



BREWING PROPERTIES

Temperature range 22-35°C

Apparent attenuation

> 95%

Alcohol tolerance

18%ABV

High gravity suitability

High

Fermentation performance

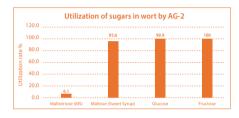
High

Rum



AG-2 delay period is short and fast yeast, strong fermentation ability, clean wine body, balanced taste, suitable for the brewing of wheat, corn and other grain whiskey. It has high glucose and ethanol tolerance, and the glycose enzymes preparation can improve the utilization rate of maltotriose (MS), monosaccharide with three carbon atoms anddextrin.

FERMENTATION PROFILE



MICROBIOLOGIC ANALYSIS

- Species: Saccharomyces cerevisiae
- Dry weight: > 94%
- Viable yeast: > 20.0*109 cfu/g
- Wild yeast: < 3.0*103 cfu /g
- Total bacteria: < 1.0*104cfu /g
- Lactic acid bacteria: < 1.0*104 cfu/g

Pathogenic micro-organisms: in accordance with regulation; before releasing to markets, all products must pass a series of detection in our factory.

USAGE

Dosage: 50 to 100 g/hl, increasing yeast dosage under difficult fermentation conditions and high gravity.

Rehydration: Rehydrate the yeast in 10 times its weight of water at 36-38°C (97°F-100°F) for 20 minutes. Stir the mixture and then inoculate into the fermentor.

If there is a temperature difference of more than 8°C between the substrate to be inoculated and the rehydration solution, add some substrate into the rehydration solution to reduce this temperature difference.

Once the sealed-vacuum bag is open or broken, use the yeast promptly.

STORAGE

Store in low temperature (≤10°C) and dry place, with the shelf life of 24 months.