

# Distillery Fermentation

## SIHA Active Yeast 6 (Distillery Yeast)

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### (Saccharomyces Cerevisiae, Strain DF 639)

SIHA Active Yeast 6 (Distillery Yeast) is a dry, pure culture yeast especially formulated for fermenting fruit, corn and topinambour mashes in distilleries. It guarantees a rapid fermentation start and reliable thorough fermentation even under unfavourable conditions. When added immediately after the mashing process it suppresses unwanted yeasts and bacteria. "Clean" fermentation prevents negative aroma influences through fermentation side products which are unavoidable even in distillation.

The specific advantages of SIHA Active Yeast 6 (Distillery Yeast) are:

- ▶ Rapid fermentation start and reliable thorough fermentation
- ▶ Excellent cold fermentation properties
- ▶ Quickly suppresses wild yeast and bacteria, prevents unwanted fermentation side products
- ▶ Reliable fermentation of up to 16 Vol.-% alcohol
- ▶ High degree of final fermentation, high alcohol yield
- ▶ Negligible frothing

#### Application

Basically, fruit mashes should be treated with SIHA Active Yeast 6 (Distillery Yeast) as soon as possible. Longer periods of standing favour the uncontrolled reproduction of wild yeasts and unwanted bacteria. Fermentation problems can be reliably prevented by the following dosages:

Use	Quantity required	
	g/hl (lb/1000 gal) under normal fermentation conditions	g/hl (lb/1000 gal) under difficult fermentation conditions
Apple mashes	5 – 15 (0.4 – 1.25)	10 – 30 (0.8 – 2.5)
Plum mashes	5 – 15 (0.4 – 1.25)	10 – 30 (0.8 – 2.5)
Williams pear mashes	5 – 15 (0.4 – 1.25)	10 – 30 (0.8 – 2.5)
Pear mashes	5 – 15 (0.4 – 1.25)	10 – 30 (0.8 – 2.5)
Cherry mashes	5 – 15 (0.4 – 1.25)	10 – 30 (0.8 – 2.5)
Topinambour mashes	-	20 – 40 (1.6 – 3.3)
Corn mashes	5 – 15 (0.4 – 1.25)	10 – 30 (0.8 – 2.5)

SIHA Active Yeast 6 (Distillery Yeast) is best stirred into the tenfold quantity of juice-water mixture at 20 – 30 °C (68 – 86 °F), left for about 10 minutes, then stirred thoroughly again and added to the mash. An even distribution of the yeast is important.

It can also be added - in portions - directly during the mashing process without suspension. The period until fermentation begins is only extended by a few hours as a result. However, to ensure reliable fermentation, the yeast quantity should be increased by about 20 %.

#### Safety

No technical safety data are required as this product goes directly into the production of foodstuffs.

There is no danger for personnel and the environment during storage, handling and transportation.

## Storage

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SIHA Active Yeast 6 (Distillery Yeast) is packed in gastight aluminium sandwich foil using inert gas. The package is vacuum-sealed and can be easily checked for intactness. The packing date is embossed in the seam.

The yeast can be stored in an undamaged package at 4 – 10 °C (39 – 50 °F) for 18 months. For a short time in an undamaged package at temperatures of up to 20 °C (68 °F).

## Delivery Information

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SIHA Active Yeast 6 (Distillery Yeast) is sold under article no. 93.060 and is available in the following package sizes:

100 g (0.22 lb)	Aluminium sandwich foil package
25 x 100 g (0.22 lb)	Package in cardboard box
500 g (1.1 lb)	Aluminium sandwich foil, block package
20 x 500 g (1.1 lb)	Block packages in cardboard box
1 x 15 kg (33.07 lb)	Aluminium sandwich foil in cardboard box

H.S. Customs Tariff No. 2102 10 90

## Certified Quality

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SIHA Active Yeast 6 (Distillery Yeast) is monitored constantly during the production process to ensure consistently high quality. These inspections cover technical function criteria as well as approval in accordance with the law governing the production and sale of foodstuffs. Strict controls are carried out immediately before and during final packing.



Reg. No. 000480 QM

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