



# Spiriform

Universal yeast for rapid fermentation of distilling mashes

## Product description

Spiriform is a strongly fermenting dry pure yeast of the *Saccharomyces cerevisiae* strain. Spiriform's fermentation characteristics are ideal during fermentation of fruit distillery mashes and musts:

- Alcohol tolerance up to 14 % vol.
- Low SO<sub>2</sub> and H<sub>2</sub>S formation
- Rapid fermentation onset
- Recommended fermentation temperature: 16 - 22 °C
- Suitable for all fruit

## Dosage

Generally 20 g Spiriform is dosed to each 100 L mash. The dosage can be increased to 25 - 30 g of Spiriform per 100 L for microbiologically compromised mashes.

Five to ten times the quantity of Spiriform is rehydrated in a mix of must and water at a ratio of 1 : 1 (35 - 40 °C), i.e. stirred in and left to prime for approx. 20 minutes. It can be added in batches or via a dosing pump. Bring the yeast suspension to the pitching temperature with the same quantities of mash (or must) to avoid a temperature shock.

## Storage

Vacuum packed. Store in a cool, dry place. Packs which have been opened should be immediately tightly sealed and used within 2 - 3 days.

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The application recommendations given herein describe the intended use of the product as a processing aid or additive as part of a good manufacturing practice. Only this application can lead to a food safety of the final product. However, please note: Our technical product leaflets are based on our current knowledge and experience. They have to be seen as general information on our products only. Due to the imponderabilities of treating natural products and the potential prior treatment we cannot accept any liability. Accordance with all national laws and regulations for use of our products has to be ensured by each user. All data is therefore provided without any warranty. All information is subject to change without prior notice. Our general terms of business apply, please refer to [www.erbsloeh.com](http://www.erbsloeh.com).  
Version 003 – 08/2018 MSch – printed 14.03.2019