

SpiritoSpeed

WBL

Saccharomyces cerevisiae

WHISKY

DESCRIPTION

SpiritoSpeed WBL excels in crafting a unique aromatic profile with high levels of congeners that bring out fruity and floral notes. Its short lag phase is a game-changer, significantly reducing the risk of contamination from native microorganisms. Additionally, its robust fermenting power ensures complete sugar depletion, even at higher temperatures.

This yeast guarantees a swift and steady fermentation process, even under stressful conditions, resulting in a rich and complex aromatic profile. Specifically selected to ferment a variety of grains—whether corn, rye, or wheat—SpiritoSpeed WBL is perfect for producing both whisky and whiskey.

DOSAGE

20-100 g/hL (0,75-3,8 g/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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