

Efficient dry selected yeast for a rapid fermentation of distilling mash and must

Product Description

Spiriferm is an efficient dry selected yeast for fermentation. It is yeast strain LW-490-15 of the yeast species *Saccharomyces cerevisiae*. Spiriferm has ideal fermenting properties for the fermentation of mash and must. Permitted according to the laws and regulations currently in force. Purity and quality are proved by specialized laboratories.

Aim of Treatment

Clean and fully completed fermentation of distilling mash and must.

Product and Effect

The yeast strain for the dry selected yeast Spiriferm was chosen to precisely fulfill the demands of distilleries producing alcohol from fruits. High alcohol tolerance, very little formation of foam, H₂S and SO₂ are assured.

Dosage

As a rule, the dosage of Spiriferm amounts to 20 g per 100 L mash. The dosage can be increased to 25 - 30 g Spiriferm per 100 L, if there is a risk of microbiological infestation of the mash.

Application

Mix (rehydrate) Spiriferm with a 5 - 10 fold quantity of a lukewarm 1:1 must/water mixture (35 - 40 °C) and allow to swell for approx. 20 minutes. Addition can be carried through batchwise or with a proportioning pump. To avoid a temperature shock, bring the yeast suspension to pitching temperature with equal ratios of mash/must.

Storage

Controlled atmosphere packaging. Store in a cool and dry place. Take care that packagings are tightly closed. Reseal opened packages tightly and immediately and use up within 2 - 3 days.