

## YEAST PRODUCT INFORMATION SHEET

<b>Product name:</b>	M66 Hophead Ale Yeast
<b>Proposed brand / range:</b>	Mangrove Jacks Craft Series Yeasts
<b>Product format:</b>	Finished pack
<b>Packaging type:</b>	Form Fill Seal bag (plain laminate with label).
<b>Pack weight (net):</b>	250 g (8.8 oz)
<b>Yeast classification:</b>	<i>Saccharomyces cerevisiae</i>
<b>Application:</b>	Suitable for New England IPA, Juicy IPA, Hazy IPA, American IPA, American Pale Ale and more.
<b>Description:</b>	A yeast and enzyme blend that enhances aromatics and esters, perfect for New England, hazy and fruit forward IPAs. Select enzymes improve aroma and flavour from late hop and fruit additions.
<b><u>Technical Characteristics</u></b>	
<b>Alcohol tolerance:</b>	10% ABV
<b>Temperature range:</b>	18-22 °C (64-72 °F)
<b>Killer factor:</b>	Sensitive
<b>Attenuation:</b>	High (74-82 %)
<b>Flocculation:</b>	High (4/5)
<b>Compaction:</b>	Medium (3/5)
<b>Viable yeast cells:</b>	>5 x 10 <sup>9</sup> cells per gram
<b>Dry weight:</b>	93 – 97 %
<b>Wild yeast cells:</b>	<1 per 10 <sup>6</sup> cells
<b>Total bacteria:</b>	<1 per 10 <sup>6</sup> cells
<b>GMO status:</b>	GMO Free
<b>Dosage and usage instructions:</b>	Sprinkle contents directly onto wort at 18-22 °C (64-72 °F) and ferment within this range. Pitching rate: OG 1.030-1.039: 65g/hl, 1.040-1.049: 85g/hl, 1.050-1.059: 120g/hl, 1.060-1.070: 170g/hl.
<b>Hazard / Safety information:</b>	No specific hazards under normal use. Material safety data sheet available upon request.
<b>Shelf Life / Storage:</b>	Best before 18 months. Store below 10 °C (50 °F).
<b>Ingredients Declaration:</b>	Dried yeast (yeast, emulsifier [E491]), enzymes (pectinase, beta-glucosidase).
<b>Packaging dimensions:</b>	<b>Width – 200mm</b> <b>Height – 200mm</b>
<b>Manufacturing origin statement:</b>	Packed in the UK from imported ingredients.
<b>Packaging statement:</b>	Packaged in a protective atmosphere.
<b>Nutritional information:</b>	N/a

**Bevie pack to average weight law “e”**