



# DISTILLERS YEAST (M) - CRUMBLED

## PRODUCT INFORMATION

### DESCRIPTION

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

- 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

### APPLICATION USE

This yeast product can be applied in a variety of malt mashes. Pinnacle Distillers Yeast (M) - Crumbled can withstand a wide range of starting fermentation temperatures with an optimum range of 28°C to 32°C (82°F to 90°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 (M) - Crumbled is packaged in 20kg woven laminated polypropylene sacks.

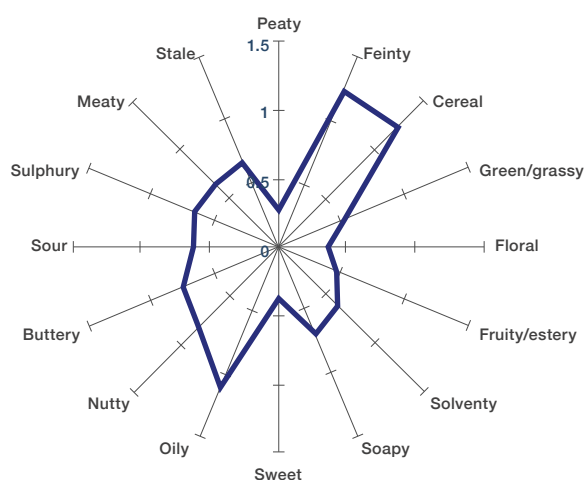
### STORAGE

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.

### 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