Wir begleiten Ihre erfolgreiche Getränkeherstellung

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Brennereitechnologie

Gärquick „plus“

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- Powdered combination preparation for the liquefaction and fermentation of fruit mashes -

(not permitted for grape and fruit wine production!)

Technical information and instructions for use

General information:

The enzymatic liquefaction of thick fruit purees and the inoculation with pure yeast are important prerequisites for the rapid, complete fermentation of fruit mashes, from which clean distillates are to be obtained in good yields. With the easy-to-use **Gärquick "plus”** mixing preparation, this can be done in one step directly when preparing the mash from pome, stone and berry fruit.

Composition:

Gärquick “plus” contains a fermenting pure yeast (*Saccharomyces cerevisiae*) for fermentation, a nutrient combination for nutrition and strengthening even under difficult fermentation conditions, as well as a pectin enzyme that is also active at pH 3 for liquefaction.

Effect:

Using **“Fermentation quick plus”** has the following advantages:

- Liquefaction of the fruit mash due to the splitting of the fruit mash tends to lead to stalled fermentation, incorrect fermentation and difficulties during distillation.
- Rapid fermentation due to the rapid metabolism of the sugar in the mash by the yeast. Not inoculated with pure yeast and spontaneously incomplete fermentation.
- Complete fermentation of the mash without residual sugar. Fermentations that proceed sluggishly due to a lack of nutrients in the yeast tend to result in premature termination of the fermentation, incorrect fermentations and thus defective distillates with poor yields.
- **Gärquick „plus“** is very suitable for fermentation under acid protection.

Recommended use:

Gärquick „plus“ must be stirred homogeneously into the mash in order to develop its effect quickly. There are two options for this:

- **Gärquick „plus“** can be sprinkled dry as evenly as possible into the mash to be fermented.
- However, it is safer to add it to the mash in the form of a freshly prepared, aqueous suspension: To do this, the required amount of **Gärquick “plus”** is sprinkled into approximately 10-20 times the amount of water (20-30°C). This approach is stirred after a few minutes and stirred homogeneously into the mash within half an hour.
- Acidification with **MS** or **PM-Säure** to a pH value of 3.0 to 3.2 can be done before or after. Only with “simultaneous” care should be taken not to burn the **Gärquick “plus”** through direct or too close contact with the acid. The ideal fermentation temperature is between 15 and 20°C.

Dosage recommendations:

- Stone fruit: approx 30-40 g/hl
  Pome fruit: approx 50-60 g/hl
- Berry: approx 60-80 g/hl

The above dosages apply to mashing healthy, ripe fruit at 20°C. Less favorable conditions require significantly higher dosages.

Important note:

Enzyme dust can cause allergic reactions when inhaled and in contact with mucous membranes. Therefore, dust formation should be avoided during handling.

Package sizes:

100 g Bag	(No. 5845/2)
500 g Bag	(No. 5845/3)
1 kg Bag	(No. 5845)
25 kg Sack	(No. 5845/1)

Storage:

Cool and dry, use within about 8 weeks if opened.