

RUM TURBO YEAST/LEVURE TURBO

Sachet of active dried rum distiller's yeast blended with complete nutrition plus glucoamylase enzyme. Suitable to ferment 20-25L.

PRODUCT DESCRIPTION AND FUNCTION

A specialist active dried rum distiller's yeast blended with a complete, chemically defined urea-based nutrient complex, containing all macro and micro nutritional requirements for the yeast, including nitrogen, phosphorous, magnesium, and all essential vitamins and trace minerals. This product also contains amyloglucosidase enzyme (also known as glucoamylase) for conversion of dextrin sugars into fermentable sugars during the fermentation process.

Rum Turbo Yeast can be used to ferment pure sugar up to 15% ABV but best results are achieved using molasses, or alternatively a combination of molasses and pure sugar can be used. (Note that due to the osmotic pressure exerted on the yeast in a high gravity environment, the maximum alcohol achievable from a pure molasses solution is approx. 12% ABV).

The distiller's yeast strain selected for ABC Cork Co. Rum Turbo Yeast produces an optimum congener profile for rum spirit and is highly viable and robust, ensuring a short lag phase and reduced risk of bacterial infection. The inclusion of all essential nutrition for yeast fermentation requirements ensures optimum spirit alcohol quality through stress-free fermentation.

This product is packaged in a convenient one-use 72g sachet, designed for fermentation of 25L volumes as preferred in the home spirit market.

TECHNICAL CHARACTERISTICS

- Appearance: buff coloured granules and powder with white crystalline powder.
- Fermentation temperature range: 15–38 °C
- Yeast alcohol tolerance: 15% ABV
- Yeast flocculation rate: very low
- Yeast attenuation: very high
- Yeast viability: $\rightarrow 1.0 \times 10^{10}$ /gram of yeast
- Bacterial loading: $\leftarrow 5 \times 10^4$ /gram of yeast
- Active moisture content: $\leftarrow 4\%$
- Heavy Metals (as Pb): $\leftarrow 10$ mg/kg

DOSAGE AND APPLICATION

This 72g sachet is designed to ferment 25L but is suitable to ferment anywhere between 20–25L. ABC Cork Co. Rum Turbo Yeast can be used to ferment up to 6.5kg of pure sugar in a 25L volume, but for optimum quality use a pure molasses solution with a gravity of up to 1.150 to achieve a maximum ABV of approx. 12%. Alternatively, for a higher ABV yield up to 15% ABV use a combination of molasses and pure sugar (even just 2kg of molasses with 5kg of sugar per 25L will still produce a smooth, subtle rum character).

Once a 20-25L volume sugar substrate solution is prepared, ensure the liquid temperature is between 20–30°C then add sachet contents directly, stirring well to dissolve the nutrient and ensure the yeast is well distributed. For optimum performance and quality leave to ferment between 20–28 °C ambient air temperature. Fermentation should be complete in around 7 days. Once fermentation is complete the wash can be fined if desired before being distilled.

STORAGE

If stored in original, closed packaging in cool, dry conditions, sachet contents will remain in good condition for 24 months.

