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TECHNICAL NEWSLETTER

ENARTIS FERM SPIRIT COLLECTION

SELECTED YEAST STRAINS FOR THE PRODUCTION OF DISTILLED BEVERAGES

The Enartis Ferm Spirit Collection is a range of *Saccharomyces cerevisiae* yeasts. While each strain is unique in terms of the flavor profile of the resulting distillate, all present genetic and fermentation characteristics of distillers' yeast.

Sensory and Technological Characteristics

ENARTIS FERM SPIRIT V&G (Optimum temperature 85-96°F)

Neutral congener profile makes this the perfect all-around yeast for producing a variety of award winning spirits, particularly **vodka** and **gin**. Its high tolerance to osmotic stress allows it to finish high gravity mash fermentations (29 °Brix) in three days. This versatile yeast strain has excellent finishing capabilities in grain-based or sugar mashes even in high gravity or high temperature fermentations.

ENARTIS FERM SPIRIT W&B (Optimum temperature 80-93°F)

This high performance distillers' yeast was selected specifically for bourbon, wheat and rye whiskies and produces a spirit with an excellent Bourbon congener profile that compliments barrel ageing and produces a distinguished mouthfeel. Traditional **bourbon** strain capable of upper-medium gravity mashes of up to 25 °Brix, 2-4 day fermentations. Widely used in **whisky** production.

ENARTIS FERM SPIRIT R (Optimum temperature 80-96°F)

This high performance distillers' yeast was selected specifically for **rum** and produces a spirit with a robust congener profile as well as a distinguished mouthfeel that compliments rum. This strain works well in medium-to-high gravity mashes (up to 24 °Brix) with 3-5 day fermentations.

ENARTIS FERM SPIRIT HT (Optimum temperature 82-108°F)

This high performance distillers' yeast was selected for its resistance to high temperature, alcohol and acid, and its ability to use a wide diversity of starch sources, making it a reliable and high-quality yeast for fermentation of all starch-based spirits brewing.

These strains perform well under high gravity fermentations (> 20 °Brix), are fast starting and have excellent temperature tolerance (although significant temperature fluctuations in fermentation can affect outcome of distillate). We recommend fermenting between 90-96 °F for best results, but lower temperatures can be used to slow down fermentation, if desired.

Applications

Fermentation of grain or molasses-based mashes for the production of high quality distilled beverages.

Maximizing Quality

To further improve the fermentation kinetics and sensory impact of **ENARTIS FERM SPIRIT**, adding a nutrient such as **Nutriform Arom Plus** at yeast inoculation for primary fermentation is recommended. Using **Nutriform Arom Plus** at inoculation favors the selected yeast, prevents synthesis of off-flavors and, at the same time, enhances the production of





TECHNICAL NEWSLETTER

fruit aromas. At 1/3 alcoholic fermentation, the addition of **Nutriferme Advance** leads to a clean and complete finish, while preventing the appearance of reductive aromas.

Dosage

20-40 g/hL (1.67 – 3.3 lb/1000 gal)

Instructions for Use

- Suspend dry yeast in 10 times its weight in clean, warm (35-38°C or 95-100°F) water. Stir gently.
- Let suspension stand for 20 minutes, then stir again gently.
- Add suspension to juice when beginning to fill the fermentation tank. The difference in temperature between yeast suspension and juice should not exceed 10°C (18°F).
- Homogenize by pump-over or mixing inoculated juice.

Adherence to the above-mentioned times and methods ensures maximum activity of re-hydrated yeast.

Packaging and Storage

Vacuum packed in:

ENARTIS FERM SPIRIT V&G: 1 Lb.

ENARTIS FERM SPIRIT W&B, R and HT: 0.5 Kg

Sealed package: store in a cool (preferably 5-15°C or 41-59°F), dry place.

Opened package: carefully reseal and store as indicated above; use quickly.

It contains E 491 Sorbitan monostearate

For more information, please give us a call at (707) 838-6312.