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Getränkeherstellung

**SCHLISSMANN
SCHWÄBISCH HALL**



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Brennereitechnologie

Brennmaischennährstoff

Last update 09/2017

- Nutrient for fruit distilling mashes and molasses -
(in Germany so far only in bonded, presumably from 2018
Also permissible in licensed distilleries under monopoly law;
Not approved for wine and fruit wine making!)

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Technical informations and instructions for use

Background:

From studies on fermenting wines, molasses and fruit distillates it is known that a deficiency of the fermenting yeast nutrients can have the following disadvantages:

- Lack of fermentation
- Sluggish fermentation process
- Formation of hydrogen sulfide
- Termination of fermentation

This can result in:

- Mash spoilage/faulty fermentation (e.g., molding, souring)
- Creation of unwanted flavors and fermentation by-products
- Sugary leftover, poorly storable mash
- Off-flavor distillation (e.g., Böckser, sulfur dioxide hit, ester, fungal or silage notes)
- Insufficient yield of clean heart spirit, larger volumes of first and last fraction

What does the yeast actually need?

In order to be able to consume the oxygen which is still present at the beginning of fermentation by breathing, the yeast must be able to multiply and form cell substance. For this it needs assimilable nitrogen and phosphorus. Even during fermentation, yeast relies on these elements to renew their cell structure, stay alive, absorb fermentable sugars, and eliminate alcohol.

Vitamins, which the yeast can not produce by itself, first enable it to perform its metabolic activities and strengthen it in the presence of increasing alcohol concentrations.

Sterols and long-chain unsaturated fatty acids, so-called survival factors, strengthen the yeast under adverse conditions, e.g. at extreme fermentation temperatures, against vegetable tanning and preservatives (e.g. sorbic acid in rowan berries), and especially towards the end of fermentation against their own toxic metabolic products.

Our distilling mash nutrient contains all the mentioned nutrients and growth substances in a very accessible form for the yeast. It can contribute to the optimization of those fermentations that have not always been satisfactory so far.

Dosage:

Experience has shown that light, quick, complete and, above all, cleanly fermenting fruits such as cherries and properly prepared cereal, potato and Jerusalem artichoke mashes do not require the supplementation of **distilling mash nutrient**.

Fruit juices and nutrient-poor pome fruit mash- should be supplied with **20-40g/hl**.

Rich in tannin stone fruit or berry mashes (for example, sloe, aronia, elderberries), sugar-rich grape mash and diluted molasses for rum production are to be regarded as having sufficient supply with **40-60g/hl**.

Application:

A reasonable nutrient supply to the fermenting yeast is to provide it with the missing nutrients as soon as the existing offer has been used up.

At the same time this limits the development possibilities of mazy spoilage bacteria. Therefore, you should also split the recommended dosage of **distilling mash nutrient** into two doses. It has been found useful to dissolve about half the dose into some water, juice, or mash fluid and place on the mash surface on the 2nd and about 7th day of fermentation (i.e., at the beginning and end of the main fermentation).

In fermenting juices and low-viscosity mashes a stirring is unnecessary. In thick mashes, the nutrient solution can be carefully submerged into the pomace, without blowing air into the mash.

Package size:

1 kg-package	(No. 5846)
5 kg-bag	(No. 5847)
25 kg-bag	(No. 5848)

Storage:

Please store dry at room temperature, tightly closed and odorless.

All information in this publication corresponds to our current experience and knowledge. Schliessmann Kellerei-Chemie neither warrants that the products can be used without prior diligent testing as described above, nor that patent rights of third parties are not infringed by their use.