



FERMENTIS

Red Star[®] whiskey yeast

Dry whiskey yeast

Product code:	43106												
Ingredients:	Yeast (<i>Saccharomyces cerevisiae</i>), Emulsifier (E491)												
Properties:	An original American whiskey yeast that has been in use for many years in the production of Bourbon whiskey in the USA												
Dosage:	2-4 lbs (0.25g – 0.5g/l) of dry yeast per 1.000 gallons of wort.												
Pitching instructions:	<p>Direct pitching to fermenting vessel. Run wort into fermentation vessel to give a temperature between 28 C and 32C (82-89F) to give sufficient volume of wort to allow dispersion of the yeast in the wort. Add the required amount of yeast and fully disperse into the wort. Allow to rehydrate for 30 minutes and then remaining wort to fermentation vessel to achieve the desired starting temperature.</p> <p>Alternatively, mix yeast to a cream prior in a re-slurry vessel. Add either sterile liquor or wort to re-slurry vessel to give a minimum ratio of 10:1 liquid to dry yeast. Add yeast and fully disperse with minimum agitation. Allow to rehydrate for 30 minutes and then mix vigorously for 5 to 10 minutes to aerate the yeast cream. Pitch the cream into the fermenting vessel at the desired starting temperature</p>												
Fermentation temperature:	68-90F (20-32C)												
Packaging:	1 x 10 kg vacuum-packed sachets in cardboard box.												
Storage:	Store in cool (70F/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:	<table><tr><td>% dry weight:</td><td>94.0 – 96.5</td></tr><tr><td>Living cells at packaging:</td><td>> 5 x 10⁹ / gramme</td></tr><tr><td>Total bacteria:</td><td>< 1 x 10⁴ / gramme</td></tr><tr><td>Acetic acid bacteria:</td><td>< 1 x 10³ / gramme</td></tr><tr><td>Lactobacillus:</td><td>< 1 x 10³ / gramme</td></tr><tr><td>Pathogenic micro-organisms</td><td>in accordance with regulation</td></tr></table>	% dry weight:	94.0 – 96.5	Living cells at packaging:	> 5 x 10 ⁹ / gramme	Total bacteria:	< 1 x 10 ⁴ / gramme	Acetic acid bacteria:	< 1 x 10 ³ / gramme	Lactobacillus:	< 1 x 10 ³ / gramme	Pathogenic micro-organisms	in accordance with regulation
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Kosher status	Certified Kosher except for passover												
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.												