**PRODUCT**
Selected Pure Active Dry Brewing Yeast

**STRAIN:** Y514 - English Ale

**ORIGIN:** Australia
AB Mauri Culture Collection - Sydney,

**TYPE:** Saccharomyces cerevisiae
Top Fermenting Ale Brewing Yeast

**TEMPERATURE RANGE:**
Thanks to its high temperature tolerance Mauribrew Ale can ferment from 20°C up to 32°C. Desirable flavour characters result with this strain at 22°C.

**APPLICATION**
Mauribrew Ale 514 is suitable for all top fermented beers: English or Belgian Ales, Strong Ale, Koelsch, Porter or Stout.
Its subtle yeasty flavours contribute to the aromatic complexity of the beer.

**INOCULATION RATE:** 50-80g/hl

**RATE OF FERMENTATION**
A rapid fermenter at warm ambient temperatures, resulting in a typical fermentation time of between 3 and 7 days.

**DEGREE OF ATTENUATION**
This strain rapidly attenuates fermentable sugars with typical wort falling from a gravity of 1040-1045 resulting in a beer of less than 1008.

**ALCOHOL TOLERANCE**
This ale yeast is renowned for its tolerance in commercial beer styles with up to 9.5% alcohol.

**YEAST HEAD FORMATION**
Though a top fermenter, this yeast produces nominal yeast head through stages of maximum gravity loss.

**FINAL CLARITY**
Good settling properties below 10°C.
Ideally settles at 4-5°C.

**USING DRIED BREWERS YEAST**
Reconstituting 100g of Mauribrew Ale dried yeast per 100 litres of wort will achieve 2 x 10^7 viable cells per ml of wort.

**Step 1:** rehydrate the yeast by slowly sprinkling it into 10 times its weight of clean water at 35°C (+/-3°C).

**Step 2:** allow to stand for 15 minutes then adjust the temperature of the rehydrated yeast to within 5°C of the wort to be inoculated by adding wort to the yeast and water solution. Never subject the yeast to temperature shock. For best results the wort should be 15°C or higher.

**Step 3:** add this rehydrated yeast to the wort to initiate fermentation and aerate.

**Step 4:** use the rehydrated yeast within 30 minutes of rehydration.

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*The information presented is based on our research and commercial testing and provides a general assessment of product performance. Nothing contained herein is representative of a warranty or guarantee for which the manufacturer can be held legally responsible.*