

BEERSTART

YEAST NUTRIENTS

General features

Beerstart is a preparation formulated with yeast autolysate and yeast hulls from the species *Saccharomyces cerevisiae*. This product provides essential amino acids that are crucial for yeast development during the fermentation process. The supply of these amino acids helps to prevent stuck fermentation and contributes a more complex and fruity flavor profile to the finished product due to their function as precursors of flavor compounds produced by the yeast. The main features and benefits of Beerstart include:

- Essential amino acids: Beerstart provides yeast with essential amino acids needed for protein synthesis and other vital cellular reactions. This is crucial to ensure healthy yeast development during fermentation.
- Prevention of fermentation stuckness: the balanced supply of essential amino acids helps prevent premature fermentation stuckness, ensuring complete transformation of the sugars in the must.
- Enhanced aroma profile: the amino acids provided by Beerstart act as precursors for the formation of aroma compounds during fermentation. This can help enrich the flavor profile of the finished product, giving it fruity and complex notes.
- Use at various stages of fermentation: Beerstart can be used at different stages of fermentation to optimize the desired effects. It can be added during the yeast inoculation stage or at later stages to maximize benefits.



Beer

Composition

Yeast peels
Yeast autolysate

Dosage

1:4 in relation to yeast weight in rehydration.
30-40 g/hl when used as an activator at the start of fermentation.

How to use

Dissolve the dose of Beerstart directly in water or wort and add directly to the rehydration vessel; when using as an activator for beginning fermentation, add to the mass immediately after yeast inoculation.

Packaging and storage

1 kg or 10 kg bag.
Store in a cool, dry place.

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