

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

## Product Description

Spiriferm Classic is an efficiently fermenting dry selected yeast for application in distilleries. It has ideal fermenting properties with regard to the fermentation of fruit mashes and musts under standard conditions.

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

## Aim of Treatment

Clean fermentation of distilling mash and must; the yeast ferments out completely under normal fermentation conditions.

## Product and Effect

The yeast strain for the dry selected yeast Spiriferm Classic was selected with the objective to precisely fulfill the demands of distilleries producing alcohol from fruits. High alcohol tolerance, along with low formation of foam are assured.

## Dosage

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

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

## Application

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

To avoid a temperature shock, gradually bring the yeast suspension to pitching temperature with equal ratios of mash. Mix well to provide for a homogeneous distribution when the prepared yeast suspension is added to the fermentation vessel!

## Storage

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