HOME CRAFT BREWERS

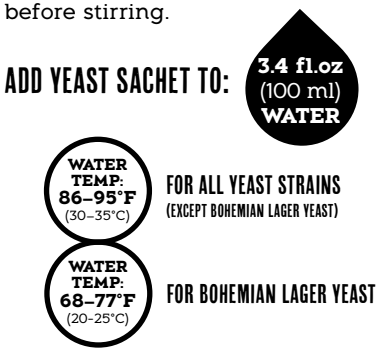
BREWING WITH MANGROVE JACK'S CRAFT SERIES DRIED YEASTS

When using these yeasts, there is no need to propagate or make starters. They offer a cost effective and convenient alternative to liquid yeast products, and have the advantage of extended shelf life with consistent high performance.

REHYDRATION INSTRUCTIONS

Although Mangrove Jack's Craft Series Yeasts do not require prehydration, cleaner and more professional results may be produced if rehydrated before use.

For all strains **except the Bohemian Lager Yeast**, add the sachet contents to 100ml of water previously adjusted to a temperature between 86–95°F (30–35°C). For Bohemian Lager Yeast, rehydrate using 3.4 fl.oz (100 ml) of 68–77°F (20–25°C) water. Stir gently into a yeast cream for between 8 and 12 minutes then add yeast cream directly to wort. Alternatively the dry yeast can be added directly into the wort by sprinkling onto the surface and leaving to stand for 10-15 minutes before stirring.



NUMBER OF SACHETS TO USE

In most cases Mangrove Jack's Beer Yeast can be used at a ratio of one 10 gram pack for up to 6.6 US gal (25L). However, for best results take note of the following exceptions to the rule:

EXCEPTION	RECOMMENDATION
Ales of original gravity over 1.050	Use 2 x 10g packets per 6.6 US Gal (25L)
Lagers to be fermented at 57°F (14°C) or lower	Use 2 x 10g packets per 6.6 US Gal (25L)

Under-pitching yeast in lagers or stronger ales will result in extended lag times (the time between pitching your yeast and the commencement of fermentation) which can allow undesirable microbes to multiply, tainting your beer. The yeast will become "stressed" and may produce excessive and undesirable fruity esters and/or sulphur compounds.

High end gravities are also possible where lower pitch rates are used, leading to sweet and worty unfinished beer.

STORAGE OF SACHETS

Store in original packaging at below 50°F (10°C) for optimum 30 month life.
At 68°F (20°C) storage temperature viability will remain high for 12 months.
At 86°F (30°C) storage temperature viability will remain high for 4 months.
Above 86°F (30°C) viability and yeast condition will become seriously compromised within 6 weeks.

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HOW THE YEAST WORKS

1. Lag Phase:

After pitching Mangrove Jack's Beer Yeast to your wort, you will experience a lag period which varies from strain to strain, and from beer to beer; 12-24 hours is normal. The lag phase will also be impacted by the degree of oxygenation of your wort and by temperature. During the lag phase the yeast is acclimatising to its new surroundings, multiplying by budding, taking up free oxygen and nutrients from the wort, and its metabolism is shifting out of dormancy to active state.

2. Fermentation:

For the first 48hrs, don't be concerned by the little or absence of activity in your airlock or in the beer. Most strains will show vigorous activity within 12 hours, but lagers in particular such as our Bohemian Lager Yeast will nearly always require over 24 hours to produce any krausen or bubbling in your airlock.

3. Maturation:

Generally, our ale strains produce beer that reaches premium flavor potential after approximately 4 weeks maturation: 1-2 weeks in fermenter, followed by 2-3 weeks in bottles or other storage vessel. However, the following table shows some exceptions to this rule:

EXCEPTION	RECOMMENDATION
Lagers	8-10 weeks: with 3 weeks in fermenter and 5-7 weeks in bottle
Strong Ales	Allow at least 4 weeks: 2 weeks in fermenter and 2 weeks in bottle (longer if above 1.050 original gravity)
Bavarian Wheat Yeast	3 weeks: 1 or 2 weeks in fermenter and 1 or 2 weeks in bottle
Cider Yeast	3 weeks: 1 week in fermenter and 1-2 weeks in bottle

4. Reuse:

As a result of the drying process, Mangrove Jack's dried yeasts are not suitable for harvesting and/or repitching. For best results, always use a fresh sachet of yeast with every brew.