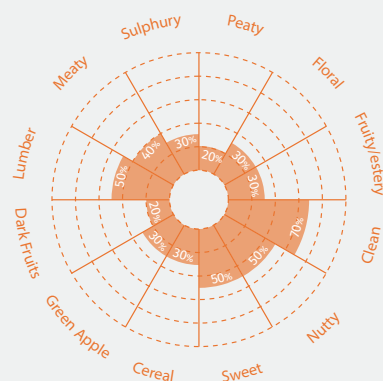




# W201

# Grain Whisky



## BREWING PROPERTIES

### Temperature range

25–38°C

### Apparent attenuation

> 98%

### Alcohol tolerance

16%ABV

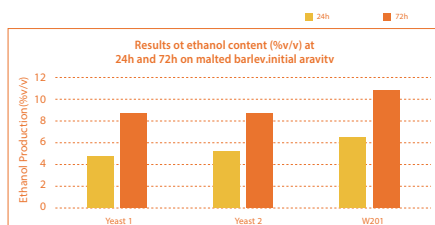
### High gravity suitability

High

### Fermentation performance

High

## FERMENTATION PROFILE



## MICROBIOLOGIC ANALYSIS

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