

DISTILLERS YEAST (MG+)



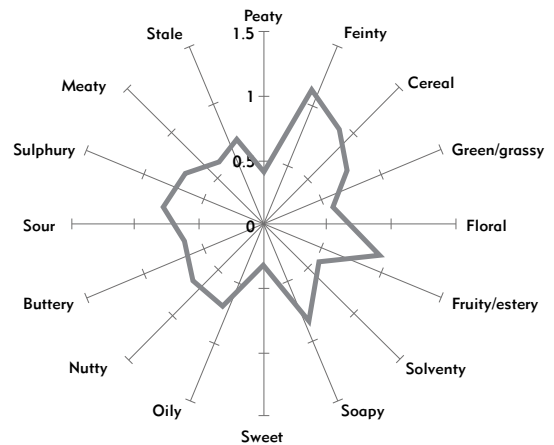
PRODUCT INFORMATION

DESCRIPTION

PINNACLE DISTILLERS YEAST (MG+) is an active dry yeast well-suited for use in both malt and grain fermentations. It has the collective capability to tolerate high gravity and temperature.

- Has a high cell count ($>1 \times 10^{10}$ cells/g)
- Rehydrates well in direct pitch applications
- Is noted for its resulting spirit having high organoleptic qualities

PINNACLE (MG+) YEAST: FLAVOUR ATTRIBUTES



New made spirit produced from 100% malted barley at OG 1080°, fermentation temperature range 19-38°C distilled in copper pot.

APPLICATION USE

This yeast product can be applied in a variety of cereal based mashes. Pinnacle Distillers Yeast (MG+) – Dried/Cream/ Crumbled can withstand high fermentation temperatures up to 38°C, with optimal temperature range being 28-34°C (82°F to 93°F). Yeast can be either pitched directly to the attemperated mash or rehydrated.

DIRECTIONS FOR USE

Yeast can be added directly to a fermenter at a dose rate of between 0.5 and 0.9 kilograms per 1000 litres of wort (4.17 and 7.5 pounds per 1000 gallons of wort).

PACKAGING

Pinnacle Distillers Yeast (MG+) is packaged in vacuum-sealed foil bags and shipped in cardboard boxes. Each box contains either 1 x 10kg or 20 x 500g bags (22lb).

STORAGE

Boxes should be stored in a cool, dry place. Product should be used within three years of its production date for best performance. Packages which have lost their vacuum seal should not be used. Opened packages can be stored cool and used within 3-4 days.

REGULATORY

All yeast conforms to current local regulations.