

mauribrew™

mauribrew L (Lager – 497)

PRODUCT

Selected Pure Active Dry Brewing Yeast

STRAIN

Y497

Origin – AB Mauri Culture Collection – Sydney, Australia

TYPE

Saccharomyces cerevisiae

Bottom Fermenting Lager Brewing Yeast

FERMENTATION CHARACTERISTICS

RATE OF FERMENTATION

When temperatures are maintained above 20°C (68°F) the fermentation of normal worts is complete within 5 days. When the temperature is below 20°C (68°F) the rate of fermentation proceeds in a more controlled fashion and at a reduced rate. The strain has low oxygen requirements through fermentation.

TEMPERATURE RANGE

Desirable flavour characters result from ambient fermentations with this strain through the 15-30°C (59-86°F) temperature range.

LAGERING

Final gravity loss may be achieved through lagering down to 10°C (50°F).

DEGREE OF ATTENUATION

Sweet wort OG 1040-1045 is fermented normally to low final gravity.

YEAST HEAD FORMATION

This lager strain forms no yeast head throughout fermentation.

FINAL CLARITY

This general brewing strain has very good natural setting properties and results in a green beer of good clarity and compacted yeast deposit.

USING DRIED BREWERS YEAST

Reconstituting 25 to 50g of Mauribrew dried yeast per 100 litres of wort will achieve 5 to 10 x 10⁶ 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.