



HOMEBREW SOUTH AFRICA

HOME BREWING SUPPLIES AND INGREDIENTS

T520 Universal Turbo Yeast

T520 is a universal turbo yeast, formulated to ferment 5 kilograms of white table sugar (sucrose) or 5.5kg of brewing sugar (dextrose) in a 20 litre sugar wash. Fermentation will typically take place in five days while still producing a clean flavoured spirit.

Best results will be achieved with brewing sugar (dextrose). Regular table sugar (sucrose) will work as well, but may leave you with some residual sweetness and less alcohol.

The speed of fermentation depends on the temperature. The recommended range is 20-30°C. At the low end of the temperature range the fermentation will take more time but will produce a cleaner spirit, while at the high end of the temperature range the fermentation may complete in a few days but will produce a somewhat sharper and harsher spirit which is less neutral in flavour.

The fermentation kinetics of T520 were assessed in two simultaneous fermentations; one consisting of 5kg of sucrose, the other of 5.5kg of dextrose, both topped up with aerated water to a total wash volume of exactly 20 litres. Yeast was pitched at 24°C, after which the fermentation temperature was gradually increased to 30°C over the course of the next 48 hours.

Fermentation	Starting gravity	Gravity after 48 hours	Gravity after 5 days
Sucrose	1.096	1.033 (ABV ±8.1%)	1.000 (ABV ±12.0%)
Dextrose	1.096	1.032 (ABV ±8.3%)	0.993 (ABV ±13.3%)

How to use:

- Put exactly **5 kilograms of white table sugar** (sucrose) or **5.5kg of brewing sugar** (dextrose) into the fermentation vessel. Add about **15 litres of water at room temperature**, one litre at a time, **splashing the water into the fermentation vessel from some height** in order to aerate it. Stir between each water addition to dissolve the sugar.
- Add the turbo yeast to **about 1 litre of water at room temperature** and gently stir. Let stand for **4-5 minutes** (but no longer than 5 minutes.) Gently stir again and add to the fermenter.
- Top up with more water at room temperature to a total volume of **20 litres**.
- Let the wash ferment for five days or until fermentation is complete. Keep the fermentation temperature between 20 and 30°C. **Do not exceed 33°C**. Be aware that a vigorous fermentation will produce heat and thereby raise the temperature of the fermenting wash!

Note that sufficient aeration of the wash is vital for a proper fermentation! Agitating (splashing) the water while filling the fermenter and dissolving the sugar is essential in order to properly aerate the wash. Drawing the water from a tap fitted with an aerator is highly recommended, as this helps to ensure proper aeration. Insufficient aeration will result in slow and/or incomplete fermentation and will produce a less neutral spirit flavour.

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