

PINNACLE™ *Distinction*

GABT (Apple Pie) PRODUCT INFORMATION



THE NEW PINNACLE DISTINCTION RANGE- "YEAST FOR FLAVOUR"

The pressure on distilleries to appeal to the next generation of whisky consumers is immense and an ever-present challenge. AB Biotek is rising to that challenge by offering eight new dried yeast products producing a broad range of desirable aromas and flavours in new make spirit.

DESCRIPTION

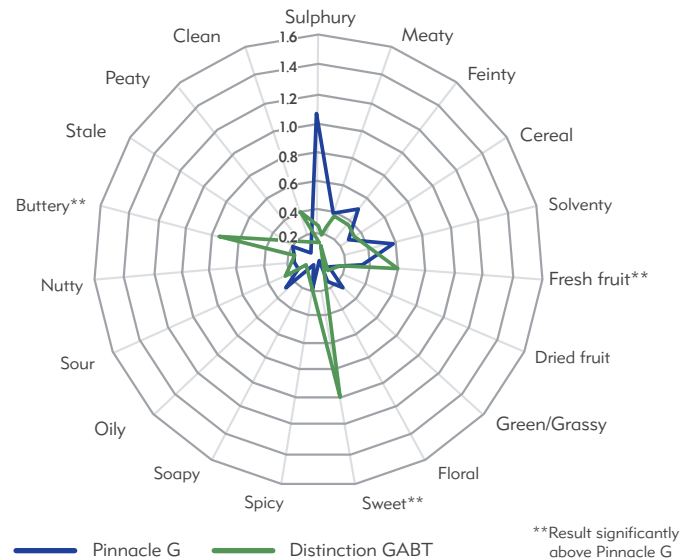
Characteristic aromas of "Apple Pie"

MAIN AROMAS: **Apple, Fruity, Savoury**

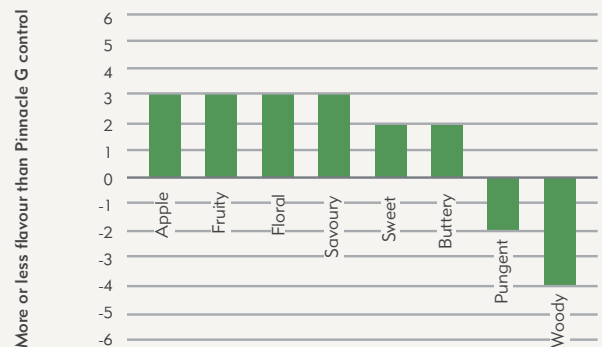
MAIN PALATE: **Caramel, Soft, with Herbaceous nuance**

MOUTHFEEL: Viscosity.....**Medium**
Heat.....**Low**
Astringency.....**Medium**

SWRI AROMA SPIDER DIAGRAM



DISTINCTION GABT - AFFINITY LABS PIVOT PROFILE (AROMA) COMPARED TO PINNACLE G SPIRIT[^]



[^]Pinnacle G is our Grain Neutral Spirits (GNS) and vodka product with neutral flavour.

AB Biotek
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The information presented is based on our research and commercial testing and provides a general assessment of product performance. Nothing contained herein is representative of a warranty or guarantee for which the manufacturer can be held legally responsible.

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for Flavour
from AB Biotek

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APPLICATION USE

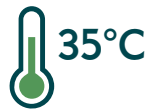
For use in the production of **flavourful malt and grain whiskies**.

To be pitched on its own for the full flavour experience or combined with Pinnacle MG+ at a ratio of 50% GABT to 50% MG+ to enhance yield. Can be combined with MG+ cream* and dried formats.

DIRECTIONS FOR USE

Pitch **0.9g/L** of rehydrated yeast into wort. Wort should be on the warmer side $>22^{\circ}\text{C}$ when pitching if using no temp control or cooling during fermentation.

REHYDRATION METHOD



Add the yeast in **10 times its volume** of water or wort at **35°C**.



Leave to rest for **15 minutes**.



Gently stir.



Pitch in the fermenter.

QUESTIONS ON APPLICATION AND DIRECTIONS FOR USE?



Visit: distilled.abbiotek.com/distinction

Or scan this QR code to contact our technical support team.

PACKAGING

Pinnacle Distillers Yeast (GABT) is a dried yeast packaged in vacuum-sealed foil bags and shipped in cardboard boxes. Each box contains either 1 x 10kg or 20 x 500g bags (22lb).

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 cool and used **within 3-4 days**.

REGULATORY

All yeast conforms to current local regulations.

*contact technical support for assistance