

Fermaid K is a blended yeast nutrient adapted to the fermentation of beer wort. Proper use of Fermaid K reduces the occurrence of sluggish and/or stuck fermentations.



MICROBIOLOGICAL PROPERTIES

Protein	65%
P2O5	22%
Solids	84%
Total bacteria/g	< 10 ⁵
Anaerobic Bacteria	ND
Wild Yeast/g	< 10 ²
Coliforms/g	ND
E.Coli/g	ND
Salmonella/g	FREE

No urea is used anywhere in the production of Fermaid K.



BREWING PROPERTIES

In all fermentations yeast growth must take place before the anaerobic or alcohol fermentation can begin. In most beer applications, the common active dried yeast inoculation (when yeast is added to wort) is 100g/hL, twice the amount for lagers, which results in an initial cell concentration of six to ten million viable cells/mL of wort. Under normal conditions, the cell population will increase to 100 to 150 million viable yeast cells/mL before growth stops and alcohol fermentation takes over (stationary phase). Because of this significant increase in biomass, adding Fermaid K to the wort ensures that proper balance of nutrients are available to the yeast during this critical growth phase. Without proper nutrition, the risk of sluggish or stuck fermentations increases. These sluggish or stuck fermentations are microbiologically unstable and can lead to the growth of undesirable organisms that can result in unwanted by-products.

The most common reasons for stuck or sluggish fermentations are:

- Improve rehydration, inoculation or fermentation temperature management.
- Nutrient deficiencies, including oxygen.
- Variability in raw materials.

To foster the rapid and efficient growth of the inoculated yeast in the fermentation medium, Fermaid K provides important nutrients and biological factors such as:

1. Usable nitrogen (ammonia salts and amino acids).
2. Thiamin, folic acid, niacin, and calcium pantothenate.



USAGE

For normal applications, the recommended addition rate of Fermaid K is 25 grams per 100 liters.

Fermaid K should be dispersed (stirred) into the wort just prior to pitching the yeast.



PACKAGING & STORAGE

Fermaid K packaged in a carton with a poly liner containing 12.5 kg net weight. Fermaid K should be stored in a cool, dry area.



ADDITIONAL INFORMATION

Fermaid K is a completely natural blend of inactive yeast, minerals and vitamins, produced in Canada by Lallemand to the highest levels of hygiene and quality assurance.

CONTACT US

For more information, please visit us at
www.lallemandbrewing.com

For any questions, you can also reach us at
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