

DISTILLERS YEAST (M) - CREAM

PRODUCT INFORMATION

DESCRIPTION

Pinnacle Distillers Yeast (M) - Cream is a liquid yeast well-suited for use in malt-based fermentations. It rapidly consumes maltose and produces a flavourful spirit.

- 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

APPLICATION USE

This yeast product can be applied in a variety of malt mashes. Pinnacle Distillers Yeast (M) - Cream can withstand a wide range of starting fermentation temperatures with an optimum range of 28°C to 32°C (82°F to 90°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.

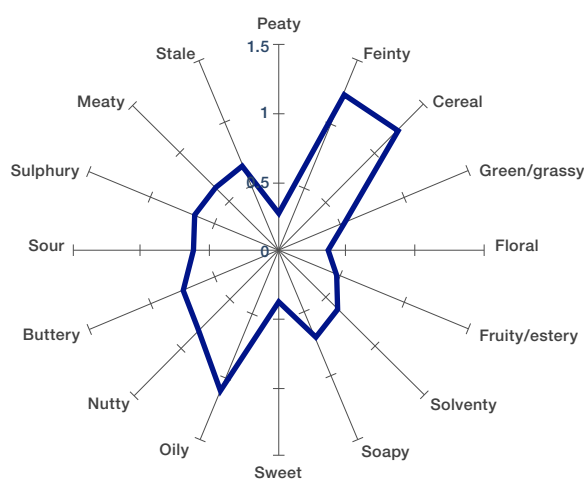
STORAGE

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 17 day shelf life can be reached.

REGULATORY

All yeast conforms to current local regulations.

Pinnacle (M) Yeast: Flavour attributes



New made spirit produced from 100% malted barley at OG 1060°, fermentation temperature range 19-34°C distilled in copper pot