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PRODUCT INFORMATION

DESCRIPTION
PINNACLE DISTILLERS YEAST (MG+) is an active dry yeast well-suited for use in both malt and grain fermentations. It has the collective capability to tolerate high gravity and temperature.

- Has a high cell count ( $>1 \times 10^{10} \mathrm{cells} / \mathrm{g}$ )
- Rehydrates well in direct pitch applications
- Is noted for its resulting spirit having high organoleptic qualities

PINNACLE (MG+) YEAST: FLAVOUR ATTRIBUTES


New made spirit produced from $100 \%$ malted barley at OG $1080^{\circ}$, fermentation temperature range $19-38^{\circ} \mathrm{C}$ distilled in copper pot.

APPLICATION USE
This yeast product can be applied in a variety of cereal based mashes. Pinnacle Distillers Yeast (MG+) can withstand a wide range of starting fermentation temperatures with an optimum range of $28^{\circ} \mathrm{C}$ to $38^{\circ} \mathrm{C}\left(82^{\circ} \mathrm{F}\right.$ to $\left.100^{\circ} \mathrm{F}\right)$. Yeast can be either pitched directly to the attemperated mash or rehydrated.
DIRECTIONS FOR USE
Yeast can be added directly to a fermenter at a dose rate of between 0.5 and 0.9 kilograms per 1000 litres of wort (4.17 and 7.5 pounds per 1000 gallons of wort).
PACKAGING
Pinnacle Distillers Yeast (MG+) is packaged in vacuum-sealed foil bags and shipped in cardboard boxes. Each box contains either $1 \times 10 \mathrm{~kg}$ or $20 \times 500 \mathrm{~g}$ bags (22lb).
STORAGE
Boxes should be stored in a cool, dry place. Product should be used within three years of its production date for best performance. Packages which have lost their vacuum seal should not be used. Opened packages can be stored cool and used within 3-4 days.
REGULATORY
All yeast conforms to current local regulations.

