

SELECT THE RIGHT TURBO FOR YOUR NEEDS

	CLASSIC 6		CLASSIC 8		PURE		FAST		HEAT	
Characteristics	Low fermentation odour		The very best all rounder		Premium quality		Extreme speed		The best in hot conditions	
Sugar Quantity	6 kg (13.2 lb) Turbo Sugar	7 kg (15.4 lb) Dextrose	6 kg (13.2 lb) Turbo Sugar	8 kg (17.6 lb) Turbo Sugar	6 kg (13.2 lb) Turbo Sugar	7 kg (15.4 lb) Dextrose	6 kg (13.2 lb) Turbo Sugar	6 kg (13.2 lb) Dextrose	6 kg (13.2 lb) Turbo Sugar	6 kg (13.2 lb) Dextrose
Fermentation Capabilities	9-10 days at 15°C (59°F)	9-10 days at 15°C (59°F)	3 days at 18°C (64°F)	10 days at 16°C (61°F)	6-7 days at 20°C-24°C (68°F-75°F)	6-7 days at 20°C-24°C (68°F-75°F)	24 Hours at 20°C (68°F)	24 Hours at 20°C (68°F)	3-4 days at 25°C (77°F)	3-4 days at 25°C (77°F)
	4-5 days at 30°C (86°F)	4-5 days at 30°C (86°F)	2 days at 30°C (86°F)	5 days at 25°C (77°F)			22 Hours at 30°C (86°F)	22 Hours at 30°C (86°F)	2-3 days at 35°C (95°F)	2-3 days at 35°C (95°F)
Water Start Temperature	30°C (86°F)	30°C (86°F)	40°C (104°F)	30°C (86°F)	30°C (86°F)	30°C (86°F)	40°C (104°F)	40°C (104°F)	20°C (68°F)	20°C (68°F)
Water Start Volume	21 L (5.5 US Gal)	21 L (5.5 US Gal)	21 L (5.5 US Gal)	20 L (5.3 US Gal)	21 L (5.5 US Gal)	21 L (5.5 US Gal)	21 L (5.5 US Gal)	21 L (5.5 US Gal)	21 L (5.5 US Gal)	21 L (5.5 US Gal)
Air Temperature Tolerance	Max 30°C (86°F)	Max 30°C (86°F)	Max 30°C (86°F)	Max 25°C (77°F)	Max 24°C (75°F)	Max 24°C (75°F)	Max 30°C (86°F)	Max 30°C (86°F)	Max 40°C (104°F)	Max 40°C (104°F)
Operational Air Temperature Range	15°C-30°C (59°F-86°F)	15°C-30°C (59°F-86°F)	18°C-30°C (64°F-86°F)	16°C-25°C (61°F-77°F)	18°C-24°C (64°F-75°F)	18°C-24°C (64°F-75°F)	20°C-30°C (68°F-86°F)	20°C-30°C (68°F-86°F)	20°C-40°C (68°F-104°F)	20°C-40°C (68°F-104°F)
Optimum Air Temperature	22°C (72°F)	22°C (72°F)	25°C (77°F)	20°C (68°F)	20°C (68°F)	20°C (68°F)	25°C (77°F)	25°C (77°F)	30°C (86°F)	30°C (86°F)
Approximate Ethanol %	14.0%	15.0%	14.5%	20%	14.0%	15.0%	13.5%	12.5%	14.0%	13.0%
Distillate Quality	★★★★	★★★★	★★★★	★★★★	★★★★★	★★★★★	★★★★	★★★★	★★★★	★★★★
Quantity Pot Still (50%)	5.9 L (1.6 US Gal)	6.1 L (1.6 US Gal)	6 L (1.6 US Gal)	8.9 L (2.4 US Gal)	5.9 L (1.6 US Gal)	6.1 L (1.6 US Gal)	5.8 L (1.5 US Gal)	5.6 L (1.5 US Gal)	5.9 L (1.6 US Gal)	5.7 L (1.5 US Gal)
Quantity Reflux Still (70%)	3.9 L (1.0 US Gal)	4.1 L (1.1 US Gal)	4 L (1.1 US Gal)	6.2 L (1.6 US Gal)	3.9 L (1.0 US Gal)	4.1 L (1.1 US Gal)	3.8 L (1.0 US Gal)	3.7 L (1.0 US Gal)	3.9 L (1.0 US Gal)	3.8 L (1.0 US Gal)
Quantity Super Reflux Still (80%)	3.0 L (0.8 US Gal)	3.2 L (0.8 US Gal)	3.1 L (0.8 US Gal)	5.2 L (1.4 US Gal)	3.0 L (0.8 US Gal)	3.2 L (0.8 US Gal)	2.9 L (0.8 US Gal)	2.8 L (0.7 US Gal)	3.0 L (0.8 US Gal)	2.9 L (0.8 US Gal)
Quantity T500 Still (93%)	3.6 L (1.0 US Gal)	3.8 L (1.0 US Gal)	3.7 L (1.0 US Gal)	5.3 L (1.4 US Gal)	3.6 L (1.0 US Gal)	3.8 L (1.0 US Gal)	3.5 L (0.9 US Gal)	3.4 L (0.9 US Gal)	3.6 L (1.0 US Gal)	3.5 L (0.9 US Gal)

