MANNOBEER

YEAST NUTRIENTS

General features

Mannobeer is a yeast hull-based preparation obtained through a targeted extraction process that promotes the release of specific yeast cell wall polysaccharides.

These polysaccharides play an important role in colour protection and provide basic nutritional support for yeast during fermentation.
The main characteristics and benefits of Mannobeer include:

- Colour protection: polysaccharides help stabilise the colour of the fermented beverage
- Yeast nutrition: provides a basic nutrient supply supporting growth and metabolic activity, promoting a steady fermentation
- Selective extract: production process designed to obtain specific yeast cell wall polysaccharides
- Flexible usage: can be added directly to the wort during fermentation to optimise functional effects

Beer

Composition

Yeast hulls 99%

Dosage

20–40 g/hL of must, to be added during the cooling phase.

How to use

Rehydrate in sterile water (1:10) or add directly to the fermentation medium during the rehydration phase.

Packaging and storage

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

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