

Vodka Distillers Yeast

A neutral profile for vodka

A robust strain for sugar and grain mashes, designed to ferment toward a clean, as-neutral-as-possible aroma profile. Either direct addition at 20–30 °C or controlled rehydration is possible.

Product specifications

Type	Active dry yeast for distillation mashes
Application	Vodka from sugar and grain mashes
Dosage	10 g per 25–30 L
Aroma profile	Clean and neutral
Composition	Saccharomyces cerevisiae; emulsifier E491 (sorbitan monostearate)
Product number	215132

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

02 Direct addition

Alternatively, sprinkle directly into the 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