STILL SPIRITS TURBO YEAST INFORMATION

Water Temperature and Volume:

The most vitally important thing to do to create the perfect wash is to start with the correct volume and temperature of the water before adding the sugar.

Refer to the table above for the perfect combination for the yeast and sugar you are fermenting. Getting this right means you will be at the perfect start temperature for the yeast and can add the yeast as soon as the sugar is dissolved. The minute the Turbo starts working it starts to remove oxygen and lowers the pH of the wash. This prevents any contamination from unwanted yeast and bacteria that will invariably also be present from the environment.

Sugar usage:

Never add more than the required amount of sugar and take care to dissolve thoroughly. Using too much sugar, or inadequately dissolving sugar, will result in slow fermentation. In extreme cases, fermentation will cease.

Any undissolved sugar may kill yeast and you will start with the wrong volume. It will also reduce alcohol yield and quality.

Temperature tip:

A lot of heat is produced during Turbo Yeast fermentation and the liquid temperature can often be several degrees higher (in fact 8°C (46°F) higher for Turbo Fast) than the air temperature outside the fermenter. The majority of heat is generated in the first 12-36 hours, so if using a heat pad, do not switch on until day 2 when the temperature has dropped. Heat pads should not be used for Turbo Fast.

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STILL SPIRITS

TRUSTED SINCE 1989

PREMIUM QUALITY

TURBO YEASTS

Superior fermentation
for a wide range of
conditions.

A guide to help you choose
the right yeast for your at
home distilling needs.



THE TURBO YEAST RANGE

NOW YOU CAN SELECT THE TURBO THAT
BEST SUITS YOUR FERMENTING ENVIRONMENT OR NEEDS.

GUARANTEED PERFORMANCE

To ensure that your Turbo arrives to you in the freshest condition, we ship all Turbos that traverse the equator in refrigerated containers and warehouse them under refrigeration where necessary.

This greatly extends their viability well beyond the best before date.

[PURE]

Premium quality

A breakthrough in Turbo Yeast development making it possible to produce "triple distilled" quality alcohol at home.



[CLASSIC 6]

Low fermentation odour

Specifically formulated to ferment 6 kg (13.2 lb) of sugar across a wide range of temperatures, while still producing a clean tasting spirit.



[CLASSIC 8]

The very best all rounder

The best all round performer! Use with 8 kg (17.6 lb) of sugar for high ABV (up to 20%!), or 6 kg (13.2 lb) of sugar for fast fermenting. Contains mineral absorbents for added distillate quality.



[FAST]

Extreme speed

Fast is the quickest Turbo Yeast on the planet, fermenting out 6 kg (13.2 lb) of sugar in less than 24 hours and producing very good distillate.



[HEAT]

The best in hot conditions

The only Turbo Yeast to use when the air temperature is above 30°C (86°F). Delivers excellent quality alcohol in hot conditions. The only Turbo Yeast recommended for 'stacking'.



[TURBO CARBON]

Ultimate spirit quality

Essential for removing impurities during fermentation for ultimate distillate quality.



[TURBO CLEAR]

Quality alcohol

Use Turbo Clear A and B combo pack to remove unwanted yeast and other compounds from the wash.

