BEERSTART

YEAST NUTRIENTS

General features

Beerstart is a preparation based on yeast autolysate and yeast hulls derived from Saccharomyces cerevisiae. It provides essential amino acids that are fundamental for yeast development during fermentation, supporting a regular and complete fermentation process.

The balanced nutrient supply helps prevent stuck fermentations and promotes the formation of a more complex aromatic profile, thanks to the role of amino acids as precursors of yeast-derived aroma compounds.

The main characteristics and benefits of Beerstart include:

- Essential amino acids: support protein synthesis and key yeast cellular functions
- Prevention of stuck fermentations: promote a complete and regular fermentation process
- Improved aroma profile: contribute to the development of fruity and complex notes
- Flexible usage: can be applied at different fermentation stages to optimise yeast performance

Beer

Composition

Yeast hulls
Yeast autolysate

Dosage

Usage ratio 1:4 relative to yeast weight during rehydration.
30–40 g/hL when used as an activator at the start of fermentation.

How to use

Dissolve the Beerstart dose directly in water or wort and add it to the yeast rehydration suspension. When used as an activator at the start of fermentation, add it to the wort immediately after yeast inoculation.

Packaging and storage

1 kg and 10 kg bag.
Store in a cool, dry place.

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