

Rum Distillers Yeast

For rum from molasses and sugarcane juice

This strain is intended for mashes made from molasses or sugarcane juice. It tolerates nutrient-poor conditions and settles well. Its fermentation profile helps preserve the character of the raw material.

Product specifications

Type	Active dry yeast for distillation mashes
Raw material	Molasses or sugarcane juice
Dosage	10 g per 25–30 L
Properties	Tolerates nutrient-poor mash; settles well
Composition	Saccharomyces cerevisiae; emulsifier E491 (sorbitan monostearate)
Product number	214322

How to use

01 Controlled rehydration

Disperse the yeast in ten times its weight of water at 25–35 °C. After 20 minutes, stir gently and add mash gradually; keep the temperature difference within 5 °C.

02 Direct addition

Alternatively, sprinkle into a batch at 20–30 °C and mix thoroughly.

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