

American Whiskey Distillers Yeast

Yeast for grain whiskey

Suitable for mashes made from various grains and blends, including bourbon-style recipes. Alcohol tolerance is approximately 15–16%. The yeast may be added after rehydration or directly to a mash at 20–30 °C.

Product specifications

Type	Selected distillers' yeast
Application	Grain and maize mashes, including bourbon-style recipes
Dosage	10 g per 25–30 L
Fermentation temperature	18–32 °C
Alcohol tolerance	Up to 15–16%
Profile	Delicate, complex aroma profile
Composition	Saccharomyces cerevisiae; emulsifier E491
Product number	214132

How to use

01 Rehydrate

Sprinkle the yeast into ten times its weight of water at 25–35 °C and leave for 20 minutes.

02 Acclimatise

Stir gently to avoid lumps. Gradually add mash until the volume has doubled. Wait ten minutes; keep the temperature difference within 5 °C.

03 Pitch

Thoroughly mix the acclimatised yeast into the full batch. Alternatively, stir the yeast directly into a mash at 20–30 °C.

Storage and safe use

Store in a cool, dry place. Follow the current instructions, dosage and safety information on the packaging. Keep out of reach of children. Check the best-before date and batch number on the pack.

Product details and enquiries: brewa.eu/en/contact