
PDY MOLASSES

Premium Distiller's Yeast

For washes primarily made of molasses and cane sugar

Produces pronounced tropical and spice esters	Protects delicate aromas in light and dark molasses
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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 Molasses is primarily designed for rum washes made of molasses, but also does a great job with light malt extract and even sucrose.

STORAGE

Store yeast in a cool, dry place.

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

Use immediately once opened.

20-25°C	12-14%	Moderate	Premium
Fermentation Temperature	Alcohol Tolerance	Fermentation Speed	Quality Level
