

# VODKA

## TURBO YEAST/LEVURE TURBO

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

### PRODUCT DESCRIPTION AND FUNCTION

A specialist active dried vodka 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.

Vodka Turbo Yeast can be used to ferment pure sugar up to 14% ABV but best results are achieved using wheat grain/extract or potatoes. Alternatively, a combination of wheat grain/extract or potatoes with pure sugar can be used. All grains/potatoes must be fully enzymatically converted by 'mashing' with alpha-amylase to break down the starch into dextrins prior to fermentation.

The distiller's yeast selected for ABC Cork Co. Vodka Turbo Yeast is a unique 'low congener' strain for fermentation of high purity alcohol, producing an optimally 'clean' congener profile for vodka spirit, also giving excellent sugar to ethanol conversion thus maximising yield. The strain is highly viable, 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: 15–33 °C
- Yeast alcohol tolerance: 14% ABV
- Yeast flocculation rate: high
- 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. Vodka Turbo Yeast can be used to ferment up to 6kg pure sugar in a 25L volume, but for optimum quality use a wheat grain mash or extract solution sufficient to achieve 14% ABV, or a potato mash for a potato vodka. Alternatively, use a combination of grain/extracts or potato with pure sugar (even just 2kg wheat extract with 4.5kg sugar will have a smoothing effect on the finished spirit).

Once a 20-25L volume sugar substrate solution is prepared, ensure liquid temperature is 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.

