

Y-NOL01

POF NEGATIVE LOW-ALCOHOL BEER YEAST

Yeast Strain Description

A POF-negative non-saccharomyces yeast selected to produce no to low alcohol beers. This is a maltose- and maltotriose-negative strain that can only assimilate simple sugars such as glucose, fructose, and sucrose, producing very low alcohol beers with a subtle, refreshingly fruity aroma profile and a sweet finish.

Technical Characteristics

Yeast Classification	<i>Torulaspora delbrueckii</i>
Temperature Tolerance	18-28°C
Apparent attenuation	13-17%
POF Phenotype	Negative
Diastaticus	Negative
Flocculation	Medium
Viable Yeast Cells	$\geq 8.0 \times 10^9$ cfu/g
Total Bacteria	$\leq 2.0 \times 10^4$ cfu/g
Wild Yeast	$\leq 2.0 \times 10^3$ cfu/g
Moulds	≤ 100 cfu/g
Coliforms	≤ 50 cfu/g
Salmonella	Absent in 25 g
Staphylococcus	Absent in 25 g
Escherichia coli	Absent in 1 g
Lead	≤ 2.0 mg/kg
Arsenic	≤ 3.0 mg/kg

Dosage & Application

The optimum pitch rate for this strain is between 0.5-1.0 g/L, but higher rates may be required if using under difficult fermentation conditions.

To rehydrate the yeast, rehydrate in 10 times its weight of clean boiled water at 25-30°C. Do exceed 30 minutes of rehydration as times above this can be detrimental to yeast viability. When pitching yeast into wort, the temperature difference between rehydration and wort should not be over 10°C.

This strain can ferment within the range 18-28°C but best results are achieved when a temperature between 20°C and 25°C is maintained.

Packaging

500 g and 10 kg vacuum pack.

Safety

This material is non-hazardous when used as directed.

Storage

Store in original, vacuum sealed packaging under refrigerated conditions <10°C / 50°F and use entire pack once opened to ensure optimum yeast health and viability.