

HG-1 The obvious choice for  
**beverage**  
 USW-6 CO-16 C-70 GR-2  
**fermentation**  
 GR-2 FD-3 USW-6  
**SafSpirit**  
 CO-16 GR-2 D-53 M-1 HG-1  
 M-1 M-1 FD-3



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# Make your choice !



STRAIN	BRANDY /SPIRIT	SUGAR FERMENTATION	MAIN RAW MATERIALS	USE RECOMMENDATIONS	PITCHING RATE	OPTIMAL FERMENTATION TEMPERATURE °C (°F)
SafSpirit™ M-1	Scotch Whisky, Whiskey, distilled grain, barrel ageing	Glucose, fructose, maltose, sucrose, maltotriose*, maltodextrins*	Malt	SafSpirit™ M-1 is a <i>Saccharomyces cerevisiae</i> var. <i>diastaticus</i> the most famous and almost inevitable strain for producing Scotch and single malt whiskies. Produces great congeners, suitable for the aging of the whiskies in barrels. Good alcohol resistance (over 15% v/v). Very good attenuation due to the assimilation of complex sugars, making it the best option for whiskies produced from malt, when enzyme addition is not allowed. Good choice for continuous fermentation. Despite its popularity in Scotland, it is suitable for producing all kinds of whiskies or distilled grain (raw or malted) beverages that will be aged in barrels.	50-80 g/hl	20-32 (68.0-89.6)
SafSpirit™ USW-6	Whiskey, distilled grain, barrel ageing	Glucose, fructose, maltose, sucrose	Malt & cereals	The most famous and best performing strain for producing American Whiskey. The natural choice for the best Bourbons distillers and other American whiskey producers. Very good and delicate profile of congeners. Performs well in all kinds of grains or blends of grains. Despite its popularity for US whiskies, it is another good option for grain distilled beverages aged in barrels.	30-50 g/hl	20-32 (68.0-89.6)
SafSpirit™ D-53	Whisky, Whiskey, distilled grain, barrel ageing and new-make malted spirits	Glucose, fructose, maltose, sucrose	Malt & cereals	A specially selected strain of <i>Saccharomyces cerevisiae</i> used in a variety of grain fermentations, showing very regular fermentation profiles. The right choice for pure malt fermentation due to its ability to attain good yields, and to improve the concentration of esters that impart covetable fruit notes in the fermentation of new-make spirits. Able to give a large variety of flavors such as white fruits (apple, pear, peach) or exotic fruits (banana, mango), this yeast is ideal for distillers wishing to produce tasty malt new-make spirits.	30-50 g/hl	30-32 (86-89.6)
SafSpirit™ HG-1	Neutral alcohol and high gravity alcohol	Glucose, fructose, maltose, sucrose	Glucose, crudes cereals, starchy vegetables	This strain is used for Very High Gravity (VHG) fermentation. High tolerance to ethanol, reaching up to 18% v/v, very good resistance to osmotic pressure and high fermentation temperatures (thermotolerant yeast). It achieves good yields when fermenting at VHG, allowing maximized production capacity, generating incredible savings in energy. Generally produces neutral alcohol profiles. Ferments all kind of mashes, worts, or juices (grains, potatoes, sugar cane etc.). In some cases it should be supplemented with the proper nutrition.	30-50 g/hl	25-35 (77.0-95.0)
SafSpirit™ C-70	Rum, neutral alcohol	Glucose, fructose, maltose, sucrose	Molasses, cane & beet juice, crudes cereals, starchy vegetables	Robust, multipurpose strain and one of the most popular strains for distillers. Produces very high quality alcohol from all kinds of substrates, with subtle congeners. Used extensively in the Caribbean and Central America for producing good quality alcohol and rums from sugar, cane juice or molasses. Very good performance in agave juice (mezcales and tequila). Good option for low gravity grain mash fermentation.	30-50 g/hl	25-33 (77.0-91.4)
SafSpirit™ GR-2	Vodka, neutral alcohol	Glucose, fructose, maltose, sucrose	Crudes cereals, starchy vegetables	Excellent option to produce very neutral alcohol, especially vodka from grain and other kinds of amylaceous substrates. Its regular kinetics avoid explosive fermentations and peaks of high temperatures during the growing phase. It makes an ideal option for facilities without temperature control or insufficient cooling capacity.	30-50 g/hl	20-32 (68.0-89.6)
SafSpirit™ FD-3	Calvados, fruit based spirits	Glucose, fructose, sucrose	Fructose, fruits, fruit concentrate	SafSpirit™ FD-3 is a <i>Saccharomyces bayanus</i> strain. Recommended for fruit fermentation due to its fructophilic character. Reported as a neutral strain, but in some cases (especially at low temperatures), produces refined and balanced esters. Low nitrogen demand and high resistance to alcohol. Very good option to produce, apple and pear distillates, brandies and all kinds of fruit based spirits. Very good results in agave distillates.	30-50 g/hl	15-32 (59.0-89.6)
SafSpirit™ CO-16	Cognac, wine brandies	Glucose, fructose, maltose	Fructose, fruits, fruit concentrate	Recommended for wine Brandies, bringing both intensity and aromatic complexity. This strain is characterized by the production of acetate esters (isoamyl acetate, phenyl ethyl acetate, etc.) and of phenyl-ethanol, producing brandies with intense fruity and floral aromas. The fermentative abilities to produce fatty acid ethyl esters makes it an ideal choice for distillation on lees where it brings roundness and complexity.	20 g/hl	20-32 (68.0-89.6)

\*The assimilation of these complex sugars is made possible thanks to the diastatic properties of this strain.