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> Fermax Yeast Nutrient User Manual

BSG B0849WD4KB

Fermax Yeast Nutrient User Manual

Model: B0849WD4KB

1. PRODUCT OVERVIEW

Fermax Yeast Nutrient is a specialized blend designed to enhance yeast activity during fermentation processes. It consists of a balanced combination of minerals, proteins, amino acids, and vitamins essential for robust yeast health and efficient fermentation.

This product is supplied in a 1lb (454g) package, with this specific offering being a two-pack.



Figure 1: Two 1lb bags of Fermax Yeast Nutrient, as supplied in the two-pack. Each bag contains a balanced blend of minerals, proteins,

amino acids, and vitamins to improve yeast activity during fermentation.

Key Features:

- **Balanced Formulation:** Contains essential minerals, proteins, amino acids, and vitamins.
- **Improved Yeast Activity:** Designed to boost the performance of yeast.
- **Enhanced Fermentation:** Contributes to improved attenuation and speed of fermentation.
- **Versatile Use:** Can be used to quicken or restart fermentation.

2. SETUP AND PREPARATION

Fermax Yeast Nutrient is a granular powder designed for direct addition to your fermentation vessel. No complex setup is required beyond standard fermentation practices.

Preparation Steps:

1. Ensure your fermentation vessel and all equipment are thoroughly cleaned and sanitized according to standard brewing or winemaking practices.
2. Prepare your wort, must, or wash as usual, ensuring it is at the appropriate temperature for yeast pitching.
3. Measure the required amount of Fermax Yeast Nutrient based on the volume of liquid to be fermented.



Figure 2: A single 1lb bag of Fermax Yeast Nutrient, showing the product label with usage instructions and product information. The barcode 0849731002187 is visible.

3. OPERATING INSTRUCTIONS

Fermax Yeast Nutrient is intended for use prior to the commencement of fermentation to provide optimal nutrition for the yeast.

Dosage and Application:

- **Suggested Dosage Rate:** Use 1 teaspoon per gallon of liquid.
- **Application:** Add the measured amount of Fermax Yeast Nutrient to your wort, must, or wash.
- **Mixing:** Stir thoroughly to ensure the nutrient is fully dissolved and evenly distributed before pitching your yeast.
- **Timing:** It is recommended to add the nutrient prior to the yeast pitching to allow the yeast to access the nutrients from the start of fermentation.

For larger batches, the suggested dosage can be scaled proportionally. For example, for a 5-gallon batch, use 5 teaspoons of Fermax Yeast Nutrient.



Figure 3: Detailed view of the Fermax Yeast Nutrient product label, highlighting the suggested dosage rate and product origin. The barcode 0849731002187 is clearly visible.

4. STORAGE AND MAINTENANCE

Proper storage of Fermax Yeast Nutrient is crucial to maintain its efficacy and shelf life.

Storage Guidelines:

- Store in a cool, dry place away from direct sunlight and moisture.
- Keep the package tightly sealed after each use to prevent contamination and absorption of humidity.
- Avoid extreme temperature fluctuations.
- For extended storage, refrigeration or freezing may be considered, especially if the product will not be used quickly after opening.

This product has a typical shelf life of approximately 2 years from the manufacturing date when stored correctly. Refer to the package for specific expiration dates.

5. TROUBLESHOOTING

While Fermax Yeast Nutrient is designed to improve fermentation, issues can still arise. This section addresses common concerns related to yeast activity.

Problem	Possible Cause	Solution
Slow or Stalled Fermentation	Insufficient yeast nutrient, incorrect temperature, old yeast, or high gravity wort/must.	<p>Verify correct dosage of Fermax Yeast Nutrient was used.</p> <p>Ensure fermentation temperature is within the yeast's optimal range.</p> <p>Consider re-pitching fresh, healthy yeast.</p> <p>For stalled fermentations, a small additional dose of nutrient may help, along with gentle agitation.</p>
Off-Flavors Produced	Stressed yeast due to nutrient deficiency, incorrect temperature, or contamination.	<p>Ensure proper nutrient levels are provided at the start.</p> <p>Maintain stable fermentation temperatures.</p> <p>Practice strict sanitation to prevent contamination.</p>
No Fermentation Activity	Dead or inactive yeast, extreme temperature, or lack of fermentable sugars.	<p>Confirm yeast viability and pitch fresh yeast if necessary.</p> <p>Check and adjust temperature.</p> <p>Verify presence of fermentable sugars in your liquid.</p>

If issues persist, consult reliable brewing or winemaking resources or contact the manufacturer for further assistance.

6. PRODUCT SPECIFICATIONS

Attribute	Detail
Product Name	Fermax Yeast Nutrient
Brand	BSG
Item Form	Powder
Net Weight (per pack)	1 Pound (454 g)
Number of Items	2 (in this specific offering)
Total Unit Count	32.0 Ounce (approx. 2 lbs total)
Product Dimensions (approx.)	4 x 4 x 7 inches (for the package)

Attribute	Detail
Manufacturer	BSG HandCraft
ASIN	B0849WD4KB

7. WARRANTY AND SUPPORT

Specific warranty information for Fermax Yeast Nutrient is not provided in the product details. As a consumable ingredient, typical warranties for manufacturing defects would apply.

For product support, inquiries regarding usage, or quality concerns, please contact the manufacturer directly:

- **Brand:** BSG
- **Manufacturer:** BSG HandCraft
- **Website:** bsgcraft.com (Based on product label information)

Always refer to the manufacturer's official website or contact information for the most current support details.