



DESTILLER

Generated on: 2025-04-23 01:14

SPIRIFERM AROM 0,5 KG



Gross price:
159 €

Net price:
129 €

Spiriferm Arom distillery yeast is a selected aroma intensifying yeast for use in distilling.

SpiriFerm Arom is an efficiently fermenting dried yeast of the *Saccharomyces cerevisiae* species with the property of releasing distinctive aromas. Spiriferm Arom ensure safe and completely completed fermentation of mash or must, even at low fermentation temperatures of approx. 15 ° C.

Strengthening, extracting the aroma and full fermentation of musts and mashes intended for highly aromatic distillates. Spiriferm Arom releases many different aromas of the fruit and provides a full "bouquet" of aromas, depending on the raw material.

Dosage:

The general rule of thumb for the dosage of Spiriferm Arom yeast is 20g per 100L of preset. The dose may be increased to 25-30g per 100L if there is a risk of microbial contamination.



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Poniedziałek - piątek 8:00 - 18:00
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