

Alcotec Single Strain Whisky Yeast

Product brief

Product Code 31015 (23g)

Product Name Alcotec Single Strain Whisky Yeast

Product Features Alcotec Single Strain Whisky Yeast is a high quality yeast strain opti-

mised for Whisky selected for its ability to retain some of the original qualities of the wash. It makes 25L of Grain Mash (Whisky Wash). It can achieve 12% in 3-6 days depending on temperature and raw materials. Whatever your raw material - molasses, grains, malt etc - you will need a very high quality yeast to produce the best possible Whisky

wash (for distilling into Whisky, where legal).

Product details

Product composition Alcotec single strain whisky with amyloglucosidase.

Food grade Yes
Kosher Yes
Halal No
Vegan Yes

GMO statement This product contains no genetically modified components

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Technical specifications

Product appearance White-brown crystalline powder mixed with light tanned dry yeast pow-

der.

Odour Slight, yeast

Rate of living yeast >70%
Moisture >5.5%

Product use

Dose 23g per 25L

0.92 kgs / m3 (0.92g / litre)

Instructions Sprinkle on the top of yourroom temperatured grain mash, wait 15

minutes before mixing into mash.

Product Specification Sheet (1)



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Product packaging and storage

Packaging 23 g Aluminim foiled sachets.

Marks Sachet labelled "Alcotec Single Strain Whisky Yeast". Each sachet is

marked with the production batch no and BBE date (2 years).

Shelf life 24 months if stored at < 10°C (50°F)

12 months if stored at < 20°C (68°F) 6 months if stored at < 30°C (86°F) Sachets should be used once opened.

Production site

Speeddraw House, Callywhite Lane, Dronfield S18 2XP, United Kingdom

Product Specification Sheet (2)



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