
PDY BARLEY

Premium Distiller's Yeast

For mashes containing at least 40% barley malt

Enhances caramel and vanilla flavours from malted barley	Helps convert residual malt starches into fermentable sugars, improving yield
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DOSAGE GUIDELINES

Use 1 yeast pouch for up to 23 liters (6 US gallons) of wort.

Slowly sprinkle the yeast on the wort, stirring constantly. Do not rehydrate before use.

QUICK TIP

PDY Barley will ferment most grains, including corn and sorghum. Just make sure there's a good source of amylase in your mash to convert the starches to fermentable sugars.

STORAGE

Store yeast in a cool, dry place.

Note the expiry date on the package. Do not use expired yeast.

Use immediately once opened.

22-29°C Fermentation Temperature	12-14% Alcohol Tolerance	Moderate Fermentation Speed	Premium Quality Level
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