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# PDY RYE

Premium Distiller's Yeast

For mashes containing at least 40% malted rye.

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Enhances the spicy esters found in rye	Produces fruity esters to complement natural flavours
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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 Rye is well-adapted to grain bills containing mixtures of rye, barley, and corn.

This strain can also be used to make exceptional fruit brandies.

## STORAGE

Store yeast in a cool, dry place.

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

Use immediately once opened.

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<b>20-30°C</b>	<b>14-16%</b>	<b>Fast</b>	<b>Premium</b>
Fermentation Temperature	Alcohol Tolerance	Fermentation Speed	Quality Level

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