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Brennereitechnologie

## Kornbrand „PREMIUM“

- Dry selected yeast for fermentation  
of starchy raw materials -

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### Technical informations and instructions for use

#### General instructions:

**Kornbrand "PREMIUM"** is a new, especially active dry selected yeast from the strain *Saccharomyces cerevisiae*.

The special properties of **Kornbrand "PREMIUM"** promote optimum fermentation of grain and potato mash.

Rapid fermentation ensures high alcohol yields.

The above-average temperature tolerance up to 40°C provides safe fermentation even at elevated mashing temperatures.

The high alcohol compatibility of up to 15% vol. allows the fermentation of extract-rich mashes mixtures or the reduction of process water.

#### Areas of application:

Suitable for the fermentation of mashes from wheat, barley, rye, triticale, corn and potatoes.

#### Storage:

Please store cold and dry! Once opened please use promptly!

#### Package sizes:

100 g can (No. 5825)  
500 g vacuum-packaging (No. 5827)

#### Dosage:

10 - 20 g/hl mash.

Pitching temperature 25 - 30°C.

Mix dry yeast in approx. ten times the amount of water at a temperature of 35°C and allow it to stand for 15 minutes for rehydration.

Add the yeast mixture carefully to the mash.

When using **Kornbrand "PREMIUM"** dry selected yeast, the formation of carbonic dioxide can usually be seen only after 8-12hours. This is due to the natural slower metabolic activity, compared to fresh baker's yeast, at the beginning of the fermentation.

#### GMO status:

**Kornbrand "PREMIUM"** meets the requirements of EU Organic Regulations No. 834/2007 and 889/2008, so that it can be used for the production of "organic" distillates.

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.