



## Profile Summary:

### Whisky Distiller's Yeast – Makes up to 6 Gallons

#### **Application:**

Used to ferment mashed grains or malt extract worts up to a maximum of 15% ABV. Cannot be used with sugar solutions without separate nutrient addition. This product contains glucoamylase for the conversion of dextrins to fermentable sugars.

#### **Directions:**

Once mash or wort is prepared, allow to cool to 89°F (32°C). Add Whisky Yeast sachet contents and stir well. Secure lid firmly onto fermenter, attach airlock and leave to ferment between 70-89°F (20-32°C). Complete fermentation times are dependent on temperature.

**Please note:** all grains must be fully enzymatically converted to dextrins by mashing with alpha-amylase before use.

Declared Pack Weight: 30g e

BBE: 24 Months

Ingredient Declarations: Yeast, glucoamylase enzyme.

Allergen Declarations: None

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