Fermentis
LESAFFRE FOR BEVERAGES

SafSpirit M-1

ACTIVE DRY YEAST

The **most famous** and almost inevitable strain **for producing Scotch and single malt whiskies**. Produces **great congeners**, suitable for the aging of the whiskies in barrels. **Good alcohol resistance** (over 15% v/v). Very good attenuation due to the **assimilation of complex sugars**, making it the best option for whiskies produced from malt, when enzyme additions are not allowed. **Good choice for continuous fermentation**. Despite its popularity in Scotland, it is suitable for producing all kind of whiskies or distilled grain (raw or malted) beverages that will be 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: 50 – 80 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 10^9 / gram
Total bacteria:	< 1 x 10^4 / gram
Acetic acid bacteria:	< 1 x 10^3 / gram
Lactobacillus:	< 1 x 10^4 / 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 alcool, we strongly advise users to make fermentation trials before any commercial usage of our products.

The obvious choice for beverage fermentation

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