

Distilling Yeast

Craft Distilling Yeast FAQ

How much yeast do I need to use?

We recommended you follow our guidelines printed on the label and PDS (product data sheet) for your initial pilot scale trials. Individual fermentation recipes, fermentation temperatures, nutrient additions and final product objectives may require adjusting the yeast pitching rates. For best results, most distillers yeast strains recommend a pitching rate of 25-50g/hL or 50-100g/hL, depending on the strain and target ABV %. When in doubt, 50g/hL is a good starting point for bench trials.

Are all of your yeast strains considered “high alcohol” or “high gravity”?

Yes, all of our distilling strains have been carefully selected to ferment medium-high ABV % (12-20% alcohol by volume) to maximize yields, and in as short as time as possible, with optimum fermentation nutrition.

Is yeast rehydration necessary?

To achieve maximum viability of the yeast we recommend that you follow the hydration directions on the label. As the yeast decreases in viability with age, it may be necessary to rehydrate the yeast for a longer period (30-60 minutes).

Are all the yeasts pure strains?

Currently all **Whitestar™** Yeast strains, except D502 and D018 are single pure strains, sourced from traditional distilling regions of the world.

Are the strains genetically modified?

No, all are naturally occurring yeast strains held in our global manufacturer's yeast banks.

Can the yeast be re-pitched and how many times?

Yes, but as the yeast reverts back to slurry, the pitching quantity needs to be increased by at least 10%. Extra care also needs to be taken with regard to maintaining the microbiological purity of the yeast when recycling. A maximum of 2-3 cycles is a general guideline for most whiskey and rum strains, as long as the viability and relative sterility of the yeast is kept intact. Some high

gravity NGS (neutral grain spirit) yeasts, especially those in the 16-20% ABV range, will not perform well after repeated use, in part because additional phosphate based macro nutrients are typically required to achieve ABV > 16%.

Does the mash or wash need oxygenation and/or aeration?

After 30 minutes of pitching the yeast, aeration is recommended to ensure full mixing of the mash and yeast. Further aeration or mixing is recommended on a daily basis, especially for high gravity fermentations.

Should I refrigerate or freeze my dry yeast until I use it?

Yes, although dry yeast can be stored at room temperature and performs well for the duration of the shelf life it is preferable to store it at colder temperatures. Dry yeast will always lose some of its viability and activity over time but at colder temperatures these losses are less than at room temperatures. If you choose to freeze dry your yeast, let it warm to room temperature in the package before rehydration & pitching.