

DistilaMax LS[®]



DistilaMax LS[®] active dried yeast is a selected strain of *Saccharomyces cerevisiae bayanus* isolate from Champagne that was selected for use in the production of tequila, fruit brandies and neutral grain spirits. DistilaMax LS[®] produces a broad spectrum of flavor congeners and gives a desirable taste profile on many different substrates, giving it a wide range of distilling applications.

product features

DistilaMax LS[®] displays a wide range of temperatures for fermentation including low temperatures. However highest alcohol production yields at temperatures between 30-35°C (86-95°F).

It demonstrates a short lag phase, which helps it compete against contaminant bacteria and has a fast fermentation rate in a wide pH range.

DistilaMax LS[®] has a lower nitrogen need than other distillers strains.

It ferments well at low temperatures and is effective at restarting stuck fermentations.

High alcohol tolerance up to 18%.

Low O₂ requirement (especially at low T°).

Low to average production of volatile acidity.

specifications

DistilaMax LS[®] is an active dried yeast strain of *Saccharomyces cerevisiae bayanus*.

applications

DistilaMax LS[®] is a robust yeast that is used both in batch and semi-continuous fermentations.

directions for use

It is recommended to rehydrate the yeast before utilization. To rehydrate, add yeast to a 10X volume of fresh water at 40°C (104°F), then stir and allow to stand for 15 minutes.

Pitching rates will depend on the process, but generally range between 25 and 40g/hl. Lower levels can be used if there is a conditioning stage before the fermentor. If added straight to the fermentor, temperature should be between 30 and 35°C (86-95°F).

storage and handling

DistilaMax LS[®] active dried yeast should be stored in a cool, dry area away from heat for maximum stability. When stored under these conditions, the product is stable for 36 months from the date of manufacture.

packaging

500 gram vacuum-sealed foil pouches.

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