

GO48 Classic

Classic turbo fermentation

This ready-to-use blend of yeast, nutrients, vitamins and trace elements is designed primarily for sugar washes and can also be used with grain and fruit. Sugar quantity determines fermentation time and attainable alcohol content. Leave headspace and do not seal the fermenter airtight.

Product specifications

14% alcohol	6 kg sugar · 20–35 °C · 2 days
17% alcohol	7 kg sugar · 20–30 °C · 3 days
19% alcohol	8 kg sugar · 20–28 °C · 5 days
21% alcohol	9 kg sugar · 18–24 °C · 7–10 days
Optimum temperature	20–30 °C
Composition	Yeast strain, nutrients, vitamins and trace elements

How to use

01 Dissolve the sugar

Pour approximately 15 L of warm water at 25 °C into the fermenter and dissolve 6–9 kg of sugar according to the desired result.

02 Pitch

Top up to a total of 25 L with warm water. Check the temperature, add the whole sachet and stir slowly for one to two minutes.

Leave room for fermentation

This yeast works very vigorously. Leave enough headspace in the fermenter and do not seal it airtight. Monitor the temperature for your chosen fermentation method.

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