

Turbo yeast

A dry, active turbo yeast for the primary fermentation of grapes and fruit blends.

Product Description:

Active dry alcohol turbo yeast with a full complex of macro and micro elements of nutrients, ideal for primary fermentation within 3 - 5 days of grapes, fermentation of fruit and sugar base of any raw material.

Turbo yeast is able to produce up to 15% of alcohol volume fraction, at a temperature range of raw materials from 20°C to 33°C. Turbo yeast contains only chemically purified substances and does not contain yeast extracts or other undefined nutrients that can spoil the quality of the alcoholic beverage. Turbo yeast contains fermentation activators to ensure fermentation starts quickly, this is achieved by a very low total bacteria count, less than 1×10^4 CFU / gram, which greatly reduces the chance of bacterial spoilage. This type of yeast is resistant to difficult fermentation conditions, has a high tolerance to SO₂, produces low volatile acids and is characterized by low foaming.

Application:

Add Turbo Yeast to a fermentation vessel with mixing equipment installed. If the fermentation tank does not have mixing equipment, it is recommended to dissolve the yeast in warm water (28-30°C) at a ratio of 1/10, stir for 5 minutes, then slowly add to the raw material tank.

Dosages:

The dosage of Turbo Yeast depends on the base of the raw material, required alcohol level, fermentation rate and sugar content.

- For raw materials with high fruit content, the recommended dosage is 2.0 - 3.0 kg/1000L.
- For raw materials based on pure sugars, the recommended dosage is 2.5 - 3 kg/1000L.

Shelf life: 24 months.

Package: Sachet or bag (upon request).

WARNING: Strict temperature control is required during fermentation.

STORAGE: Store in a cool and dry place.

TANK

**TURBO
yeast**

**ТУРБО
дрожжи**

涡轮酵母

**ALCOHOL COMPLEX
СПИРТОВОЙ КОМПЛЕКС**



**NET WEIGHT
120 g (4.23 oz)**

TANK BIG

ALCOHOL COMPLEX СПИРТОВОЙ КОМПЛЕКС

- Fast lightening / Быстрое осветление
- Low foaming / Низкое пенообразование

The TANK BIG 540 g package is designed for 200 liters of braga (water + sugar):
Упаковка TANK BIG 540 г рассчитана на 200 литров браги (вода + сахар):

Water (L) Вода (л)	Sugar (kg) Сахар (кг)	Day Дни	Temperature Температура	Alcohol Алкоголь
170	50	5-7	24-32 °C	15%



MANUAL:

1. Dissolve sugar in water (braga).
2. At t from +25 to +32 °C, evenly scatter the yeast over the surface of the braga.
3. After 15 minutes, mix.
4. The temperature of the braga should not be higher than +32 °C.

ИНСТРУКЦИЯ:

1. Растворить сахар в воде (брага).
2. При t от +25 до +32 °C равномерно рассыпать дрожжи по поверхности браги.
3. Через 15 минут перемешать.
4. Важно контролировать t °C в ходе брожения!!!

Ingredients: yeast, vitamins, trace elements and nutrients.

Storage conditions: store in a cool, dry place.

Shelf life: 24 months.

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Khechklova str., 16, room 11-N, office 1.
Адрес: 188300, Лен. обл., г. Гатчина,
Хежкова ул., д. 16, пом. 11-Н, оф. 1.

Состав: дрожжи, витамины, микроэлементы,
питательные вещества и пеногаситель.

Условия хранения: хранить в сухом, прохладном
месте.

Срок хранения: 24 месяца.

NET WEIGHT / МАССА НЕТТО:
540 g / г (19.05 oz)

ДАТА ПРОИЗВОДСТВА / PROD. DATE:

