

Fermentation Science Distilled to Perfection

Angel Yeast Global Bio-Innovator

Angel transforms nature's potential through microbial innovation. As a biotechnology company with 33 global production bases, we craft natural fermentation solutions that power food, nutrition, and sustainable industries across 170+ countries.



For Spirits Visionaries



- Flavor architecture
- Fermentation efficiency
- Process consistency



Whisky Distilling Ingredients Quick Reference Table

Products		Features	Applications
Single Malt Whiskey Yeast	W-19	<ul style="list-style-type: none"> • Fast fermentation and high alcohol yield • Broad raw material adaptability • Efficient sugar utilization, low residual sugar 	<ul style="list-style-type: none"> • Malt/Grain whisky fermentation • High-efficiency ethanol production
	AM-1	<ul style="list-style-type: none"> • Rich Scotch-style malt whisky flavor • Strong maltose absorption and high wort utilization • Mellow, full-bodied spirit 	<ul style="list-style-type: none"> • Traditional malt whisky production • Flavor-focused craft distilling
	NEW AM-MAX	<ul style="list-style-type: none"> • Rapid, vigorous fermentation • Complex ester formation with floral & fruity notes • Elegant and aromatic new-make spirit 	<ul style="list-style-type: none"> • Premium and fruit-forward malt whisky • New-make spirit enhancement
Grain Whiskey Yeast	W201	<ul style="list-style-type: none"> • Strong starch-based material compatibility • High attenuation and fast fermentation • Strong stress tolerance 	<ul style="list-style-type: none"> • Grain whisky/vodka • High-performance ethanol systems
	AG-2	<ul style="list-style-type: none"> • Quick start-up and robust fermentation • Clean spirit profile • High ethanol tolerance 	<ul style="list-style-type: none"> • Bourbon whisky fermentation • High-strength mash fermentation

Specifications

Moisture: ≤ 7.0%

Viable cells: >10B cfu/g

Total microbes: ≤ 5,000 cfu/g

Lactobacillus/wild yeast: ≤ 1,000 cfu/g

Pathogens: Undetectable

Dosage

0.5-1.0g/L (500-1,000ppm)

Activation

Rehydrate in 5-10x warm water (22-30°C) or diluted wort.

Rest 7-15 min, stir gently, rest 10-15 min.

Add activated yeast to fermenter.

Storage

Unopened: 24 months in cool/dry place.

Opened: Use immediately; reseal unused portion (max 1 week storage).

Avoid >25°C and humidity.

Products and Characteristics

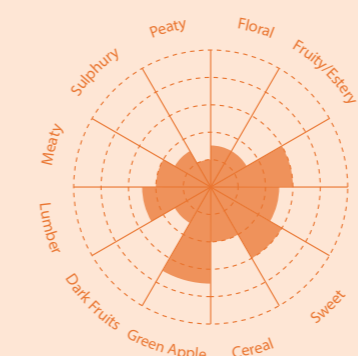
Whisky W19

DESCRIPTION

Active dry yeast for whisky production with broad raw material adaptability, high fermentation efficiency (25-35°C optimal). Metabolizes large molecular sugars effectively, yielding low residual sugar and high alcohol output. Reduces enzyme dependency and enhances productivity.

CHARACTERISTICS

Fermentation: 25-35°C
Apparent attenuation: >90%
Alcohol tolerance: 15% (v/v)



**Ferment
Your Love Spirit**

Angel Distilled Spirits & Biofuels

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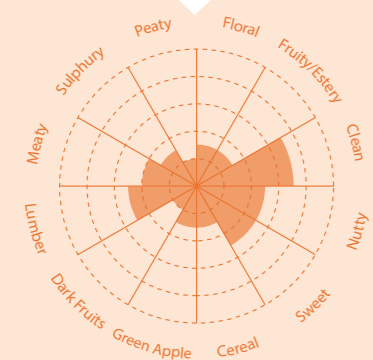
Whiskey W201

DESCRIPTION

Optimized for starch-based alcohols (whisky/vodka). Combines high fermentation efficiency, robust osmotic tolerance, and accelerated fermentation kinetics, with exceptional resistance to high-osmotic pressure environments.

CHARACTERISTICS

Fermentation: 25-38°C
Apparent attenuation: ~100%
Alcohol tolerance: 16% (v/v)



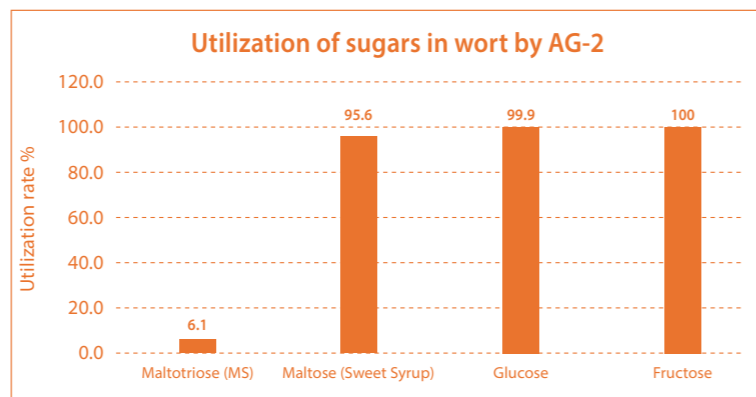
Whiskey AG-2

DESCRIPTION

Rapid fermentation yeast for wheat/corn-based grain whiskey. Clean flavor, balanced taste, high glucose/ethanol tolerance. Maltotriose utilization enhanced with glucoamylase.

CHARACTERISTICS

Fermentation: 25-35°C
Apparent attenuation: >80%
Alcohol tolerance: 18% (v/v)



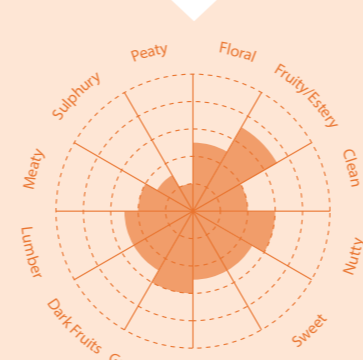
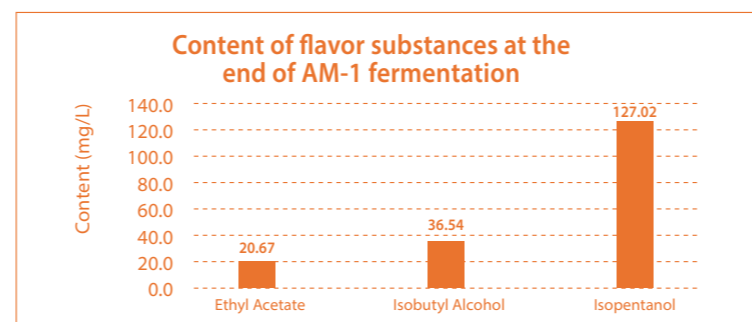
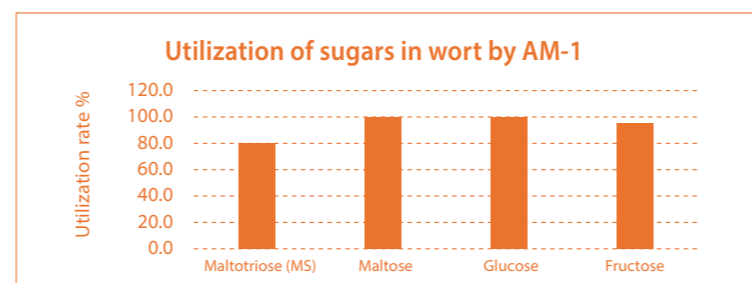
Whisky AM-1

DESCRIPTION

Specialized for Scotch-style whisky. Fast fermentation, strong maltotriose assimilation, high wort utilization, soft taste, and vinous aroma. Ideal for single malt whisky.

CHARACTERISTICS

Fermentation: 22-32°C
Apparent attenuation: >90%
Alcohol tolerance: 15% (v/v)



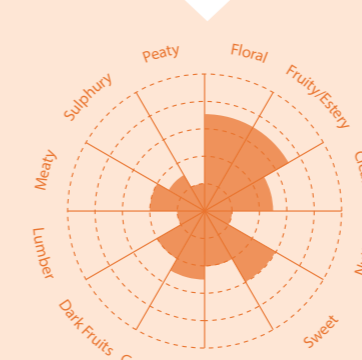
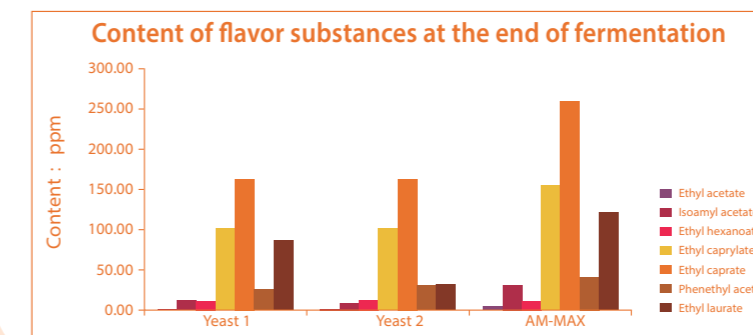
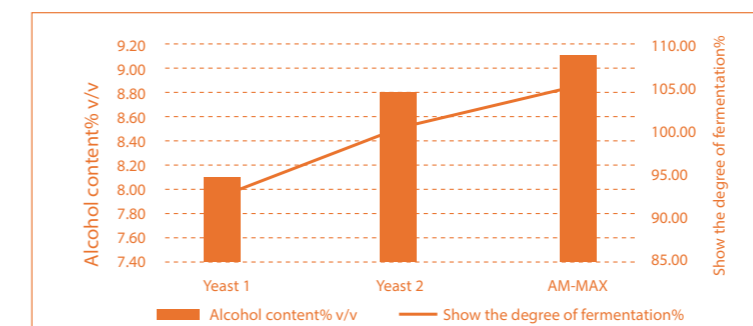
Whisky AM-MAX

DESCRIPTION

Optimized for starch-based alcohol production. Combines high fermentation degree, rapid kinetics, and extreme osmotic tolerance, specifically enhances lipid-derived aroma synthesis in malt whisky production, such as green apples, pears and peaches.

CHARACTERISTICS

Fermentation: 22-32°C
Apparent attenuation: >90%
Alcohol tolerance: 15% (v/v)



FERMENT YOUR LOVE



Premium Whisky Yeast Series for Single Malt & Grain Distillers

