

APINNACLE™

PRODUCT INFORMATION

DISTILLERS YEAST RUM CS



DESCRIPTION

Pinnacle Rum CS (Continuous Still) is a robust workhorse yeast that is suited to high throughput situations where fermentation speed and high %abv counts.

This yeast can tolerate high fermentation temperatures, high starting %brix and in ideal conditions can ferment up to 14% abv.

Pinnacle Rum CS produces a high-quality medium to low ester spirit perfect for blending or maturing in the cask of your choice.

APPLICATION USE

Pinnacle Rum CS can be used to produce rum, rum agricole and other sugar cane based spirits using batch, fed batch or continuous fermentation.

DIRECTIONS FOR USE

This yeast can be direct pitched or rehydrated.

To rehydrate, add yeast to a 10X volume of fresh water at 37°C (98.6°F), allow to sink and stand for 20 minutes, then stir and add to the fermenter.

If pitched directly to the fermentor, temperature should be at least 25°C (77°F). Optimum fermentation temperature is 33°C (91.4°F).

Recommended dosage rates are between 0.2 and 0.5 kilograms per 1000 litres of wort (1.67 and 4.17 pounds per 1000 gallons of wort).

Use in conjunction with our nutrient products **OptiStill Rum** when using cane molasses and **OptiStill RS** when using refined sugars or cane juice.

PACKAGING

Pinnacle Rum CS is packaged in vacuum-sealed foil bags and shipped in cardboard boxes. Each box contains either 1 x 10 kg or 20 x 500 g bags (22 lb).

STORAGE

Boxes should be stored in a cool, dry place. Product should be used within three years of its production date for best performance. Packages which have lost their vacuum-seal should not be used. Opened packages can be stored cool and used within 3-4 days.

