

GO48 Extreme

High alcohol tolerance for demanding batches

This turbo blend is designed for sugar, grain and fruit washes and operates from 12 to 38 °C, ideally at 20–30 °C. Attainable strength depends on sugar quantity and temperature. Leave enough headspace for vigorous fermentation and do not seal the vessel airtight.

Product specifications

14.5% alcohol	6 kg sugar · 20–35 °C · 2 days
17% alcohol	7 kg sugar · 20–30 °C · 3–4 days
19.5% alcohol	8 kg sugar · 20–28 °C · 5–6 days
21.8% alcohol	9 kg sugar · 18–25 °C · 7–14 days
Operating range	12–38 °C; optimum 20–30 °C
Composition	Yeast strain, nutrients, vitamins and trace elements

How to use

01 Dissolve the sugar

Prepare 15 L of warm water at approximately 25 °C and stir in 6–9 kg of sugar, depending on the target strength.

02 Pitch

Top up to 25 L with warm water. Measure the temperature, sprinkle in the sachet and stir slowly for one to two minutes.

Leave room for fermentation

Leave sufficient headspace for vigorous fermentation and do not seal the vessel airtight. For best results keep it at 20–30 °C and allow adequate time.

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