



Spiriform Arom

Optimal aroma development in distilling mashes

Product description

Spiriform Arom is a strongly fermenting pure dried yeast, with marked aroma-releasing properties. The yeast in question is *Saccharomyces cerevisiae* var. *bayanus*. Spiriform Arom ensures guaranteed mash and must fermentation, even at fermentation temperatures around 15 °C:

- Alcohol tolerance up to 15 % vol.
- Low SO₂ and H₂S formation
- Recommended fermentation temperature: 18 - 25 °C
- Suitable for yellow stone fruit, grapes and pomace
- For production of intensely aromatic distillates

Dosage

Generally 20 g Spiriform Arom is dosed to each 100 L mash. The dosage can be increased to 25 - 30 g of Spiriform Arom per 100 L for microbiologically compromised mashes.

Five to ten times the quantity of Spiriform Arom is rehydrated in a mix of must and water at a ratio of 1 : 1 (35 - 40 °C), i.e., stirred in and left to prime for approx. 20 minutes. It can be added in batches or via a dosing pump. Bring the yeast suspension to the pitching temperature with the same quantities of mash (or must) to avoid a temperature shock.

Storage

Vacuum packed. Store in a cool, dry place. Packs which have been opened should be immediately tightly sealed and used within 2 - 3 days.