



SPIRIFERM CLASSIC 0,5 KG



Spiriferm Classic is a strongly fermenting dry pure yeast of the *Saccharomyces cerevisiae* strain.

Spiriferm Classic's fermentation characteristics are ideal during fermentation of grain and fruit distillery mashes:

- Alcohol tolerance up to 12 % vol.
- Low SO₂ and H₂S formation
- Recommended fermentation temperature: 18 - 25 °C





- Suitable for pome fruit, cherries, grain and molasses.

Dosage

Generally 20 g Spiriferm Classic is dosed to each 100 L mash. The dosage can be increased to 25 - 30 g of Spiriferm per 100 L for microbiologically compromised mashes. Five to ten times the quantity of Spiriferm Classic is rehydrated in a mix of must and water at a ratio of 1 : 1 (35 - 40 °C), i.e. stirred in and left to prime for approx. 20 minutes. It can be added in batches or via a dosing pump. Bring the yeast suspension to the pitching temperature with the same quantities of mash (or must) to avoid a temperature shock.

Storage

Vacuum packed. Store in a cool, dry place. Packs which have been opened should be immediately tightly sealed and used within 2 - 3 days.

