



HOMEBREW SOUTH AFRICA
HOME BREWING SUPPLIES AND INGREDIENTS

"Turbo 5"

Universal Turbo Yeast 150g

Turbo 5 is a universal turbo yeast formulated to ferment 5 kilograms of dextrose (a.k.a. "brewing sugar", recommended) or white table sugar while still producing a clean flavoured spirit.

How to use:

- Dissolve 5 kilograms of dextrose (recommended) or white table sugar in 13.5 litres of water at 20-30°C. Dextrose will ferment better than table sugar. Aerate well, e.g. by splashing the water into the fermentation vessel from some height, or by bubbling air through the wash from an aquarium pump with a bubbler stone for 2-3 hours (but no longer).
- Mix the turbo yeast with 1.5 litres of water at 30-35°C and gently stir for 4-5 minutes (but no longer). Add the mixture to the sugar solution in the fermentation vessel and stir. You should now have about 18 litres of sugar wash with a gravity of about 1.100 to 1.110.
- Let ferment until fermentation is complete. Keep the fermentation temperature at 20-30°C. Please note that a vigorous fermentation will produce heat and thereby raise the temperature of the fermenting wash – do not exceed 33°C! The time needed to ferment the wash depends on the fermentation temperature. At 30 degrees the fermentation typically takes 3-5 days but will produce a less neutral spirit, while at 20 degrees it will take longer but the resulting product will be smoother and more neutral in flavour. The final gravity of the wash depends on the fermentability of the sugar used; final alcohol content should be about 15%.
- Stir vigorously to remove all the gas from the wash. Optionally add a clarifier (see below) or cool the wash down to let the yeast settle. Rack clear liquid off the sediment into the still.

An inexpensive yet very effective way to clarify your fermented sugar wash and remove over 90% of all yeast and unwanted compounds from the liquid in 24 hours is to mix in the whites of two eggs, let sit for 12 hours, then mix in 1 tbsp of Bentonite clay powder and let sit for another 12 hours. This achieves the same (or better) result as what you get from commercial "Turbo" clarifiers at a fraction of the cost.

If your fermentation temperature has been high, optionally stir in 1 tbsp of active carbon powder and let sit for 12 hours prior to adding clarifiers to achieve a cleaner flavour profile.

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