



Profile Summary:

48 Hour Turbo Yeast (UF) – Makes up to 6 Gallons

Applications:

Used to ferment sugar up to 20% ABV, producing a premium quality alcohol wash/base (optimum conditions allowing).

Directions:

Prepare 4 gallons (15.1L) of warm water in a 7.9 gallon (30L) fermenter. Add sugar according to the table below and stir until fully dissolved before proceeding. Top the fermenter up with cool water to 6.6 gallons (25L). Check that the sugar solution is below yeast pitching temperature specified in table below before proceeding. Add 48 Hour Turbo Yeast sachet contents and stir well. Secure lid firmly onto your fermenter, attach airlock and leave to ferment until fermentation is complete. Refer to table below for optimum temperature ranges and fermentation times.

Sugar Type	Sugar Addition	Yeast Pitching Temperature	Fermentation Time at 68°F (20°C)	Optimum Air Temp. Range	% ABV (approx.)
Sucrose	13 lbs. (6kg)	Below 86°F (30°C)	Approx. 48 hours	68-86°F (20-30°C)	14.5%
Sucrose	17 lbs. (8kg)	Below 80°F (27°C)	5-7 Days	60-77°F (16-25°C)	20.0%

Please note: Fermentation times may vary dependent on conditions.

Declared Pack Weight: 243g e

BBE: 24 Months

Ingredient Declarations: Yeast, yeast nutrient, antifoam, vitamins, trace minerals.

Allergen Declarations: None

