

DistilaMax GW

Yeast developed for use in the production of grain Whisky and Whiskey

APPLICATIONS

- DistilaMax GW is recommended for use in the production of whisky and whiskey by fermentation of wort made from wheat or corn. It is also suitable for the production of American style whiskies from various whole grain fermentations.
- DistilaMax GW has a short lag phase and ensures a very quick start of fermentation which reduces the risks of contamination by wild yeast and bacteria.
- DistilaMax GW displays good temperature tolerance and performs well from 20°C up to 34°C.
- DistilaMax GW produces a clean congener profile that is well-suited to grain whisky and whiskey.

RESULTS WITH DISTILAMAX GW

- DistilaMax GW, when compared with two other yeasts specifically selected for corn-based mash, performs well in regard to the kinetics of fermentation along with the production of congeners which are favorable to whiskies, as demonstrated in figures 1 and 2.

**Results of Ethanol content (%v/v) comparison
with 3 yeast strains in 100% corn mash**

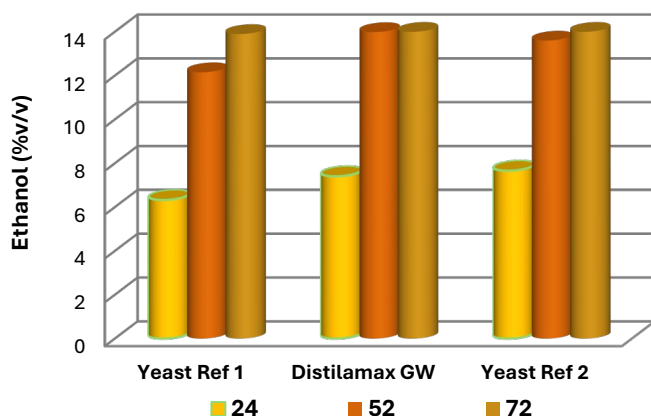


Figure 1: Trial LBDS 2018.

**Results of congener comparison of 3 yeast strains
in 100% corn mash**

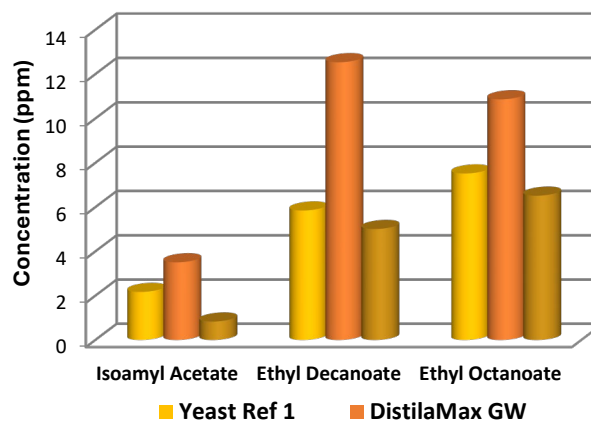


Figure 2: Trial LBDS 2018.

Isoamyl acetate: Banana-like aroma

Ethyl decanoate: Floral-like aromas
Ethyl octanoate: Floral-like aromas

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CHARACTERISTICS

- Solids (Dry Weight): 95.5 +/-2.5 %
- Viable Cells (CFU/g): >1x10e10
- Total Wild Yeast (CFU/g): <1000

DistilaMax GW is not genetically modified and is Kosher.

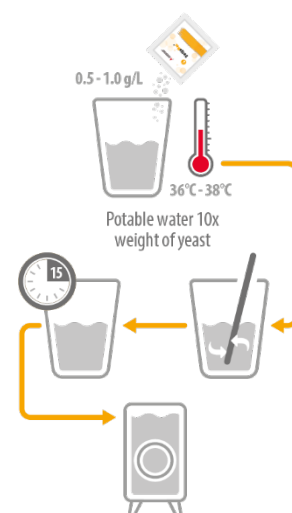
DOSAGE

- 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).
- Fermentation of on grain mashes for whiskey production: 0.25 - 0.50 grams per litre of mash (dosage: 250 - 500 ppm).

INSTRUCTIONS OF USE

Lallemand Biofuels & Distilled Spirits recommends the rehydration of DistilaMax GW.

1. For rehydration, use a clean container. Do not use demineralized water.
2. Rehydrate the yeast in clean water (the water should be 10 times the weight of the yeast and at a temperature of 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 the temperature difference.
5. Once the vacuum-sealed bag is open or broken, use yeast promptly.



STORAGE, HANDLING AND PACKAGING

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

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