

WHISKEY

TURBO YEAST/LEVURE TURBO

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

PRODUCT DESCRIPTION AND FUNCTION

A specialist active dried whisky 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.

Whisky Turbo Yeast can be used to ferment pure sugar up to 15% ABV but best results are achieved using wheat or malted barley grains and/or extracts, or alternatively any combination of grains, extracts and pure sugar can be used. All grains must be fully enzymatically converted by 'mashing' with alpha-amylase to break down the starch into dextrins prior to fermentation.

The distiller's yeast strain selected for ABC Cork Co. Whisky Turbo Yeast produces an optimum congener profile for whisky 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: 15–33 °C
- Yeast alcohol tolerance: 15% ABV
- Yeast flocculation rate: low
- Yeast attenuation: very high
- Yeast viability: →1.0x 10¹⁰/gram of yeast
- Bacterial loading: ←5 x 10⁴/gram of yeast
- Active moisture content: ←4%
- Heavy Metals (as Pb): ←10mg/kg

DOSAGE AND APPLICATION

This 72g sachet is designed to ferment 25L but is suitable to ferment anywhere between 20–25L. ABC Cork Co. Whisky Turbo Yeast can be used to ferment up to 6.5kg pure sugar in a 25L volume, but for optimum quality use an all-grain mash or pure extract solution sufficient to achieve 15% ABV. Alternatively, use a combination of grains and/or extracts (even just 2kg of a dark malt extract with 5kg of sugar per 25L will produce a smooth, subtle whisky character).

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

