

Scotch Whisky Distillers Yeast

Yeast for Scotch and single malt whisky

This selected strain can ferment more complex grain sugars and supports the formation of compounds that contribute to aroma development during later cask maturation. Intended for mashes used to make Scotch-style and single malt whisky.

Product specifications

Type	Active dry yeast for distillation mashes
Application	Scotch-style whisky and single malt
Dosage	10 g per 25–30 L
Properties	Ferments complex sugars; profile suited to cask maturation
Composition	Saccharomyces cerevisiae; emulsifier E491 (sorbitan monostearate)
Product number	214232

How to use

01 Rehydrate

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

02 Acclimatise

Gradually add mash and equalise temperatures; the difference must not exceed 5 °C. Then stir into the full mash.

03 Direct addition

Alternatively, stir the contents directly into 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