



HOMEBREW SOUTH AFRICA

HOME BREWING SUPPLIES AND INGREDIENTS

H10 Vodka / Dry Gin Yeast

This professional distilling yeast is especially suited for the fermentation of glucose, dextrose and starch-derived washes (e.g. maize or wheat) for the production of vodkas and other neutral spirits, but also gives good results in the fermentation of grain-based washes e.g. barley, wheat, rye) for the production of dry gins. It has a very neutral and clean flavour profile with extremely low levels of higher alcohols and congeners. It is suitable for high stress fermentations with starting gravities up to 1.125 /29°P, depending on fermentation conditions. It is resistant to high fermentation temperatures and has a very high alcohol tolerance. Its high viable cell count allows for modest dosage even in high gravity washes. **Note: this yeast is less suitable for the fermentation of sucrose (table sugar) bases washes, cane or molasses.**

Technical specifications:

- Strain: *S. Cerevisiae*
- pH range: 3.5-6.0
- Apparent attenuation: very high, with very low levels of residual sugars, but dependent on wash composition and fermentability
- Alcohol tolerance^{*)}: 16.5% V/V
- Fruity esters^{**)}: very low
- Higher alcohols, aldehydes and other congeners^{**)}: very low
- Spicy phenols: none (POF-)
- Fermentation temperature: 20-36°C
- Dosage: 15 - 25 gr / hl, depending on starting gravity

Rehydration instructions:

Add the dry yeast to 10 times its weight of water at a temperature between 30 and 35°C and gently stir. Let stand for 15-20 minutes (but no longer than 20 minutes), then slowly homogenize by stirring gently, and pitch immediately. If there is a temperature difference of more than 8°C between the wash and the rehydrated yeast solution, add some wash slowly into the rehydration solution to reduce the temperature difference.

^{*)} Note that alcohol tolerance is not a sharply defined limit and depends on pitching rate and yeast health.

^{**)} Actual congener profiles will depend on fermentation temperature, pitching rates and dissolved oxygen levels.

In sugar washes the use of a pH buffer may be required to keep the pH well above 3.5, and the use of yeast nutrients is essential for a successful fermentation.
