

# Safspirit Malt



Safspirit

## Ingredients

Yeast (*Saccharomyces cerevisiae*), emulsifier (E491)

## Description

Safspirit Malt is recommended for craft distilling of Scotch type whiskies as well as bourbons

## Rehydration instructions

- ❖ Rehydrate the yeast in 10 times its volume of water or wort.
- ❖ Leave to rest for 15 minutes
- ❖ Gently stir
- ❖ Pitch in the fermentor

## Recommended pitching rate

50-80 g/Hl

## Fermentation temperature

20 – 32C.(68-90F)

## Packaging

20x500g vacuum packed sachets.

## Storage

Store in cool (< 10C), dry conditions.

Opened sachets must be sealed and stored at 4C (39F) and used within 7 days of opening.

Do not use soft or damaged sachets.

## Shelf life

Refer to best before end date on sachets. 24 months from production date under recommended storage conditions.

## Typical analysis:

% dry weight:	94.0 – 96.5
Viable cells at packaging:	> 15 x 10 <sup>9</sup> / gramme
Total bacteria:	< 1 x 10 <sup>4</sup> / gramme
Acetic acid bacteria:	< 1 x 10 <sup>3</sup> / gramme
Lactobacillus:	< 1 x 10 <sup>4</sup> / gramme
Pathogenic micro-organisms :	in accordance with regulation

## Guarantee

Safspirit Malt is certified Gluten free and Non GMO

## Important notice:

Please note that any change to a fermentation process may alter the final product quality.

We therefore advise that fermentation trials are carried out prior to using our yeast commercially.

## Safspirit American whiskey

Safspirit

### Ingredients

Yeast (*Saccharomyces cerevisiae*), emulsifier E491 (sorbitan monostearate)

### Description

This dry whiskey yeast strain was selected to meet the requirements of American whiskey, bourbon craft distillers.

### Rehydration instructions

- ❖ Rehydrate the yeast in 10 times its volume of water or wort.
- ❖ Leave to rest for 15 minutes
- ❖ Gently stir
- ❖ Pitch in the fermentor

### Recommended pitching rate

50-80 g/Hl

### Fermentation temperature

20 – 32C.(68-90F)

### Packaging

20x500g vacuum packed sachets.

### Storage

Store in cool (< 10C), dry conditions.

Opened sachets must be sealed and stored at 4C (39F) and used within 7 days of opening.

Do not use soft or damaged sachets.

### Shelf life

Refer to best before end date on sachets. 24 months from production date under recommended storage conditions.

### Typical analysis:

% dry weight:	94.0 – 96.5
Viable cells at packaging:	> 15 x 10 <sup>9</sup> / gramme
Total bacteria:	< 1 x 10 <sup>4</sup> / gramme
Acetic acid bacteria:	< 1 x 10 <sup>3</sup> / gramme
Lactobacillus:	< 1 x 10 <sup>4</sup> / gramme
Pathogenic micro-organisms :	in accordance with regulation

### Guarantee

Safspirit American Whiskey is certified Gluten free and Non GMO

### Important notice:

Please note that any change to a fermentation process may alter the final product quality.

We therefore advise that fermentation trials are carried out prior to using our yeast commercially.

Safspirit

## Safspirit Grain

### Ingredients

Yeast (*Saccharomyces cerevisiae*), emulsifier E491 (sorbitan monostearate)

### Description

Safspirit Grain was selected for its ability to resist to high alcohol levels and its neutral flavor profile which makes it an ideal choice for Vodka production.

### Rehydration instructions

- ❖ Rehydrate the yeast in 10 times its volume of water or wort.
- ❖ Leave to rest for 15 minutes
- ❖ Gently stir
- ❖ Pitch in the fermentor

### Recommended pitching rate

30-50 g/Hl

### Fermentation temperature

20– 32C.(68-90F)

### Packaging

20x500g vacuum packed sachets.

### Storage

Store in cool (< 10C), dry conditions.

Opened sachets must be sealed and stored at 4C (39F) and used within 7 days of opening.

Do not use soft or damaged sachets.

### Shelf life

Refer to best before end date on sachets. 24 months from production date under recommended storage conditions.

### Typical analysis:

% dry weight:	94.0 – 96.5
Viable cells at packaging:	> 15 x 10 <sup>9</sup> / gramme
Total bacteria:	< 1 x 10 <sup>4</sup> / gramme
Acetic acid bacteria:	< 1 x 10 <sup>3</sup> / gramme
Lactobacillus:	< 1 x 10 <sup>4</sup> / gramme
Pathogenic micro-organisms :	in accordance with regulation

### Guarantee

Safspirit Grain is certified Gluten free and Non GMO

### Important notice:

Please note that any change to a fermentation process may alter the final product quality.

We therefore advise that fermentation trials are carried out prior to using our yeast commercially.



Safspirit Fruit



Safspirit

### Ingredients

Yeast (*Saccharomyces bayanus*), emulsifier E491 (sorbitan monestearate)

### Description

Safspirit Fruit was specially selected for its fructophilic character as well as its high alcohol tolerance to allow micro distillers to produce alcohol from plums, cherries, pears etc.

### Rehydration instructions

- ❖ Rehydrate the yeast in 10 times its volume of water or wort.
- ❖ Leave to rest for 15 minutes
- ❖ Gently stir
- ❖ Pitch in the fermentor

### Recommended pitching rate

30-50 g/Hl

### Fermentation temperature

15 – 32C.(59-90F)

### Packaging

20x500g vacuum packed sachets.

### Storage

Store in cool (< 10C), dry conditions.

Opened sachets must be sealed and stored at 4C (39F) and used within 7 days of opening.

Do not use soft or damaged sachets.

### Shelf life

Refer to best before end date on sachets. 24 months from production date under recommended storage conditions.

### Typical analysis:

% dry weight:	94.0 – 96.5
Viable cells at packaging:	> 15 x 10 <sup>9</sup> / gramme
Total bacteria:	< 1 x 10 <sup>4</sup> / gramme
Acetic acid bacteria:	< 1 x 10 <sup>3</sup> / gramme
Lactobacillus:	< 1 x 10 <sup>4</sup> / gramme
Pathogenic micro-organisms :	in accordance with regulation

### Guarantee

Safspirit Fruit is certified Gluten free and Non GMO

### Important notice:

Please note that any change to a fermentation process may alter the final product quality.

We therefore advise that fermentation trials are carried out prior to using our yeast commercially.