

ABV YeastLife O™ is the result of an intensive Research & Development work on brewing process with attention to the yeast nutritional aspect of high sugar/low nutrient based fermented beverages including hard seltzer. On top of solving nutritional requirement to avoid sluggish and stuck fermentation, YeastLife O™ has been formulated to avoid off flavor and improve mouthfeel.



PRINCIPLE

Since pure sugar lacks the nutrients required for a healthy fermentation, hard seltzer fermentations require supplementation with a balanced nutrient high in nitrogen, vitamins and minerals. Failure to provide adequate nutrition can result in slow or stuck fermentations, reduced attenuation and off-flavors.

AB Vickers YeastLife O™ is composed of 100% yeast derived ingredients, so nutrients are balanced and bio-available for yeast metabolism. It does not contain mineral salts or inorganic sources of vitamins or nitrogen (such as DAP or urea). Organic nutrition from AB Vickers YeastLife O™ promotes cleaner fermentations compared to inorganic nutrition that may lead to off flavors due to rapid yeast growth. AB Vickers YeastLife O™ is gluten-free.



BENEFITS

- Complete nutrition for pure sugar fermentations
- Ensures rapid fermentation with high attenuation
- Natural, 100% yeast derived nutrition is balanced and bio-available for yeast
- Clean and consistent fermentations
- Reduced off-flavors compared to inorganic nutrient supplementation



QUICK NOTES

BENEFITS

- Complete nutrition for pure sugar fermentations
- Rapid fermentations with high attenuation
- Nutrition is balanced and bioavailable
- Clean and consistent fermentations
- Reduced off flavors

TREATMENT RATES

- 250g/hL (>20°P)
- 150-250g/hL (10-20°P)
- 30-50g/hL for standard wort

APPLICATION

- Add to kettle at end of boil or in-line enroute to fermenter



TREATMENT RATES

250g/hL for high gravity, pure sugar fermentations (>20°P)

150-250g/hL for standard sugar fermentations (10-20°P)

30-50g/hL for standard wort



APPLICATION

Add AB Vickers YeastLife O™ to the kettle at end of boil, or dissolve in water prior to dosing in-line during transfer to the fermenter.



BREWING PRACTICE

For brewing hard seltzer, we recommend using AB Vickers YeastLife O™ in combination with LalBrew CBC-1™ yeast for optimum results. For a more detailed recipe and process description, please refer to our **Best Practices – Hard Seltzer** document.



MICROBIOLOGICAL ANALYSIS

DRY MATTER	≥ 94%
TOTAL PLATE COUNT	< 10 ⁴ CFU/g
YEAST	< 50 CFU/g
MOLDS	< 50 CFU/g
COLIFORMS	< 10 CFU/g
<i>E. coli</i>	not detected/g
<i>S. aureus</i>	not detected/g
<i>Salmonella</i>	not detected/25g



HEAVY METAL ANALYSIS

ARSENIC	< 2 ppm
LEAD	< 2 ppm
MERCURY	< 0.1 ppm
CADMIUM	< 1 ppm

REGULATORY

Legislation may vary from country to country. Local regulations should be consulted. Yeastlife O can be used as a processing aid as it meets the requirements of EU General Food Law (Regulation (EC) No 178/2002 (as amended)).

CONTACT US

For more information, please visit us at
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