

PINNACLE

DISTILLERS
YEAST
(MG+)
CRUMBLLED

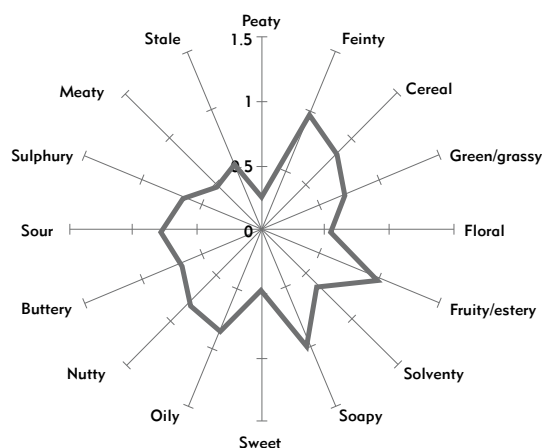
PRODUCT INFORMATION

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 (6×10^9 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

This yeast product can be applied in a variety of cereal based mashes. Pinnacle Distillers Yeast (MG+) – Crumbled can withstand a wide range of starting fermentation temperatures with an optimum range of 28°C to 38°C (82°F to 100°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.



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