



## YEAST NUTRIENT - TECHNICAL DATA SHEET

# SERVOMYCES D50

Servomyces D50 is a naturally zinc 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 high concentration of zinc that is essential for healthy alcoholic fermentation.



## MICROBIOLOGICAL PROPERTIES

Classified as *Saccharomyces cerevisiae*, a top fermenting yeast

Typical analysis of Servomyces D50 per gram:

**Percent solids** 93% - 95%

**Zinc** 50,000 - 60,000 ppm

**Wild Yeast**  $< 10^3$  (Lysine method)

**Bacteria**  $< 10^5$  (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 zinc, 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 270mg capsules: 112870

### CONTACT US

For more information, please visit us at  
[www.lallemandbrewing.com](http://www.lallemandbrewing.com)

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