

**NUTRIENTS****ALCOTAISE YEAST RAISER**

TECHNICAL DATA SHEET

Description

Alcotaise Insoluble Yeast Raiser is supplied as a fine off-white powder. It is manufactured from insoluble inorganic materials of defined particle size to provide nuclei known to help in yeast raising.

Benefits

- Optimized for yeast raising and control at the skimming stage
- Non-hazardous and free of microbial contaminants
- Ensures consistent yeast removal, preventing issues with racking gravity and conditioning
- Reduces beer fining problems caused by yeast count and attenuation variations

Principle

Alcotaise is a product optimised for yeast raising at the skimming stage of fermentation and for control of yeast counts in beers prior to racking.

PRODUCT CODE

ALCOTAISE

COMMODITY CODE

28112200

PACKAGING (kg)

5 kg

STORAGE

Keep in original container.
Keep containers sealed when not in use.

Temperature

Recommended storage temperature is 5°C - 25°C.

Location

Store in cool, dry conditions.

Shelf Life

At the recommended storage conditions, three years from date of manufacture.

Application & Rates of Use

Alcotaise should be added at the start of fermentation during the early stages of yeast head formation.

Rates of use:

An addition rate of 2.8 g/hL is recommended. Addition rates above this minimum will not necessarily produce proportionally increased results.

Guidelines For Use

- Check that the product is within its shelf life before use
- Care should be taken to avoid contact with eyes and skin, wash well with plenty of water should contact occur
- Read the Safety Data Sheet prior to use
- Avoid the creation and breathing of dust

TECHNICAL SUPPORT

+44 (0) 115 978 5494 | techsupport@murphyandson.co.uk

REGULATORY COMPLIANCE INFORMATION

Refer to the '[Product Specification Sheet](#)' or contact us on:
+44 (0) 115 978 5494 | compliance@murphyandson.co.uk

	Product name : Alcotaise Yeast Raiser
	Product code: ALCOTAISE
For Health & Safety Information refer to the Safety Data Sheet.	Doc Ref: TDS001
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	Written by: Celina Dugulin
	Authorised by: Iain Kenny