

Yeast Lightning



Yeast nutrient blend tailored for brewing yeasts.

Supplying your yeast with a nutrient blend can improve yeast repitching, improve fermentation consistency, and dial in the flavour of your beer.

About Yeast Lightning:

In comparison to other products, Yeast Lightning is soy-free/gluten free, and contains sufficient micronutrients to compensate for any variation in your malt and water supply.

- Reduces off flavours associated with poor yeast nutrition, such as high levels of volatile sulfur
- Soy Free and Vegan friendly: This product is based on yeast extract and vegetable peptone.
- Shelf Life for this product is 24 months.



Instructions for use:

The recommended dosage rate is 4 g/hL (5 g/bbl) for most beer worts to provide optimal nutrition for yeast fermentation. Refer to Table 2 and Table 3 for dosage details for beer, cider, and hard seltzer. Yeast Lightning should be dosed into wort at the end of boiling and prior to cooling.

Ingredients:

yeast extract, minerals



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How much zinc do I get from Yeast Lightning Nutrient?

At the standard dosage rate, Yeast Lightning will provide your yeast with up to 1 ppm of organic (bioavailable) zinc. This type of zinc is easier to assimilate by the yeast.

Do I need to add more zinc to my wort when using Yeast Lightning?

With the updated 2024 formulation of Yeast Lightning which contains a higher concentration of soluble and bioavailable zinc, you do not need to add more zinc to your wort. However, the solubility of the zinc will depend on when the Yeast Lightning is added and other variables such as trub settling. Some brewers may prefer to add a small amount of zinc sulfate heptahydrate to the fermentor as an added precaution.

Storage Instructions:

Store in a cool, dry place below 30°C (86°F). Yeast Lightning is hygroscopic (absorbs moisture). If Yeast Lightning is handled in a humid space, we recommend storing it in a closed bin or bucket along with dessicant packets. We can send dessicant packets along with your Yeast Lightning order upon request.



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See the difference that *Yeast Lightning* can make:

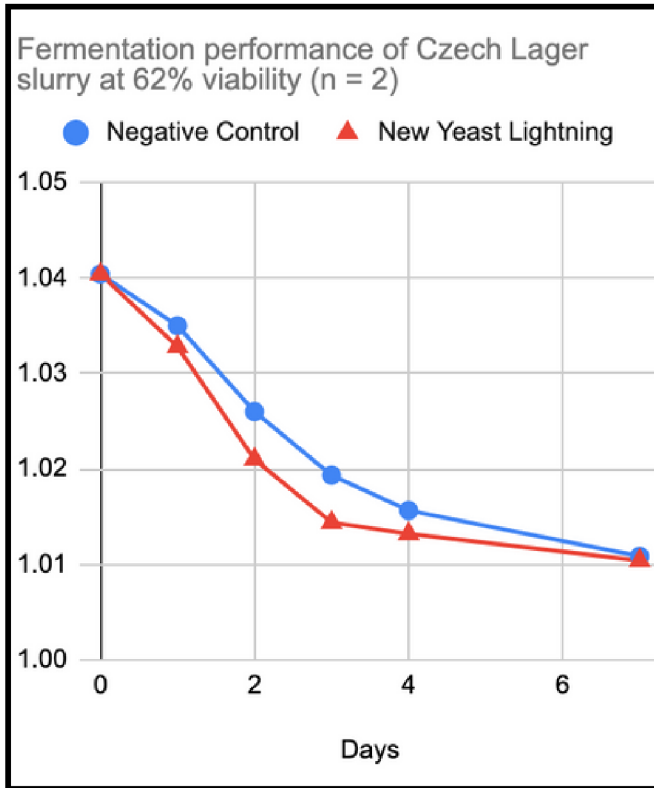


Figure 1:

Results from a comparison of standardized wort fermented using aged Czech Lager yeast at 62% viability, with and without Yeast Lightning.

All other variables were consistent and experiment was performed in duplicate.

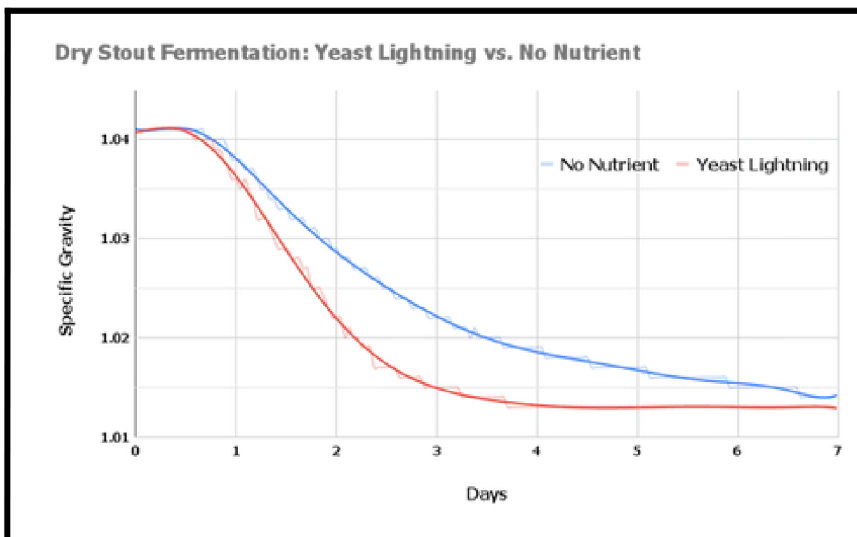


Figure 2:

Results from a comparison of dry stout wort fermented using Irish Ale, with and without Yeast Lightning.

All other variables were consistent. The fermentation was monitored using iSpindel devices.



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Table 1: Recommended dosing rate for Beer

4 g/hL (5 g/bbl)

Beer does not typically require excess free amino nitrogen addition.

Batch Size	Yeast Lightning	Batches per 500 g nutrient
1 hL	4 g	125
5 hL	20 g	25
10 hL	40 g	12
15 hL	60 g	8
20 hL	80 g	6
40 hL	160 g	3

Table 3: Recommended dosing rate for Seltzer and Cider

8 g/hL (9.6 g/bbl) + 180ppm of diammonium phosphate (DAP)

FAN For seltzer and hard cider, additional free amino nitrogen is required.

We recommend using a YAN Calculator (<https://www.winebusiness.com/calculator/winemaking/calc/2114/>) to determine how much DAP to add.

Batch Size	Yeast Lightning	Diammonium Phosphate (DAP)	Batches per 500 g nutrient
1 hL	8 g	84 g	62
5 hL	40 g	420 g	12
10 hL	80 g	840 g	6
15 hL	120 g	1260 g	4
20 hL	160 g	1680 g	2
40 hL	320 g	3360 g	1

