

DistilaMax MW

Yeast selected for use in the production of Malt Whisky

APPLICATIONS

- DistilaMax MW has been selected especially for its ability to ferment maltose, maltotriose and other sugars of malted barley feedstock.
- DistilaMax MW displays a good alcohol tolerance and performs very well up to 15% v/v.
- DistilaMax MW is recommended for use in the production of whisky, by fermentation of wort made from malted barley.
- DistilaMax MW produces a congener profile that is well-suited to malted barley whisky such as increasing complexity and fruity characters.

RESULTS WITH DISTILAMAX MW

- DistilaMax MW, in comparison with other yeasts used in the Scotch Whisky industry, performs very well on malted barley, producing higher alcohol content and lower residual sugars.
- DistilaMax MW is used for the production of malted barley whisky where a fruity aroma is a desired characteristic. Figure 2 demonstrates a comparison of ester production of DistilaMax MW with 2 other yeasts used in the Scotch Whisky industry.

Results of Ethanol content (% w/v) at 24h and 54h of fermentation on malted barley, initial gravity 1077

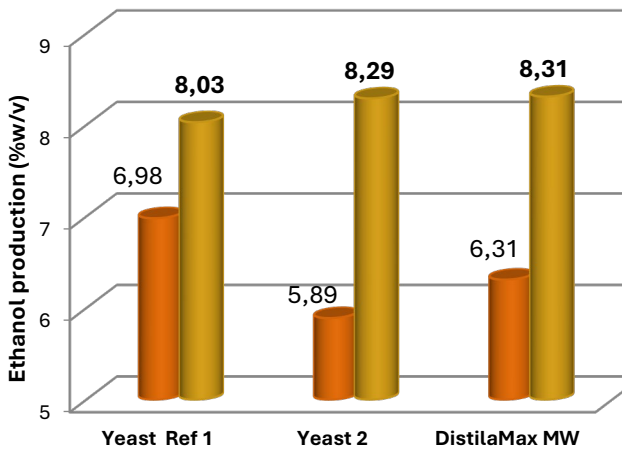


Figure 1: Trial, LBDS, 2016.

Ester concentrations at end of 28 °C fermentation on malted barley wort with 3 malt whisky yeasts

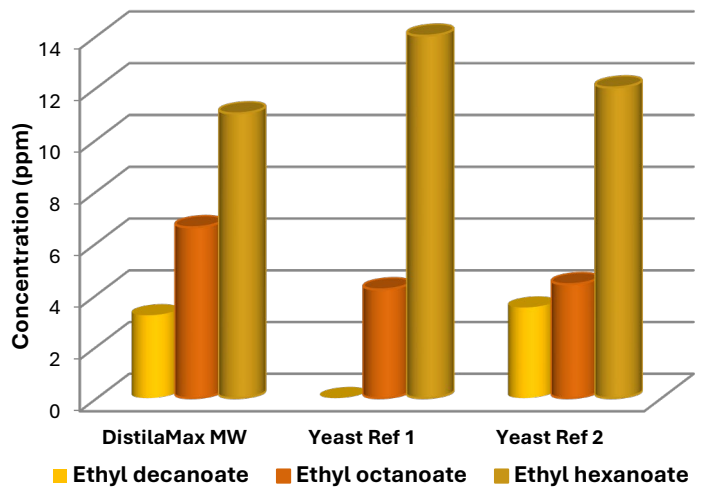


Figure 2: Trial, UNGDA, 2016.

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CHARACTERISTICS

- Solids (dry weight): 95.5 +/-2.5 %
- Viable cells (CFU/g): $> 1 \times 10^{10}$
- Total wild yeast (CFU/g): < 1000

DistilaMax MW is not genetically modified and is Kosher.

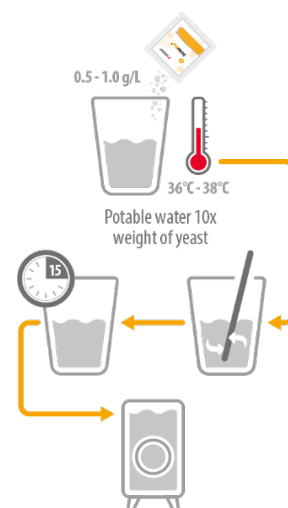
DOSAGE

- The optimal yeast dosage is variable according to individual distillery production processes.
- Fermentation of malted barley for whisky production: 0.50 - 1.0 grams per litre of wort (dosage: 500 - 1000 ppm).

INSTRUCTIONS OF USE

Lallemand Biofuels & Distilled Spirits recommends the rehydration of DistilaMax MW:

1. For rehydration, use a clean container. Do not use demineralized water.
2. Rehydrate the yeast in clean water; the water should be 10 x the weight of the yeast, and at a temperature between 36 °C – 38 °C.
3. Suspend contents carefully by gently stirring and then wait for 15 - 20 minutes maximum (minimum 10 minutes) before moving onto the next step.
4. Add this preparation to the wash. If there is a temperature difference of more than 8 °C between the wash to be inoculated and the rehydration solution, add some wash slowly into the rehydration solution to reduce this temperature difference.
5. Once the sealed-vacuum bag is open or broken, use yeast promptly.



STORAGE, HANDLING AND PACKAGING

- DistilaMax MW should be stored in a cool and dry area away from heat and direct sunlight for maximum stability.
- Shelf life: 3 years from the date of manufacture if the vacuum-seal is not broken.
- Packaging: DistilaMax MW is available in vacuum-sealed foil bags in 10 kilograms or boxes of 20 x 500 grams.

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