



H78 Rum Yeast

This professional yeast, which originates from the Caribbean, is excellently suited for the production of traditional rum from sugar cane juice, molasses and/or raw cane sugar. Its tropical origins ensure that it can be used at relatively high fermentation temperatures. Its aromatic ester profile is consistently rich in those key compounds that produce the specific complexity and fruity character that are essential in rum fermentations.

Technical specifications:

- Strain: *S. Cerevisiae*
- pH range: 3.3-5.3
- Apparent attenuation: dependent on wash composition and fermentability
- Alcohol tolerance^{*)}: 9% V/V
- Fermentation temperature: 25-35°C
- Dosage: 40 - 60 gr / hl

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.

The use of yeast nutrients is highly recommended for a successful fermentation.
