



H15 Distilling Yeast

This strain of active dry yeast is widely used in the commercial production of whiskies and gins from grain, but is also excellently suited for the production of many other types of spirits from liqueurs to bitters. It is characterized by a spectrum of smooth and well-balanced congeners, producing excellent beverages with a well-rounded and pleasant flavour profile from fermentations of malted barley, wheat, maize and a variety of other fermentables.

Technical specifications:

- Strain: *S. Cerevisiae*
- Apparent attenuation: dependent on wash composition and fermentability
- Alcohol tolerance^{*)}: 15% V/V
- Fruity esters^{**)}: medium to high
- Spicy phenols: none (POF-)
- Fermentation temperature: 20 - 33°C
- Dosage: 60 - 80 gr / hl

Rehydration and pitching instructions:

In order to restore the dried yeast to its fully active and viable state, it is necessary to rehydrate the yeast as rapidly as possible by adding the yeast to ten times its mass of sterile water at 35°C with constant gentle agitation. Continue stirring slowly for 5 minutes, then pitch immediately. Note: allowing the yeast to remain at 35°C for more than 5 minutes may negatively affect alcohol yields.

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

^{**)} Actual ester profile will depend dramatically on fermentation temperature, pitching rate and dissolved oxygen.
