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# PDY CORN

Premium Distiller's Yeast  
For mashes containing at least 40% corn

Produces subtle fruity esters and enhances corn sweetness	Helps convert residual corn 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 Corn contains all of the nitrogen and nutrients necessary for high-gravity corn mashes. There is no need to add extra DAP or tomato paste.

## STORAGE

Store yeast in a cool, dry place.

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

Use immediately once opened.

<b>24-32°C</b>	<b>16-18%</b>	<b>Fast</b>	<b>Premium</b>
Fermentation Temperature	Alcohol Tolerance	Fermentation Speed	Quality Level