

A small, rectangular, light-brown paper tag with the word "Whisky" written in a cursive, dark brown font. The tag is attached to a thin, light-colored string.

WHISKY DISTILLERY YEAST

SINGLE CULTURE WHISKY STRAIN WITH AMYLOGLUCOSIDASE

MAKING WHISKY

With Pure Sugar:

Works beautifully but SS Classic Whiskey essences must be used. During fermentation the Distillers Whisky yeast produces the perfect compound set to promote authentic whiskey aroma and character providing the ultimate distillate base for use with Still Spirits Classic Whiskey essences.

Instructions

1. Add 7kg (15 lbs) dextrose into your clean fermenter with 3L (101 fl. oz) boiling water, stir to mix (don't worry if doesn't dissolve at this stage). Top up to 25 Litres (6.6 gal) with cold water, stir to completely dissolve.
2. Add Turbo Carbon - this is important to absorb impurities produced by the yeast during fermentation.
3. Add the Whisky Yeast and leave to ferment for 7 days at ideally 22 - 28°C (71-82°F). After fermentation, add Turbo Clear to remove >99% of the solids (spent carbon / yeast cells and other fermentation solids). Don't worry if the wash remains hazy after treatment with Turbo clear - it's more important that the wash doesn't sit on the spent yeast for >24hrs rather than trying to remove the last 1% solids...so go ahead and distil the wash 1 day after adding Turbo clear even if still hazy.
4. Distil the clear wash after siphoning off the sediment. For whisky the perfect still will produce alcohol at between ideal 84 - 88% so if using a Turbo 500 still run for only 2 - 3 hours to achieve this lower alcoholic strength. (Operating temperature will be about 68°C (154°F)) For a fuller flavoured whisky try using a pot still.
5. Once you've collected your distillate, dilute to 50%abv with good quality water then hold for three days in a 10L (2.6 gal) bucket adding one further sachet of Turbo Carbon. Stir twice daily then allow the activated carbon to settle on day 3 before fine filtering. Do not pass through activated carbon column filter as this will remove too much of the character from your rum.
6. Dilute to 40%abv with good quality water, bottle with one of the Classic Whiskey Essences and leave to smooth for at least 1 month.

With 2kg unhopped dark Malt Extract:

Will make a superb whisky, make exactly as above whisky 'with pure sugar' method except reduce the dextrose from 7 to 5.5kg. (15-12 lbs)

From Grains:

Use which-ever grains appropriate to the style of whisky you want to make, hundreds of recipes can be found on the web, but having selected your recipe ignore web instructions and follow the below.

Instructions

1. All grains used must be crushed or finely cracked. Add 4kg grain into a suitable large pan and add cold water to final volume of 15 litres (4 gal) then bring to the boil. Add contents of the Still Spirits 4g amylase sachet (do not use standard brewers amylase because it won't be temperature tolerant) and gently simmer for 30 mins stirring frequently. Remove from heat then add 5.5kg (12 lbs) dextrose, stir to dissolve and allow to cool to between 50-60°C (122-140°F).
2. Transfer the entire contents into a fermentation bucket (no need to strain) then top up to 25 Litres (6.6 gal) with cold water, stir to mix and allow to cool to below 25°C (77°F).
3. Add Turbo Carbon - this is important to absorb impurities produced by the yeast during fermentation.

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4. Add the Whisky Yeast and leave to ferment for 7 days at ideally 22 - 28°C (71-82°F). Higher temperatures should be avoided. Using grain will create excessive foaming so place somewhere appropriate and don't use an airlock (just rest fermenter lid loosely on bucket). During fermentation the AG enzyme (already contained within the Whisky Yeast sachet) will finish the job of converting the starch into fermentable sugars to maximise your yield.
5. After fermentation, add Turbo Clear to remove >99% of the solids (spent carbon / yeast cells and other fermentation solids). Don't worry if the wash remains hazy after treatment with Turbo clear - it's more important that the wash doesn't sit on the spent yeast and solids for >24hrs rather than trying to remove the last 1% solids...so go ahead and distil the wash 1 day after adding Turbo clear even if still hazy.
6. Distil the clear wash after siphoning off the sediment. Important to use a pot still here to ensure the distillate is between 60% and 75%abv.
7. Once you've collected your distillate, dilute to 50%abv with good quality water then hold for three days in a 10L bucket adding one further sachet of Turbo Carbon. Stir twice daily then allow the activated carbon to settle on day 3 before fine filtering. Do not pass through activated carbon column filter as this will remove too much of the character from your whisky.
8. Dilute to 40%abv with good quality water, bottle with oak chips, cubes or chunks to allow oak flavour development and leave to smooth for at least 12 months. The addition of SS Classic Whiskey essence will also produce a much richer whiskey style.

