

## DISTILLERS YEAST (MG+) CRUMBLLED

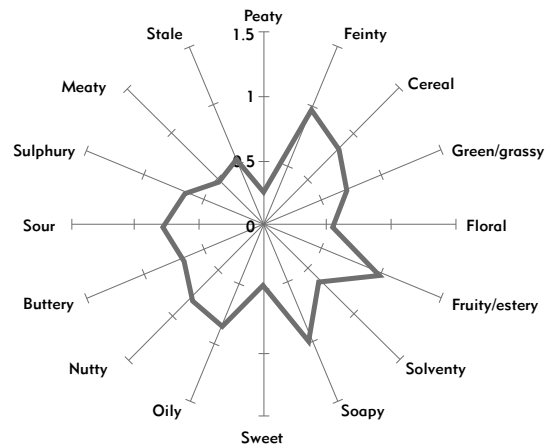
## PRODUCT INFORMATION

### DESCRIPTION

**PINNACLE DISTILLERS YEAST (MG+) – Crumbled** is a fresh crumbled 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 ( $6 \times 10^9$  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). Yeast can be either pitched directly to the attemperated mash or rehydrated.

### DIRECTIONS FOR USE

Yeast can be added directly to a fermenter at a dose rate of between 1.58 and 2.85 kilograms per 1000 litres.

### PACKAGING

Pinnacle Distillers Yeast (MG+) – Crumbled is packaged in 20kg woven laminated polypropylene sacks.

### STORAGE

The bags should be stored in a cold room with an air temperature between 0°C and 6°C. Cold air should be allowed to circulate freely between the bags. Shelf life is 28 days from time of packing provided storage conditions are adhered to.

### REGULATORY

All yeast conforms to current local regulations.

