The Still Spirits Yeasts

4 easy steps to get the best results from Turbo Yeasts

Classic Turbo - Best all-rounder

Classic is the best selling Turbo Yeast world-wide, performing excellently under most conditions. It's fast, capable of fermenting 6kg of sugar in 36 hours. It reaches 18% ABV where 8kg of sugar is used and has excellent temperature tolerance. Classic has been further improved with the inclusion of new mineral absorbents, further improving distillate quality. We recommend you use Turbo Carbon as it will significantly improve the performance of Classic Turbo.

Triple Distilled Turbo–Ultimate quality

Triple Distilled Turbo should be used where ultimate alcohol **quality** is of primary importance. Only use where cool air temperature (between 18–24°C) can be maintained. This is a revolutionary breakthrough in Turbo Yeast development making it possible to produce "triple distilled" quality alcohol in the home. It is essential to use Turbo Carbon with Triple Distilled Turbo Yeast.

Power Turbo-Extreme strength

Power should be used where **high alcohol strength** is the most important thing. Fermenting to 23% ABV in the wash will increase the still yield by nearly one third! Only use where cool air temperature (between 18–24°C) can be maintained. Remember, the more alcohol produced by the yeast, the lower the final distillate quality. We recommend you use Turbo Carbon as it will significantly improve the performance of Power Turbo.

Express Turbo–When it's needed tomorrow

Express is the **fastest** Turbo on the planet, fermenting out 6kg of sugar in less than 24 hours and producing very good distillate quality. It is important that water start temperature is correct and only 6kg of sugar is used to get maximum speed. We recommend you use Turbo Carbon as it will significantly improve the performance of Express Turbo.

Heat Wave Turbo-When it's hot

The onlyTurbo to use when the air temperature is above 33°C. Delivers excellent quality alcohol in **hot conditions**. Heat Wave is also the only yeast we recommend for 'stacking'. Up to a 200 litre volume can be fermented using 8 sachets (providing the start liquid temperature and air temperature are both 20°C). We recommend you use Turbo Carbon as it will significantly improve the performance of Heat Wave Turbo.

Still Spirits Turbo System Table to easily select the best yeast for your specific requirements								
Step 2 Use correct air temperature. Especially stay below the upper air temperature limit	Incorrect Air Temperature will result in	Stuck Fermentation. Turbo yeasts produce extra heat during fermentation so air temperature and liquid temp will be different.						
Step 3 Start with the correct water temperature. Add hot and cold water to get the correct temperature	Incorrect Water Temperature will result in	Doubled fermentation time and reduced Alcohol yield.						
Step 4 Do not add more than the amount of sugar recommended. Dissolve thoroughly	Using too much sugar or inadequately dissolving sugar will result in	Slow fermentation and in extreme cases fermentation will cease. Any undissolved sugar may kill yeast and you will start with the wrong volume and temperature. This also reduces alcohol quality and yield						

A large amount of heat is produced during Turbo Yeast fermentation and the liquid temperature can often be several degrees higher (in fact 8°C higher for Express) than the air temperature outside the fermenter.

The majority of heat is generated in the first 12-36 hours so if you are using a heater do not switch on until day 2 when the temperature has dropped. Heater pads should not be used for Turbo Express.

	Classic		Triple Distilled		Power	Express		Heat Wave	
Characteristics	Best all-ro Great results in	ounder any climate	Ultimate alcohol quality		High Strength Alcohol	Fastest Performing		Excellent quality alcohol in hot conditions	
Sugar Quantity	6kg Turbo Sugar	8kg Turbo Sugar	6kg Turbo Sugar	7kg Dextrose	10.5kg Dextrose	6kg Turbo Sugar	6kg Dextrose	6kg Turbo Sugar	6kg Dextrose
Fermentation Capabilities	3 days @18⁰C	12 days @16°C	6-7 days @ 20-24°C	6-7 days @20-24°C	7-8 days @ 20-24°C	24 Hours @ 20⁰C	24 Hours @20°C	3-4 days @25°C	3-4 days @25℃
	2 days @30°C	7 days @ 23°C				22 Hours @30⁰C	22 Hours @ 30°C	2-3 days @35⁰C	2-3 days @35°C
Water Start Temperature	40ºC	30ºC	30ºC	30ºC	40°C	40ºC	40ºC	20ºC	20ºC
Water Start Volume	21 litres	21 litres	21 litres	21 litres	20 litres	21 litres	21 litres	21 litres	21 litres
Air Temperature Tolerance	Max 30ºC	Max 23ºC	Max 24ºC	Max 24ºC	Max 24ºC	Max 30ºC	Max 30ºC	Max 40ºC	Max 40⁰C
Operational Air Temperature Range	I8-30ºC	I6-23⁰C	18-24ºC	I8-24⁰C	18-24ºC	20-30ºC	20-30ºC	20-40⁰C	20-40⁰C
Optimum Air Temperature	25⁰C	20ºC	20ºC	20ºC	20°C	25⁰C	25⁰C	30ºC	30ºC
Approximate Ethanol Percentage	14.5%	18.3%	14.0%	15.0%	20.5%	13.5%	12.5%	14.0%	13.0%
Distillate Quality	Excellent	Good	Outstanding	Outstanding	Good	Very Good	Very Good	Excellent	Excellent
Quantity Pot Still	6 litres 50%	8.5 litres 50%	5.9 litres 50%	6.1 litres 50%	12.3 litres 50%	5.8 litres 50%	5.6 litres 50%	5.9 litres 50%	5.7 litres 50%
Quantity Reflux Still	4 litres 70%	5.9 litres 70%	3.9 litres 70%	4.1 litres 70%	8.0 litres 70%	3.8 litres 70%	3.7 litres 70%	3.9 litres 70%	3.8 litres 70%
Quantity Super Reflux Still	3.1 litres 80%	4.8 litres 80%	3.0 litres 80%	3.2 litres 80%	6.5 litres 80%	2.9 litres 80%	2.8 litres 80%	3.0 litres 80%	2.9 litres 80%



Still Spirits Turbo Yeast Information