mauribrew™

mauribrew A (Ale – 514)

PRODUCT
Selected Pure Active Dry Brewing Yeast

STRAIN
Y514 – English Ale
Origin – AB Mauri Culture Collection – Sydney, Australia

TYPE
Saccharomyces cerevisiae
Top Fermenting Ale Brewing Yeast

FERMENTATION CHARACTERISTICS

RATE OF FERMENTATION
A rapid fermenter at warm ambient temperatures, resulting in a typical fermentation time of between 3 and 7 days.

TEMPERATURE RANGE
17-30°C (62-86°F) is optimal for this strain. Beer structure may benefit from fermentations with this strain after acclimatising to lower temperatures for prolonged yeast contact at 10-15°C (50-59°F).

DEGREE OF ATTENUATION
This strain rapidly attenuates fermentable sugars with a typical wort falling from a gravity of 1040-1045 resulting in a beer of less than 1008.

ALCOHOL TOLERANCE
This ale yeast is renowned for its tolerance in commercial beer styles with up to 9.5% alcohol.

YEAST HEAD FORMATION
Though a top fermenter, this yeast produce nominal yeast head through stages of maximum gravity loss.

FINAL CLARITY
One of the selection criteria used for this strain was its generally very good settling properties even at warmer ambient temperatures 20-30°C (68-86°F).

USING DRIED BREWERS YEAST

Reconstituting 25 to 50g of Mauribrew dried yeast per 100 litres of wort will achieve 5 to 10 x 10^6 viable cells per ml of wort.

- Rehydrate the yeast by slowly sprinkling it into 5 to 10 times its weight of clean water between 37 to 40°C (98 to 104°F).
- Allow to stand for 15 minutes then adjust the temperature of the rehydrated yeast to within 5°C (41°F) 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 (59°F) or higher.
- Add this rehydrated yeast to the wort to initiate fermentation and aerate.
- Use the rehydrated yeast within 30 minutes of rehydration.