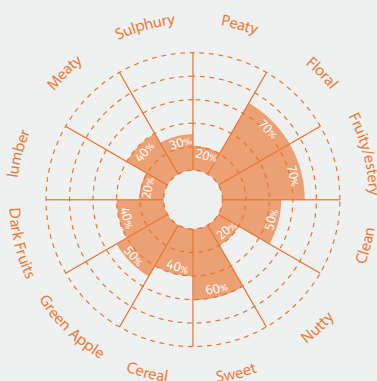




This yeast has a fast onset of fermentation, strong fermentation performance and the ability to produce complex ester aromas, giving the whisky a multilayered floral and fruity character that is perfectly suited to the fermentation of a single malt whisky. NEW MAKE displays an elegant and rich flavour profile, with a particularly prominent fruity aroma.

This yeast has a wide range of fermentation temperatures (22–32°C), high sugar tolerance and ethanol tolerance, and is able to cope effectively with high sugar substrates, maintaining the stability of fermentation performance and good fermentation efficiency even at high ethanol concentrations.



BREWING PROPERTIES

Temperature range

22–35°C

Apparent attenuation

> 100%

Alcohol tolerance

15%ABV

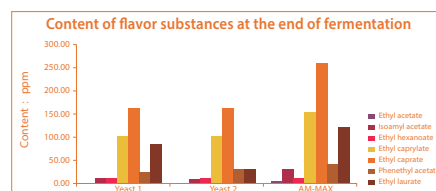
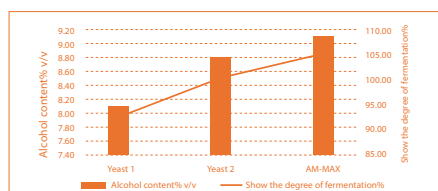
High gravity suitability

High

Fermentation performance

High

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.

The information is true and accurate to the best of our knowledge. However, the data sheet is not to be considered as a guarantee, expressed or implied, or as a condition of sale of this product.