



DISTILLERS YEAST (MG+)

PRODUCT INFORMATION

DESCRIPTION

Pinnacle Distillers Yeast (MG+) is an active dried yeast well-suited for use in both malt and grain fermentations. It has the collective capability to tolerate high gravity and temperature.

- Has a high cell count (> 20 x 10⁹ cells/g)
- Rehydrates well in direct pitch applications
- Is noted for its resulting spirit having high organoleptic qualities

APPLICATION USE

This yeast product can be applied in a variety of cereal based mashes. Pinnacle Distillers Yeast (MG+) can withstand a wide range of starting fermentation temperatures with an optimum range of 28°C to 38°C (82°F to 100°F). Yeast can be either pitched directly to the attemperated mash or rehydrated.

DIRECTIONS FOR USE

Yeast can be added directly to a fermenter at a dose rate of between 0.5 and 0.9 kilograms per 1000 litres (1 and 4 pounds per 1000 gallons).

PACKAGING

Pinnacle Distillers Yeast (MG+) is packaged in vacuum-sealed foil bags and shipped in cardboard boxes. Each box contains either 1 x 10kg or 20 x 500g bags (22lb) with 72 boxes per pallet.

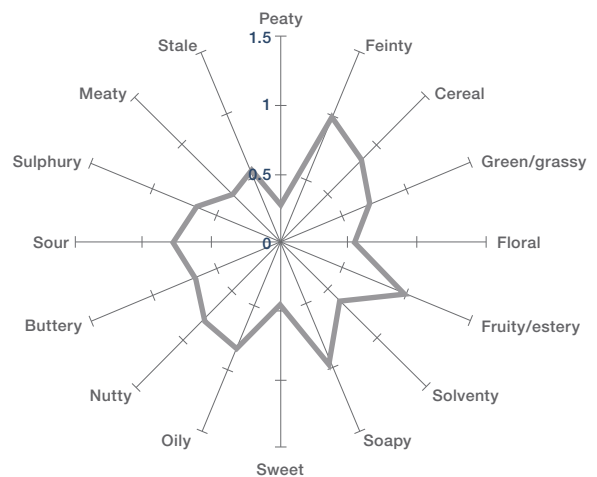
STORAGE

Boxes should be stored in a cool, dry place. Product should be used within two years of its production date for best performance. Packages which have lost their vacuum seal should not be used. Opened packages can be stored cool and used within 3-4 days.

REGULATORY

All yeast conforms to current local regulations.

Pinnacle (MG+) Yeast: Flavour attributes



New made spirit produced from 100% malted barley at OG 1080°, fermentation temperature range 19-38°C distilled in copper pot