

Yeast Booster: a health package for your yeast

To improve fermentation with adjunct

TRIALS CONDITIONS:

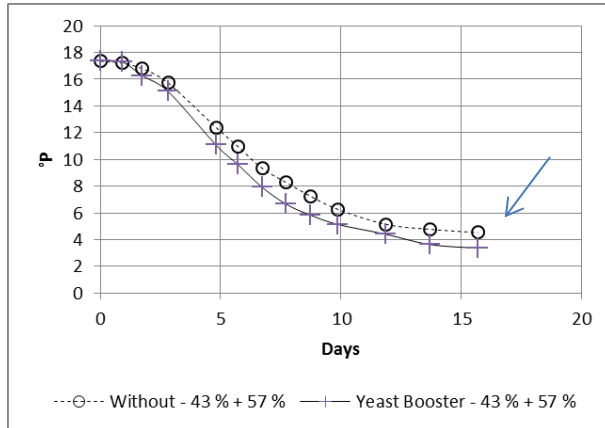
Yeast: saflager W34/70, 100 g/hl

Fermentors: 2 L EBC tubes

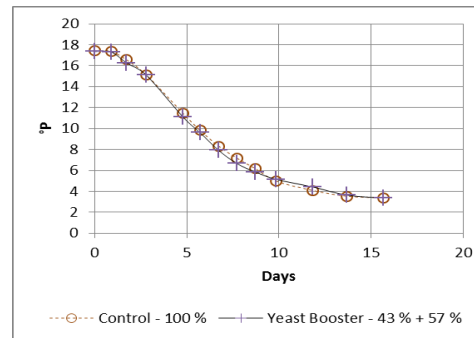
Temperatures: 12°C during the first 2 days, 14°C up to the end of fermentation

Malt: Pils

Adjunct: Sucrose



Kinetics

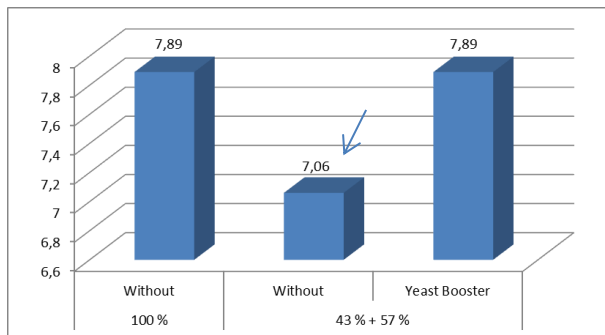


Improve fermentation kinetics & efficiency

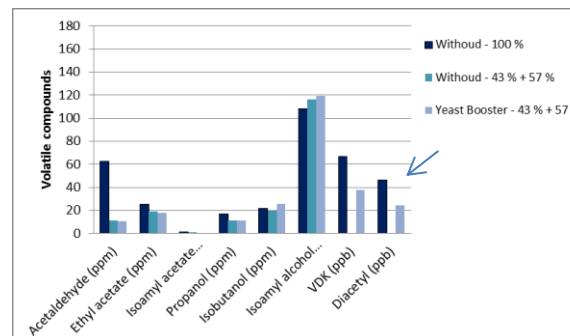
Help to enhance the final attenuation

Reduce the diacetyl content

Alcohol % V/V.



Volatiles.



LEGEND:

100% = wort containing 17,5°P malt
43% + 57% = wort containing 7,5°P malt + 10°P sucrose
Without = no yeast booster addition
Yeast Booster = + 1 g/hl of yeast booster