

Safspirit Malt



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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 in the yeast in 10 times it's volume of sterile water or wort
- ❖ Leave to rest for 15 minutes
- ❖ Gently stir
- ❖ Pitch in the fermentor

Recommended dosage

50 g/hl – 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 ⁹ / gramme
Total bacteria:	< 1 x 10 ⁴ / gramme
Acetic acid bacteria:	< 1 x 10 ³ / gramme
Lactobacillus:	< 1 x 10 ⁴ / 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.