaging available:

25 kg Drum: 32301-27-11

10g Sachet: 32301-23-11

6 x 0.28g capsules: 112870

CONTACT US

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

For any questions, you can also reach us at
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