

Strongly fermenting dry selected yeast for application in the pure culture plant or for direct fermentation of distilling mash at high fermentation temperatures, also in the high gravity process

Product Description

Oenoferm® C2 is a strongly fermenting dry pure culture yeast of a special *Saccharomyces cerevisiae* selection. Its temperature tolerance and adaptation to high sugar concentrations and thus to high alcohol contents, make Oenoferm® C2 particularly suitable to ferment distilling mash at high fermentation temperatures also in the high gravity process. Purity and quality are proved by specialized laboratories.

Aim of Treatment

Yeast starter preparation in the pure culture plant for the inoculation of distilling mash, respectively for a direct inoculation of distilling mash to obtain a clean and fully completed fermentation at high fermentation temperatures, also in the high gravity process.

Product and Effect

The Oenoferm® C2 strain was specially selected under the aspect to fulfil the requirements of distilling mash fermentation at high temperatures and high sugar concentrations, i.e. high alcohol tolerance is also demanded. Quick fermentation onset and a good sugar conversion lead to high alcohol yield. Due to its good alcohol tolerance, Oenoferm® C2 is suitable for high gravity fermentation too. The temperature tolerance (38-41°C) of Oenoferm® C2 is excellent.

Dosage

The following standard dosage amounts are recommended:

150- 300 g Oenoferm® C2 / ton mash for the preparation of the pitching yeast in the pure culture plant
500-1000 g Oenoferm® C2 / ton mash for direct inoculation of distilling mash, dependent on raw material portion in the mash (guide value: 1 ‰ yeast per ton raw material)

Deviations from standard conditions could require higher, respectively lower dosages.

Application

Rehydration of Oenoferm® C2 is carried through in an approximately 5-10-fold amount of lukewarm water (maximum temperature 35-40°C). Oenoferm® C2 is slowly stirred in. Allow to swell for approx. 25 minutes. The immediately starting metabolic activity of the yeast has the effect that the prepared yeast suspension rises in the vessel (provide for sufficient space to rise). This foam formation however does not mean that the yeast tends to foaming in the yeast starter. Immediately afterwards, the prepared yeast suspension is added into the fermentation vat of the pure culture plant, respectively into the fermentation tank. Mix thoroughly to provide for good distribution! For distilling mash which due to their high viscosity (rye, wheat) or their natural protein content (potatoes) easily tend to foam formation, the application of Erbslöh Schaum-ex (defoamer), or the use of a foam separator (foam centrifuge) in the headspace of the fermentation tank are recommended.

Storage

Controlled atmosphere packaging, optimum storage conditions at 0-10°C. Higher temperatures reduce shelf life. Avoid temperatures exceeding 25°C. Take care that packagings are tightly closed. Reseal opened packagings immediately and use up within 2-3 days.