



**HOMEBREW SOUTH AFRICA**  
**HOME BREWING SUPPLIES AND INGREDIENTS**

## H15 Distilling Yeast

H15 is a naturally pure yeast culture (*Saccharomyces Cerevisiae*) which is especially suited for the production of whisky from grain, but is also being used with great success for the production of craft gin and other spirits. It will produce good results with a highly acceptable flavour profile from malted barley, wheat and maize, and also works very well in the fermentation of a sugar wash for the production of neutral alcohol in reflux stills.

### Technical specifications:

- Fermentation temperature range: 20 - 33°C
- Alcohol tolerance: 15% V/V
- Dosage: 60 - 80g per 100L mash
- Shelf life: 3 years minimum when stored dry and below 25°C

### Rehydration instructions:

In order to restore the dried yeast to its fully active viable state, it is necessary to rehydrate the yeast as rapidly as possible by adding the yeast to 10x its mass of water at 36°C with constant gentle agitation. Continue stirring for 5 minutes before pitching. Note: allowing the yeast to remain at 36°C for more than 5 minutes may negatively affect alcohol yields.

### Analytical data:

Total Viable Yeast Count :  $1 \times 10^{10}$  c.f.u. per gram minimum.

Wild Yeast :  $<1 \times 10^5$  c.f.u. per gram

Bacteria :  $<1 \times 10^6$  c.f.u. per gram

E. coli : absent.

Moisture : 8 % maximum.