Wir begleiten Ihre erfolgreiche Getränkeherstellung

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Brennereitechnologie

DISTILLERY YEAST "forte"

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- Dry pure yeast for the rapid fermentation of simple distillery raw materials -

Technical information and instructions for use

General information:

Distillery yeast "forte" is an undemanding, particularly active dry pure yeast of the *Saccharomyces cerevisiae* strain.

Fast fermentation and rapid complete fermentation guarantee reliable results and high alcohol yields.

Areas of application:

Suitable for the rapid fermentation of mashes and musts made from simple fruit varieties.

Package sizes:

500 g vaccuum pack (No. 5826)

Dosage:

20 - 35 g/hl mash at 12-15°C.
15 - 25 g/hl mash at 16-20°C.

Stir the dry yeast into approx. ten times the amount of water at a temperature of 35°C and leave to stand for 15 minutes to rehydrate.
Carefully add the yeast mixture to the mash.

Storage:

Store in a cool and dry place! Use the opened pack immediately!

Composition:

Pure dried active yeast from the strain *Saccharomyces cerevisiae* without further additives. Quality-tested and gently packaged under vacuum protection.