

W201

Grain Whisky



BREWING PROPERTIES

Temperature range

25–38°C

Apparent attenuation

> 98%

Alcohol tolerance

16%ABV

High gravity suitability

High

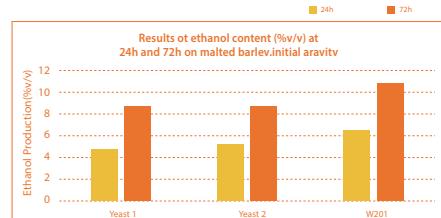
Fermentation performance

High



This is a complex yeast for the fermentation of starchy alcohols such as whisky or vodka, where all or part of the grain material is used as the fermentation substrate, and it has a combination of high fermentation degree, high tolerance, and high fermentation speed, which makes it economically advantageous, especially in fermentation environments with high osmotic pressure.

FERMENTATION PROFILE



MICROBIOLOGIC ANALYSIS

- Species: *Saccharomyces cerevisiae*
- Dry weight: > 94%
- Viable yeast: > 20.0×10^9 cfu/g
- Wild yeast: < 3.0×10^3 cfu /g
- Total bacteria: < 1.0×10^4 cfu /g
- Lactic acid bacteria: < 1.0×10^4 cfu/g

Pathogenic micro-organisms: in accordance with regulation; before releasing to markets, all products must pass a series of detection in our factory.

USAGE

Dosage: 50 to 100 g/hl, increasing yeast dosage under difficult fermentation conditions and high gravity.

Rehydration: Rehydrate the yeast in 10 times its weight of water at 36–38°C (97°F–100°F) for 20 minutes. Stir the mixture and then inoculate into the fermentor.

If there is a temperature difference of more than 8°C between the substrate to be inoculated and the rehydration solution, add some substrate into the rehydration solution to reduce this temperature difference.

Once the sealed-vacuum bag is open or broken, use the yeast promptly.

STORAGE

Store in low temperature ($\leq 10^\circ\text{C}$) and dry place, with the shelf life of 24 months.