

Distillers Yeast Spirit

A versatile strain for distillation mashes

Suitable for grains, potatoes, sugarcane and sugar washes. This active dry yeast performs best at 25–33 °C and supports a relatively neutral distillate profile.

Product specifications

Type	Active dry yeast for distillation mashes
Suitable raw materials	Grain, potatoes, sugarcane and sugar
Dosage	10 g per 25–30 L
Optimum temperature	25–33 °C
Composition	Saccharomyces cerevisiae; emulsifier E491 (sorbitan monostearate)
Product number	122027

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, gradually add mash, wait ten minutes and mix into the full batch. Keep the temperature difference within 5 °C.

02 Direct addition

Alternatively, add the yeast directly to a batch at 20–30 °C and stir 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