



Spiriform Classic

Rapid fermenting of distilling mash and musts

Product description

Spiriform Classic is a strongly fermenting dry pure yeast of the *Saccharomyces cerevisiae* strain. Spiriform Classic's fermentation characteristics are ideal during fermentation of grain and fruit distillery mash:

- Alcohol tolerance up to 12 % vol.
- Low SO₂ and H₂S formation
- Recommended fermentation temperature: 18 - 25 °C
- Suitable for pome fruit, cherries, grain and molasses

Dosage

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

Five to ten times the quantity of Spiriform Classic 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.