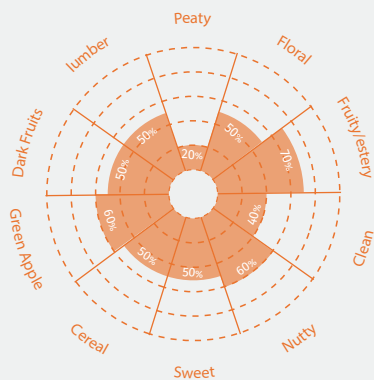




AM-1

Single Malt Whisky



BREWING PROPERTIES

Temperature range

25–32° C

Apparent attenuation

> 98%

Alcohol tolerance

15%ABV

High gravity suitability

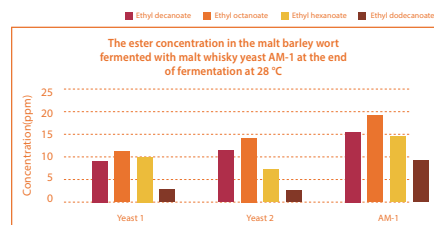
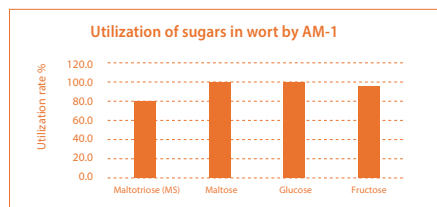
Medium

Fermentation performance

High

AM-1 is a special yeast for Scotch style whisky, featuring fast fermentation, strong maltotriose assimilation, high wort utilization, soft taste and good vinous aroma, especially for single malt whisky making.

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*10⁴ cfu/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.