

Fruit Distillers Yeast

Complex fruit distillates

Selected yeast for fruit and grape mashes, including those intended for brandy, Calvados or plum brandy. It produces esters, may add body even when distilled on the yeast, and generates little volatile acidity. Direct addition at 20–30 °C is possible.

Product specifications

Type	Selected distillers' yeast
Application	Fruit and grape mashes for brandy, Calvados and plum brandy
Dosage	10 g per 25–30 L
Fermentation temperature	16–32 °C; recommended 20–27 °C
Alcohol tolerance	Up to 16–17%
Fermentation behaviour	Moderate activity
Nitrogen requirement	Moderate
Composition	Saccharomyces cerevisiae; emulsifier E491
Product number	214332

How to use

01 Rehydrate

Sprinkle the yeast into ten times its weight of water at 30–35 °C and leave for 20 minutes.

02 Acclimatise

Mix gently and add mash gradually until the volume doubles. Wait ten minutes; the temperature difference must not exceed 5 °C.

03 Pitch

Stir into the entire mash. Alternatively, add directly 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