

Y-WSK01

DISTILLER'S YEAST FOR GRAIN WHISKIES

Yeast Strain Description

A distiller's yeast with excellent fermentation kinetics and high tolerances to glucose and ethanol, ideal for producing smooth and well-balanced whiskies from wheat, corn, and other grains. This strain is non-diastatic so the use of exogenous saccharification enzymes can be employed to improve yield through utilization of maltotriose and higher sugars.

Technical Characteristics

Yeast Classification	<i>Saccharomyces cerevisiae</i>
Temperature Tolerance	20-35°C
Apparent attenuation	80-85%
Alcohol Tolerance	Approx. 18% ABV
Diastaticus	Negative
Flocculation	Medium-High
Viable Yeast Cells	$\geq 1.0 \times 10^{10}$ cfu/g
Total Bacteria	$\leq 1.0 \times 10^5$ cfu/g
Wild Yeast	$\leq 1.0 \times 10^4$ cfu/g
Moulds	≤ 1000 cfu/g
Coliforms	≤ 100 cfu/g
Salmonella	Absent in 25 g
Staphylococcus	Absent in 25 g
Escherichia coli	Absent in 1 g
Lead	< 2.0 mg/kg
Arsenic	< 3.0 mg/kg

Dosage & Application

The optimum pitch rate for this strain is between 0.5-1 g/L but higher rates may be required if using under difficult fermentation conditions and/or with very high gravity wort.

To rehydrate the yeast, rehydrate in 10 times its weight of clean boiled water at 25-30°C. Do not exceed 30 minutes of rehydration as times above this can be detrimental to yeast viability. When pitching yeast into wort, the temperature difference between rehydration and wort should not be over 10°C.

This strain can ferment within the range 20-35°C but best results are achieved when a temperature between 25°C and 32°C is maintained.

Packaging

500 g and 10 kg vacuum pack.

Safety

This material is non-hazardous when used as directed.

Storage

Store in original, vacuum sealed packaging under refrigerated conditions <10°C / 50°F and use entire pack once opened to ensure optimum yeast health and viability.