

# SpiritoSpeed WSM

*Saccharomyces cerevisiae*

WHISKY

## DESCRIPTION

SpiritoSpeed WSM is a *Saccharomyces cerevisiae* designed specifically for crafting high-quality single malt whiskey.

It performs exceptionally well, handling high sugar concentrations and thriving in a broad temperature range from 20°C to 32°C (68°F to 90°F). This yeast ferments quickly and efficiently, consuming maltose and maltotriose with ease.

In terms of pH, it's quite versatile, tolerating levels from 3.5 to 6, though it works best in the 4.5 to 5.5 range. Its standout feature is its complex aromatic profile, offering elegant white fruit notes that perfectly complement the classic single malt style, which can be aged in barrels.

## DOSAGE

30-100 g/hL (2.5-8.3 lb/1,000 gal)

## PACKAGING & STORAGE

### 0.5 kg

Sealed package: store in a cool (preferably 5-15°C or 41-59°F) and dry area.

Opened package: carefully reseal and store as indicated above; use quickly.

## COMPLIANCE

*This product may be subject to regulatory restrictions in certain jurisdictions and may vary by country. The user is responsible for determining and ensuring compliance with all applicable laws and regulations and must verify local applicability.*

The indications given here correspond to the current state of our knowledge and experience, however they do not relieve the user from compliance with safety and protection regulations or from improper use of the product.

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