

FANMAX BIO™ WLN2000

1oz, 2kg, 6kg sizes

This proprietary blend of nutrients has been optimized for great solubility of nitrogen in your fermentations. This product contains peptone and yeast extract that provides essential fatty acids, free amino nitrogen, nucleic acids, vitamins and minerals for your yeast. It is 100% free of Diammonium Phosphate (DAP), containing no inorganic sources of nitrogen.

PRODUCT APPLICATIONS:

- Beer • Cider • Mead • Kombucha •
- Hard Seltzer • Yeast Propagation •



DATA

- 100 g/bbl is equivalent to adding 30 ppm of Free Amino Nitrogen (FAN). Dosage rate should be adjusted if YAN or FAN of substrate is known.
- 100 g/bbl is equivalent to Approximately 1.0 ppm of zinc. This adds optimal zinc levels for fermentations.

BENEFITS:

- Increase fermentation performance and speed
- Keeps yeast healthy for future generations
- High solubility
- Contains no inorganic nitrogen sources
- Increase concentration of zinc and calcium
- Great for high gravity fermentations.

FAQ

What makes this product different from other nutrients?

- This product contains a unique blend of plant based protein and yeast hulls. There are no inorganic sources of nitrogen in this blend, such as diammonium phosphate.
- It contains high levels of zinc for a healthy and speedy fermentation.

Should I use this product in combination with Servomyces?

- This product can be used in combination, but the zinc content of this product should be sufficient alone.

How should I add this product?

- This product can be added directly to the kettle. In non-boiled products, it can be added to sterile water for easier mixing.

DIRECTIONS

Fermentation Source	Dosage	When to Add	Notes
Wort	≤18 plato- 35-50 g/bbl ≥18 plato- 50-60 g/bbl	15 minutes before knockout	Can supplement a normal fermentation or replace nutrients for adjunct-heavy beers
Distillers wash: Corn/sugar	300-500 g/bbl	15 minutes before knockout	Depends on the type of wash
Distillers wash: Barley	35-50 g/bbl	15 minutes before knockout	Depends on the type of wash
Hard Kombucha	200-250 g/bbl	Boiling	N/A
Hard Seltzer	200-250 g/bbl	Boiling	N/A
Mead	150-200 g/bbl	Mixing	Staggered nutrient additions are recommended
Wine/Cider	100-250 g/bbl	Mixing	Dosage rate will vary depending on starting YAN values
Yeast Propagation	50-75 g/bbl	15 minutes before knockout	N/A