

YEAST

SpiritoSpeed

RCS

Saccharomyces cerevisiae

DESCRIPTION

SpiritoSpeed RCS truly excels in optimizing the fermentation's congener profile, resulting in smooth and full-flavored molasses and syrup rums. This yeast is a powerhouse, capable of fermenting at high temperatures ranging from 18°C to 38°C (64°F to 100°F). Its short lag phase is a fantastic feature, helping to control native contaminations from the start.

With an impressive alcohol tolerance of 17%, SpiritoSpeed RCS can handle high-density substrates with ease. It produces high levels of congeners rich in esters and acetates, characterized by a white fruit profile. This makes it perfect for crafting well-rounded white rums or darker, aged rums with a complex flavor profile. Whether you're aiming for a crisp, clean white rum or a rich, aged masterpiece, SpiritoSpeed RCS is ideal for the fermentation process.

DOSAGE

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

PACKAGING & STORAGE

0.5 kg, 10 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.