



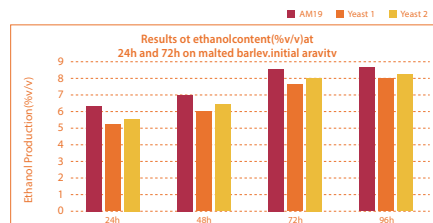
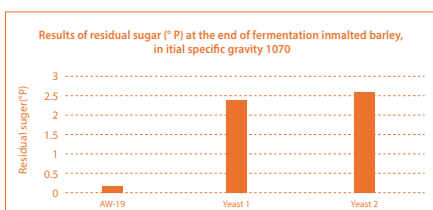
AW19

Single Malt Whisky/ Grain Whiskey



This yeast is an active dry yeast for brewing with wide adaptability of raw materials, outstanding tolerance and fermentation power, and the optimal fermentation temperature is 25–35°C. The most prominent advantage is that it can metabolize large molecular sugars, with low residual sugar and high alcohol production capacity.

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.

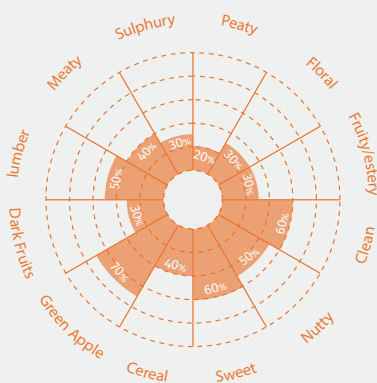
Rehydration: Rehydrate the yeast in 10 times its weight of water at 36–38°C (97°F–100°F) for 20 minutes. Stir the mixture and then inoculate into the fermentor.

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.



BREWING PROPERTIES

Temperature range

22–35°C

Apparent attenuation

> 100%

Alcohol tolerance

15%ABV

High gravity suitability

High

Fermentation performance

High