

PRODUCT INFORMATION

DESCRIPTION

The most widely used yeast strain in **North American Whiskey**, **Pinnacle Distillers Yeast (AW)** is the traditional choice for making Bourbon, Rye and Canadian style whiskies. Produces a delicate new make spirit that complements maturation in virgin oak barrels.

APPLICATION USE

Optimum starting mash temp is between $22^{\circ}C$ (71.6°F) and $25^{\circ}C$ (77°F), to enable a peak fermentation temperature of $32^{\circ}C$ (89.6°F), try not to exceed $34^{\circ}C$ (93.2°F) peak temperature.

DIRECTIONS FOR USE

This yeast is at its best when rehydrated before pitching. Dose rate of between 0.4kg and 0.7kg per 1000 litres of wort (0.88 and 1.54lbs per 1000 gallons of wort). The higher dosage rates are recommended for abv's above 10% v/v or fermentations with high bacterial contamination.

REHYDRATION

Rehydrate the yeast in 10 times its volume of water or wort at 30° C - 35° C (86.0°F - 95.0°F). Leave to rest for 15 minutes. Gently stir for 10 minutes to dissolve. Pitch to the fermentor.

PACKAGING

Pinnacle Distillers Yeast AW is available 10kg (22lb) or 500g vacuum-sealed foil packs.

STORAGE

Boxes should be stored in a cool, dry place. Product should be used within three years of its production date for best performance. Packages which have lost their vacuum seal should not be used. Opened packages can be stored at 4°C and used within 3-4 days.

SHELF LIFE

3 years from date of manufacture.

TYPICAL ANALYSIS

% dry weight: 94.0 – 96.5 Viable cells at packaging: > 1.5×10^{10} cells/gram Total bacteria: < 1×10^5 cfu/gram Acetic acid bacteria: < 1×10^3 cfu/gram Lactobacillus: < 1×10^5 cfu/gram



DISTILLERS





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