

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 kind of grains or blends of grains. Despite its popularity for US whiskeys, it is another good option for **grain distilled beverages aged in barrels**.

**INGREDIENTS:** Yeast (*Saccharomyces cerevisiae*), emulsifier E491 (sorbitan monestearate)

**FERMENTATION TEMPERATURE:** Optimum 20°C – 32°C (68.0°F – 89.6°F). This yeast may ferment at lower temperatures with slower kinetics. At higher temperatures, this yeast may ferment with lower alcohol yields.

**DOSAGE INSTRUCTIONS:** 30 – 50 g/hl

**REHYDRATION INSTRUCTIONS:**

- ❖ Rehydrate the yeast in 10 times its volume of water or wort at 25°C – 35 °C (77.0°F – 95.0°F)
- ❖ Leave to rest for 15 minutes
- ❖ Gently stir
- ❖ Pitch in the fermentor

**TYPICAL ANALYSIS:**

% dry weight:	94.0 – 96.5
Viable cells at packaging:	> 15 x 10 <sup>9</sup> / gram
Total bacteria:	< 1 x 10 <sup>4</sup> / gram
Acetic acid bacteria:	< 1 x 10 <sup>3</sup> / gram
Lactobacillus:	< 1 x 10 <sup>4</sup> / gram
Pathogenic microorganisms:	in accordance with regulation

**STORAGE**

During transport: The product can be transported and stored at room temperature for periods of time not exceeding 3 months, without affecting its performance.  
At final destination: Store in cool (<10°C/50°F), dry conditions.

**SHELF LIFE**

Refer to best before end date printed on the sachet.  
Opened sachets must be sealed and stored at 4°C (39°F) and used within 7 days of opening. Do not use soft or damaged sachets.

**Given the impact of yeast on the quality of the final alcohol, we strongly advise users to make fermentation trials before any commercial usage of our products.**

TECHNICAL DATA SHEET - SafSpirit™ USW-6 - Rev: APR2016