

# Y·WHISKEY

Active dried whiskey distiller's yeast with high gravity and temperature tolerance for use with malt or grain substrates.



**PATHFINDER**  
INGREDIENTS

## PRODUCT DESCRIPTION AND FUNCTION

Y-Whiskey is a specialist active dried distillers yeast strain with high gravity and temperature tolerance—conferring an optimum and highly refined congener profile for whiskey spirit, this strain is suitable for use with both malt and grain substrates for production of all styles of whiskey.

With good ethanol tolerance up to 15% ABV and excellent temperature tolerance up to 38 °C, this strain confers an optimum congener profile to the distilled spirit, resulting in whiskey with well-refined organoleptic qualities. Highly viable and robust, the yeast strain is quick to start and displays good fermentation kinetics with rapid and reliable fermentation.

The flavour and aroma profile of the distilled whiskey spirit will be well-balanced, smooth, and elegant, with moderately high fruity esters, feinty and soapy notes, and relatively low peat notes. Compared to some distilling strains, minimal aging is required to produce a well-refined whiskey.

## TECHNICAL CHARACTERISTICS

• Yeast Classification:	<i>Saccharomyces cerevisiae</i>
• Recommended Temperature Range:	20-38 °C / 68-100 °F (optimum 30-38 °C / 86-100 °F)
• Alcohol Tolerance:	Approx. 15 % ABV
• Apparent Attenuation:	90-100 %
• Viable Yeast Cells:	$> 1 \times 10^{10}$ cfu/g
• Total bacteria:	$< 5 \times 10^4$ cfu/g
• Wild Yeast:	$< 1 \times 10^2$ cfu/g
• Coliforms:	$< 1 \times 10^2$ /g
• Pathogens (Salmonella, E. coli etc):	Absent in 25 g
• Lead:	$< 2$ mg/kg
• Arsenic:	$< 1$ mg/kg
• Heavy Metals (as Pb):	$< 10$ mg/kg
• GMO Status:	GMO Free

## DOSAGE AND APPLICATION

For use in malt or grain fermentation intended for the distillation of high quality whiskey spirit.

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Pitch directly into fermentation vessel at 0.5-1 g/L (0.07-0.14 oz/US Gal) and ferment between 30-38 °C (86-100 °F) for optimum results. Pitch rate can be adjusted depending upon the process (required ABV, fermentation period etc.)

Alternatively, the yeast can be rehydrated in 10x its weight of water previously adjusted to between 34-38 °C (93-100 °F) and agitated for 5-10 minutes before transfer into fermentation vessel.

## PACK SIZES

1000 g gas-flushed bags or 10 kg vacuum packs.

## SAFETY

This material is non-hazardous when used as directed. MSDS available on request.

## STORAGE

**10 kg vacuum packs:** Store in original, sealed packaging away from direct sunlight. If stored as directed, this product will have a shelf life of 24 months. Packs with a compromised vacuum seal should not be used due to reduced viability. After opening, re-seal tightly and keep refrigerated below 10 °C for 7 days.

**1000 g gas-flushed bags:** Store in a cool, dry place away from direct sunlight. After opening re-seal tightly and keep refrigerated below 10 °C for 7 days.

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