



YEAST

# CHICO MAESTRO

TECHNICAL DATA SHEET

## Description

Chico Maestro is a high quality Active Dry Brewing Yeast that brings forth the quintessential characteristics of American Ales, with a focus on crispness, clean fermentation, and a pronounced hop-forward aroma.

## Benefits

- Well-suited for brewing a wide range of hop-forward styles like West Coast IPA, American Pale Ale, Double IPA, American Amber Ale or California Common
- 76 - 82% Attenuation
- High flocculation
- 9 - 11% ABV alcohol tolerance
- Very fast fermentation rate
- Excellent foam stability
- Low Acetaldehyde
- POF negative

## Principle

The Chico Maestro produces well-balanced beers characterised by low diacetyl levels and a clean profile, featuring very subtle banana-like aromas and floral hints that allow the grain and hop flavours to shine through.

## Guideline for use

- Check that the product is within its shelf life before use
- Read the Safety Data Sheet prior to use

### PRODUCT CODE

Y-CHICO-MAESTRO-500G

### COMMODITY CODE

21021010

### PACKAGING (KG)

500g

### STORAGE

Keep in original container.

### Temperature

4 – 10°C | 39 – 50°F

Open packaging should be resealed and stored at 4°C | 39°F and used within 5 days.

### Location

Store under dry conditions.

### Shelf Life

At the recommended temperature, 3 years from the date of manufacture.

## Application and Rates of Use

### Pitching rate:

50-100g/hL. The pitching rate varies with original gravity of the wort as well as brewing conditions

### When to use:

This yeast can be pitched directly. If rehydration is preferred, follow these steps:

- Prepare the rehydration medium: 10 times the weight of yeast (5 litres for a 500g package), using either sterile wort (<math>5^{\circ}</math> Plato) or sterile water at 28 - 35°C (82 - 95°F). Optimum 30°C (86°F). We recommend against using demineralised water.
- Open the 500g package with sterile scissors and sprinkle on the surface to avoid clumping.
- Gently stir before leaving for 15 – 20 minutes, the slow rehydration will allow yeast membranes to reform.
- Adjust the temperature of the rehydrated yeast to within 5°C (9°F) of the pitching wort. Never subject the yeast to temperature shock.
- Gently stir and leave for a further 5 – 10 minutes.
- Stir well and pour into the wort to start fermentation. Use the rehydrated yeast within 30 minutes of rehydration.

### Optimal fermentation temperature:

16 - 21°C | 60 – 70°F

### Ingredients:

Yeast, emulsifier (E491).

### Typical analysis at packaging:


|                               |   |
|-------------------------------|---|
| % dry weight                  | > 93%                                   |
| Viable Yeast Count (cfu/g)    | > 6.0E+09                               |
| Non <i>Saccharomyces</i> spp. | < 1 cfu per 10 <sup>6</sup> yeast cells |
| Total Bacteria                | < 1 cfu per 10 <sup>6</sup> yeast cells |

## TECHNICAL SUPPORT

+44 (0) 115 978 5494 | [techsupport@murphyandson.co.uk](mailto: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](mailto:compliance@murphyandson.co.uk)

|  |                                       |
|--|---------------------------------------|
|  | Product name : Chico Maestro          |
|  | Product code:<br>Y-CHICO-MAESTRO-500G |
|  | Doc Ref: TDS091                       |
| For Health & Safety Information refer to the Safety Data Sheet.                      | Issue Number: V01                     |
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