



DISTILLERS
YEAST
(MG+)
CREAM



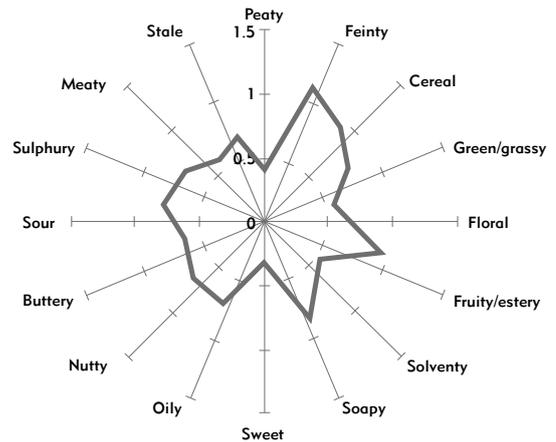
PRODUCT INFORMATION

DESCRIPTION

PINNACLE DISTILLERS YEAST (MG+) – Cream is a liquid yeast well-suited for use in both malt and grain fermentations. It has the collective capability to tolerate high gravity and temperature.

- Has a high cell count (4×10^9 cells/g)
- Rehydrates well in direct pitch applications
- Is noted for its resulting spirit having high organoleptic qualities

PINNACLE (MG+) YEAST: FLAVOUR ATTRIBUTES



New made spirit produced from 100% malted barley at OG 1080°, fermentation temperature range 19-38°C distilled in copper pot.

APPLICATION USE

Pinnacle Distillers Yeast (MG+) – Dried/Cream/Crumbled can withstand high fermentation temperatures up to 38°C, with optimal temperature range being 28-34°C (82°F to 93°F).

DIRECTIONS FOR USE

Yeast can be added directly to a fermenter at a dose rate of between 2.4 and 4.3 litres per 1000 litres.

DELIVERY

Liquid yeast is distributed in dedicated, insulated and food grade approved road tankers.

STORAGE

Liquid yeast needs to be stored in hygienic dedicated and chilled storage tanks. The tanks containing the liquid yeast should be maintained at a temperature between 0°C and 8°C to ensure the 24 day shelf life can be reached.

REGULATORY

All yeast conforms to current local regulations.