

Active dry yeast YH

Description

Active dry yeast YH is made of specifically selected high-quality alcohol yeast strains and a special blend of minerals, vitamins, and nutrients, applicable for sugar fermentation and performing excellently under most conditions. It is a yeast and nutrient pack especially designed to produce alcohol with high fermentation speed and ferments to high alcohol levels, ferments up to 19% or sometimes greater.

Application

In 8 liters water, dissolve 6kg or 8kg sugar in hot water, keep stirring until you are sure all the sugar has completely dissolved, top up to 25 liters with cold water until the temperature is below 30°C, then adding the contents of YH sachet 250g.

For maximum alcohol up to 19%- Ferment for 9 days at between 22-25°C (71.6-77°F) ferment temperature.

For maximum speed - Ferment for 3 days at between 28-32°C(82.4-89.6°F).

	6kg sugar	7kg sugar	8kg sugar
Ferment temperature	28-32 ° C(82.4-89.6 ° F)	28-32 ° C(82.4-89.6 ° F)	22-25 ° C(71.6-77 ° F)
Ferment time	3Days	6 Days	9 Days
% alcohol/volume	14.9	16.4	19

Package:

Vacuum aluminum foil packaging,250g / bags, 20bags/carton,10kg/bag, 1bag/carton

Storage and shelf life:

Vacuum aluminum foil packaging, store in low temperature and dry place, with the shelf life of 12 months.

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