WEISS

mauribrew™

Pure selected Active Dry Brewing Yeast

> Technical characteristics

Pitching rate: 50-80 g/hL

Fermentation temperature: 18-25°C (64-77°F)

Biomass growth rate*: Moderate

Fermentation rate*: Very fast

Attenuation*: Medium

(Yeast cells growth, fermentation time and degree of attenuation depend on inoculation rate, yeast handling, fermentation temperature and initial composition of the wort)*

Alcohol tolerance: 7.5% abv

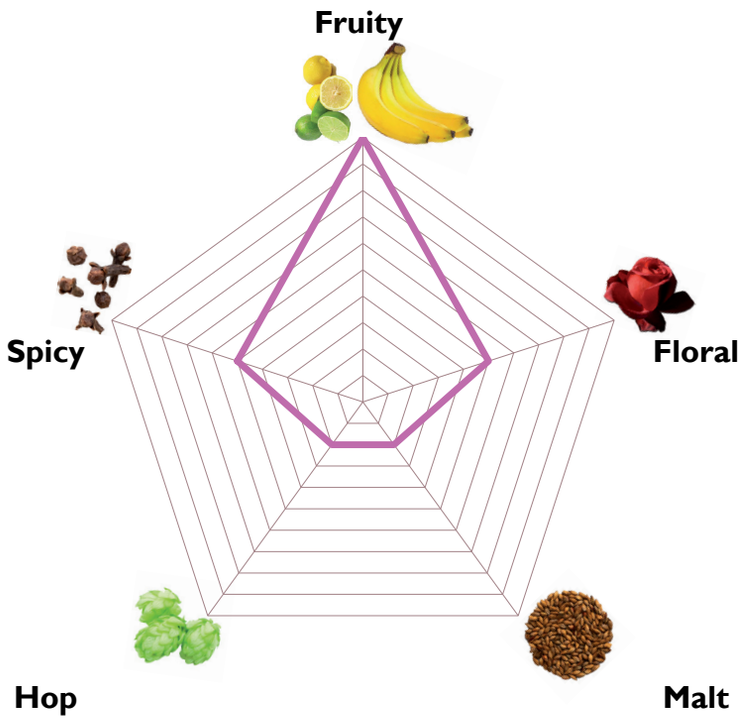
Flocculation / Sedimentation: Low / Low; has the ability to suspend and leave the desired hazy look

Foam stability: Good

POF character: Positive; but needs a lot of 4-VG precursors for enhancing clove notes

Diacetyl production: Low

Aromatic contribution: Mauribrew WEISS produces large quantities of fermentation aromas that contribute to the complexity of the beer. Nice fruity esters, little to no phenolics, very low sulfur levels, evident banana character when fermented above 23°C/74°F. Mauribrew WEISS is a vigorous specialty yeast strain selected for wheat beer fermentations, producing dry and lightly tart beer with clean esters thus perfect for Weizen (Hefe, Dunkel). Also suitable for Fruit Beer, Rye Beer, Witbeer and some Saisons.



Aromatic profile of a beer brewed with Mauribrew WEISS (— 20°P at 20°C)

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> Product Data Sheet

Mauribrew strains have been selected, propagated, harvested, dried and packed in compliance with good manufacturing practices.

Ingredients: yeast, water, emulsifier (E491); GMO free. This yeast is by its nature gluten-free.

Typical Analysis at packaging:	
% dry weight	> 92.5%
Viable Yeast Count (cfu/g)	> 5.0E+09
Non Saccharomyces spp. (cfu/g)	< 1.0E+03
Lactic Acid Bacteria (cfu/g)	< 5.0E+03

Packaging:
- 20 x 500g vacuum packs per carton
- 1 x 10kg vacuum pack per carton
- 500 x 12.5g nitrogen flushed sachets per carton

Shelf life: Three years from production date.

Storage conditions: Product should be stored under dry conditions, ideally at 4-10°C (39-50°F). Vacuum package is hard until the seal is broken; once broken, yeast should be used immediately to avoid activity loss. Opened packs/sachets must be sealed and stored at 4°C (39°F) and used within five days.

Pitching rate: The pitching rate varies with original gravity of the wort as well as brewing conditions. We advise to inoculate a minimum 5.0E+05 viable cells per mL per °Plato. 500g Active Dry Brewing Yeast pitched into 500 litres of wort results in a yeast density of 5 to 10 million viable cells per millilitre.

Rehydration of Mauribrew Active Dry Brewing Yeast:

1. Prepare the rehydration medium:
   Sterile wort (<5° Plato) or sterile water (do not use demineralized water)
   10 times the weight of yeast: 5 litres for a 500g package
   38°C (100°F) is optimal, never lower than 32°C (90°F), never higher than 40°C (104°F)
2. Open the 500g package with sterile scissors. Sprinkle on surface gently to avoid clumping.
3. Gently stir then leave for 15-20 minutes. A slow rehydration allows yeast membranes to reform.
4. Never subject the yeast to temperature shock: adjust the temperature of the rehydrated yeast to within 5°C (9°F) of the wort to be inoculated by adding wort.
5. Gently stir and leave for 5-10 minutes.
6. Stir well and pour into the wort to start fermentation. Use the rehydrated yeast within 30 minutes of rehydration.

Mauribrew high quality Active Dry Brewing Yeast is comparable in its performance to liquid yeast. Furthermore it is a practical, consistent and cost effective option.