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Y-WHISKEY

S P I R I T F E R M E N T

A specialist active dried distillers yeast strain with high gravity and temperature tolerance. Confers an optimum and highly refined congener profile for whiskey spirit, giving a well-balanced, smooth and elegant Whiskey.

PRODUCT DESCRIPTION & FUNCTION

Y-Whiskey is a specialist active dried distillers yeast strain with high gravity and temperature tolerance. Y-Whiskey confers an optimum and highly refined congener profile for whiskey spirit, giving a well-balanced, smooth and elegant whiskey with moderately high fruity esters, feinty and soapy notes, and relatively low peat notes.

This strain is suitable for use with both malt and grain substrate mashes, with good ethanol tolerance up to 15% ABV and excellent temperature tolerance up to 38 °C (100 °F). Highly viable and robust, this yeast strain is quick to start and displays good fermentation kinetics with rapid and reliable fermentation.

Y-Whiskey is a diastatic, STA1 positive yeast which contains both the STA1 gene and its promoter sequence. This means that the yeast secretes glucoamylase enzyme and as such will break down longer chain carbohydrates (e.g. starches and dextrins) and ferment out completely to dryness, maximising alcohol yield from the fermentation substrate.

Recommended for: Fermentation of wash from malt or grain mash for use in Whiskey production.

Organoleptic qualities: Wash fermented with Y-Whiskey confers a well-balanced, smooth and elegant final product with moderately high fruity esters, feint and soapy notes and relatively low peat notes.

TECHNICAL CHARACTERISTICS

Yeast Classification	Saccharomyces cerevisiae
Temperature tolerance	20-38 °C / 68-100 °F (optimum 30-38 °C / 86-100 °F)
Apparent Attenuation	90-100%
Killer factor	Neutral
Alcohol Tolerance	Approx. 15 % ABV
Viable Yeast Cells	> 1.0 x 10 ¹⁰ cfu/g
Total Bacteria	< 1.0 x 10 ⁵ cfu/g
Wild Yeast	< 1.0 x 10 ³ cfu/g
Moulds	< 1.0 x 10 ³ cfu/g
Coliforms	< 1.0 x 10 ² cfu/g
Pathogens (salmonella, E. coli etc)	Absent in 25g
Lead	< 2 mg/kg
Arsenic	< 1mg/kg
Heavy Metals (as Pb)	< 10 mg/kg
GMO Status	GMO Free

DOSAGE & APPLICATION

Pitch rates: Suggested range is 0.5-1 g/L (0.07-0.14 oz/US Gal). Optimisation through bench trials is recommended.

Pitching method: The yeast can be pitched directly into the fermentation, however for indirect pitching the yeast can be rehydrated in 10x its weight of water at 34-38 °C (93-100 °F) and agitated for 5-10 minutes before transfer into fermentation vessel.

Note: Rehydration is only required for pre-dissolving nutrients rather than yeast activation. It is important to minimise contact-time (ideally < 15 minutes) to avoid high nutrient concentrations harming the yeast. Trials may be required to determine impacts of longer contact periods on yeast viability and fermentation kinetics.

Fermentation temperature: Y-Whiskey can tolerate up to 38 °C (100 °F) temperatures above this may impact fermentation performance and organoleptic quality. For optimum performance and quality, it is recommended to ferment at 30-38 °C (86-100 °F).

pH Tolerance: Y-Whiskey ferments optimally at pH 4-6 but can still operate outside of this range (e.g. pH 3.5-7). It is best practice to monitor pH as it is likely to drop as fermentation progresses. If possible, avoid levels below pH 3.5 to avoid prolonged fermentation times.

PACK SIZES

1000g bags, or 25kg poly-lined paper sacks.

SAFETY

This material is non-hazardous when used as directed. SDS 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 / 50 °F for up to 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 / 50 °F for up to 7 days.