



Profile Summary:

Rum Turbo Yeast (UF) – Makes up to 6 Gallons

Application:

Use with molasses-sugar wash fermentations up to 15% ABV. Best results are achieved using 50:50 proportions of molasses and sugar, alternatively 100% sugar can be used. Contains complete nutrient complex to ensure rapid and reliable fermentation of molasses or sugar. This product contains glucoamylase enzyme to maximize yield by converting any dextrans present into fermentable sugars.

Directions:

Once substrate solution is prepared and is at 86°F (30°C) add Rum Turbo Yeast sachet contents and stir well. Secure lid firmly onto fermenter, attach airlock and leave to ferment between 68-86°F (20-30°C). Fermentation will finish in about 3 days. Complete fermentation times are temperature dependent. Optimal fermentation temperature is 86°F (30°C).

Declared Pack Weight: 107.5g e

BBE: 24 Months

Ingredient Declarations: Yeast, yeast nutrient, glucoamylase enzyme, antifoam, vitamins, trace minerals.

Allergen Declarations: None

