Technical informations and instructions for use

**General instructions:**

Kornbrand "PREMIUM" is a new, especially active dry selected yeast from the strain *Saccharomyces cerevisiae*.

The special properties of Kornbrand "PREMIUM" promote optimum fermentation of grain and potato mash.

Rapid fermentation ensures high alcohol yields.

The above-average temperature tolerance up to 40°C provides safe fermentation even at elevated mashing temperatures.

The high alcohol compatibility of up to 15% vol. allows the fermentation of extract-rich mash mixtures or the reduction of process water.

**Areas of application:**

Suitable for the fermentation of mash from wheat, barley, rye, triticale, corn and potatoes.

**Storage:**

Please store cold and dry! Once opened please use promptly!

**Package sizes:**

100 g can (No. 5825)  
500 g vacuum-packaging (No. 5827)

**Dosage:**

10 - 20 g/hl mash.

Pitching temperature 25 - 30°C.

Mix dry yeast in approx. ten times the amount of water at a temperature of 35°C and allow it to stand for 15 minutes for rehydration.

Add the yeast mixture carefully to the mash. When using Kornbrand “PREMIUM” dry selected yeast, the formation of carbonic dioxide can usually be seen only after 8-12 hours. This is due to the natural slower metabolic activity, compared to fresh baker’s yeast, at the beginning of the fermentation.

**GMO status:**

Kornbrand "PREMIUM" meets the requirements of EU Organic Regulations No. 834/2007 and 889/2008, so that it can be used for the production of "organic" distillates.

All information in this publication corresponds to our current experience and knowledge. Schliessmann Kellerei-Chemie neither warrants that the products can be used without prior diligent testing as described above, nor that patent rights of third parties are not infringed by their use.