

YEASTLIFE O™
by **abvickers**

Yeast Nutrient

FOR SPECIALIZED
ALCOHOLIC FERMENTATIONS

YEAST NUTRIENT - TECHNICAL DATA SHEET

YEASTLIFE O™



AB Vickers YeastLife O™ is the result of an intensive Research & Development work on brewing process with attention to the yeast nutritional aspect of high sugar/low nutrient based fermented beverages including hard seltzer. On top of solving nutritional requirement to avoid sluggish and stuck fermentation, YeastLife O™ has been formulated to avoid off flavor and improve mouthfeel.

YeastLife O™ is OMRI listed. For market specific organic compliance, please contact your organic certification organisation.



PRINCIPLE

Since pure sugar lacks the nutrients required for a healthy fermentation, hard seltzer fermentations require supplementation with a balanced nutrient high in nitrogen, vitamins and minerals. Failure to provide adequate nutrition can result in slow or stuck fermentations, reduced attenuation and off-flavors.

AB Vickers YeastLife O™ is composed of 100% yeast derived ingredients, so nutrients are balanced and bioavailable for yeast metabolism. It does not contain mineral salts or inorganic sources of vitamins or nitrogen (such as DAP or urea). Organic nutrition from AB Vickers YeastLife O™ promotes cleaner fermentations compared to inorganic nutrition that may lead to off flavors due to rapid yeast growth.

AB Vickers YeastLife O™ is gluten-free.



BENEFITS

Complete nutrition for pure sugar fermentations.

Ensures rapid fermentation with high attenuation.

Natural, 100% yeast derived nutrition is balanced and bioavailable for yeast.

Clean and consistent fermentations.

Reduced off-flavors compared to inorganic nutrient supplementation.



QUICK NOTES

BENEFITS

Complete nutrition for pure sugar fermentations

Rapid fermentations with high attenuation

Nutrition is balanced and bioavailable

Clean and consistent fermentations

Reduced off flavors

TREATMENT RATES

250g/hL (>20°P)

150-250g/hL (10-20°P)

30-50g/hL for standard wort

APPLICATION

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



TREATMENT RATES

250g/hL for high gravity, pure sugar fermentations (>20°P)

150-250g/hL for standard sugar fermentations (10-20°P)

30-50g/hL for standard wort



APPLICATION

Add AB Vickers YeastLife O[™] to the kettle at end of boil, or dissolve in water prior to dosing in-line during transfer to the fermenter.



BREWING PRACTICE

For brewing hard seltzer, we recommend using AB Vickers Yeastlife O[™] in combination with LalBrew CBC-1[™] yeast for optimum results.

For a more detailed recipe and process description, please refer to our Best Practices – Hard Seltzer document.



MICROBIOLOGICAL ANALYSIS

DRY MATTER	≥ 94%
TOTAL PLATE COUNT	< 10 ⁴ CFU/g
YEAST	< 50 CFU/g
MOLDS	< 50 CFU/g
COLIFORMS	< 10 CFU/g
E. COLI	not detected/g
S. AUREUS	not detected/g
SALMONELLA	not detected/25g



HEAVY METAL ANALYSIS

ARSENIC	< 2 ppm
LEAD	< 2 ppm
MERCURY	< 0.1 ppm
CADMIUM	< 1 ppm

REGULATORY

Legislation may vary from country to country. Local regulations should be consulted. Yeastlife O can be used as a processing aid as it meets the requirements of EU General Food Law (Regulation (EC) No 178/2002 (as amended)).

CONTACT US

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

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