

## Product Description

Spirifer™ is an efficient dry selected yeast for fermentation. It is yeast strain LW-490-15 of the yeast species *Saccharomyces cerevisiae*. Spirifer™ has ideal fermenting properties for the fermentation of mash and must.

Permitted according to the laws and regulations currently in force. Purity and quality are proved by specialized laboratories.

**Efficient dry  
selected yeast  
for a rapid  
fermentation of  
distilling mash  
and must**

## Aim of Treatment

Clean and fully completed fermentation of distilling mash and must.

## Product and Effect

The yeast strain for the dry selected yeast Spirifer™ was chosen to precisely fulfill the demands of distilleries producing alcohol from fruits. High alcohol tolerance, very little formation of foam, H<sub>2</sub>S and SO<sub>2</sub> are assured.

## Dosage

As a rule, the dosage of Spirifer™ amounts to 20 g per 100 L mash.

The dosage can be increased to 25 - 30 g Spirifer™ per 100 L, if there is a risk of microbiological infestation of the mash.

## Application

Mix (rehydrate) Spirifer™ with a 5 - 10 fold quantity of a lukewarm 1:1 must/water mixture (35 - 40 °C) and allow to swell for approx. 20 minutes.

Addition can be carried through batchwise or with a proportioning pump. To avoid a temperature shock, bring the yeast suspension to pitching temperature with equal ratios of mash/must.

## Storage

Controlled atmosphere packaging. Store in a cool and dry place. Take care that packagings are tightly closed. Reseal opened packages tightly and immediately and use up within 2 - 3 days.