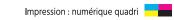
The obvious choice for C-70 GR-2 $\overline{0}-1\overline{0}$ USW-6**6**-UU-16FD-3 **GR-2**



Fermentis by Lesaffre

OUR ACTIVE DRY YEASTS PLAY A MAJOR ROLE IN THE FINAL QUALITY, FLAVOR AND OVERALL PERCEPTION OF YOUR SPIRITS. WANT TO KNOW MORE ABOUT THEM? DISCOVER ALL THE SAFSPIRIT[™] PRODUCTS ON OUR WEBSITE AND MAKE THE OBVIOUS CHOICE!

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SafSpirit™ M-1 Scotch W Whisk distilled barret a SafSpirit™ USW-6 Whisk distilled barret a SafSpirit™ D-53 Whisk distilled barret a SafSpirit™ HG-1 Neutral a and high				RATE	FERMENTATION TEMPERATURE °C (°F)
distilled SafSpirit™ D-53 Whish distilled barrel a and new malted s SafSpirit™ HG-1 Neutral a and high	ey, maltose, s grain, maltotr	sucrose, iose*,	SafSpirit™ M-1 is a Saccharomyces cerevisiae var. diastaticus 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)
Whisk distilled barrel a and new malted s SafSpirit™ HG-1 Neutral a and high	grain, maltose, s		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)
and high	ey, maltose, s grain, geing ·make		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)
alcoł	gravity maltose, s		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 souhld be supplemented with the proper nutrition.	30-50 g/hl	25–35 (77.0–95.0)
SafSpirit™ C-70 Rum, ne alcol			distillers. Produces very high quality alcohol from all kinds of substrates,	30-50 g/hl	25–33 (77.0–91.4)
SafSpirit™ GR-2 alcol			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 based s			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 brand			Recommended for wine Brandies, bringing both intensity and aromatic complexity. This strain is characterized by the production of acetate esters lisoamyl 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)

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

