Technical Data Sheet - Inactivated Specific Yeast

ISY ENHANCE™

SPECIFIC YEAST DERIVATIVES FOR BEER

AB Vickers ISY Enhance™ is an inactivated specific yeast autolysate designed to increase body, mouthfeel, and drinkability in beer. The resulting product is smooth and clean with enhanced flavor perception. Applications include, but are not limited to:

- Reducing harsh hop flavors and balancing flavors in hoppy styles
- Increasing body and complexity in low alcohol, non-alcoholic beer styles, and other light beer
- Increasing mouthfeel and drinkability in any beer style

PRINCIPLE

AB Vickers ISY Enhance™ is rich in polysaccharides and oligosaccharides that bind to polyphenols to reduce harsh bitterness or astringent flavors. The presence of mannoproteins in ISY Enhance™ will increase body and mouthfeel.

As an inactivated specific yeast, ISY Enhance™ is composed of 100% yeast derived ingredients and is balanced for optimal flavor and body when added during fermentation.

AB Vickers ISY Enhance™ is gluten-free.

BENEFITS

- Improved mouthfeel and drinkability in any beer style
- Reduced harsh flavors and astringency
- Increased body and complexity in lighter beer styles, including low alcohol and non-alcoholic beer
- Greater balance and improved flavor perception

TREATMENT RATES

20 - 40 g/hL

Use lower amounts (20 - 30 g/hL) for lighter beer styles and high sugar fermentations such as hard seltzer.

Use higher amounts (30 - 40 g/hL) for more full-bodied beers and hoppy beer styles.

QUICK FACTS

BENEFITS

Improved mouthfeel and drinkability

Reduced harsh flavors and astringency

Increased body and complexity

Greater balance and improved flavor perception

TREATMENT RATES

20 - 40 g/hL

APPLICATION

Add to kettle at end of boil or in-line en route to fermenter

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APPLICATION

Dissolve AB Vickers ISY Enhance™ in a single addition during any of the following stages:

- Kettle at the end of boil
- Fermenter during wort transfer or late in fermentation (i.e. during dry hop)
- En route to maturation tank

MICROBIOLOGICAL ANALYSIS

Ingredients Yeast autolysate *(Saccharomyces cerevisiae)*

DRY MATTER	≥ 93%
LACTIC BACTERIA	< 10^3 CFU/g
ACETIC BACTERIA	< 10^3 CFU/g
COLIFORMS	< 100 CFU/g
E. COLI	Absent in 1g
S. AUREUS	Absent in 1g
SALMONELLA	Absent in 25g
MOULDS	< 10^3 CFU/g
YEAST	< 10^3 CFU/g

BREWING PRACTICE

ISY Enhance™ may be added directly to the wort or beer, or rehydrated in 10x its weight of water prior to addition.

ISY Enhance™ is heat stable and may be dissolved in hot water (80 - 100°C). Higher dose rates are recommended for application to the kettle due to possible losses in the trub.

HEAVY METAL ANALYSIS

LEAD	< 2 mg/kg
MERCURY	< 1 mg/kg
ARSENIC	< 3 mg/kg
CADMIUM	< 1 mg/kg

The information herein is true and accurate to the best of our knowledge; however, this data sheet is not to be considered as a guarantee, expressed, or implied, or as a condition of sale of this product.

BREWERS CORNER

For more information on our yeasts including:
- Technical Documents
- Best Practices Documents
- Recipes
- Pitch Rate Calculator and other brewing tools

Scan this QR code to visit the Brewers Corner on our website.

CONTACT US

If you have questions, do not hesitate to contact us at **brewing@lallemand.com**. We have a team of technical representatives happy to help and guide you in your fermentation journey.

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