

# High Quality Distillers Yeast for Premium Spirits Production

With a yeast collection of over 1,000 isolates from around the world, Ferm Solutions offers a variety of different yeast strains for producing quality distilled spirits. Selected for world class flavor contributions and excellent performance in fermentation, our distiller's yeast strains are well suited for a variety of distilled spirits including: Bourbon and whiskey, rum, vodka and others.

## Distillers Select™ Active Dried Yeast Strains

### FP-1 Vodka

*(Optimum temperature 85-96°F)*

This versatile yeast strain has excellent finishing capabilities in grain-based or sugar mashes even in high gravity or high temperature fermentations.

Neutral congener profile makes this the perfect all-around yeast for producing a variety of award winning spirits including vodka and gin. High tolerance to osmotic stress and capable of finishing high gravity mash (29 Brix) in 3 days.

### FSI-927 Whiskey, Rum

*(Optimum temperature 80-95°F)*

This high performance distiller's yeast was selected specifically for Bourbon, wheat and rye whiskeys and produces a spirit with an excellent congener profile as well as a distinguished mouth feel. This is a more traditional distiller's yeast strain similar to the ones used to produce some of the world's most well-known distilled spirits. This is a fast fermenting strain and can finish mashes of 18-20 Brix in under three days.

### FSI-917 Whiskey, Rum

*(Optimum temperature 80-93°F)*

This high performance distiller's

yeast was selected specifically for Bourbon, wheat and rye whiskeys and produces a spirit with an excellent congener profile that compliments barrel aging and produces a distinguished mouth feel.

### FSI-900 Whiskey, Rum

*(Optimum temperature 80-95°F)*

This high performance distiller's yeast is a popular strain at numerous distilleries. The origin is a whiskey strain well suited for bourbon or rye, offering excellent yields and a robust flavorful congener profile. It is well suited for normal or cooler fermentations, allowing for extended fermentation times and works well up in the mid 20 Brix range.

### FSI-048 Whiskey, Rum

*(Optimum temperature 80-93°F)*

This high performance distiller's yeast is perfect for all types of whiskey and produces a spirit with an excellent congener profile that compliments barrel aging. This strain is a traditional Bourbon strain.

### FSI-921 Whiskey, Rum

*(Optimum temperature 80-96°F)*

This high performance distiller's yeast was selected specifically

for rum and whiskeys and produces a spirit with a robust congener profile as well as a distinguished mouth feel that compliments rum. This strain works well in medium to high gravity mashes (up to 24 Brix) with 3-5 day fermentations.

#### Usage Guidelines for Distiller's Yeast

**Suggested usage:** 1 gram of yeast per gallon of mash.

**Packaging:** Available in 500g vacuum-sealed foil packages or cartons of 20-500g packages.

### FSI-637 Ale

This versatile ale yeast is an excellent choice for making english style ales and ciders. It is a highly flocculant strain with full attenuation. Creating a dryer beer and slightly sweeter cider. Its neutral flavor profile and distinct mouth feel are just a couple of reasons this strain is a go-to for serious brewers. It also can be used for distilled spirits production. Available in 500g packages or cartons (20-500g packages).

#### Suggested usage Ale Yeast:

1-2 gram of active dried yeast per gallon of wort for beer. 1 gram per gallon of mash for Distilled spirits.



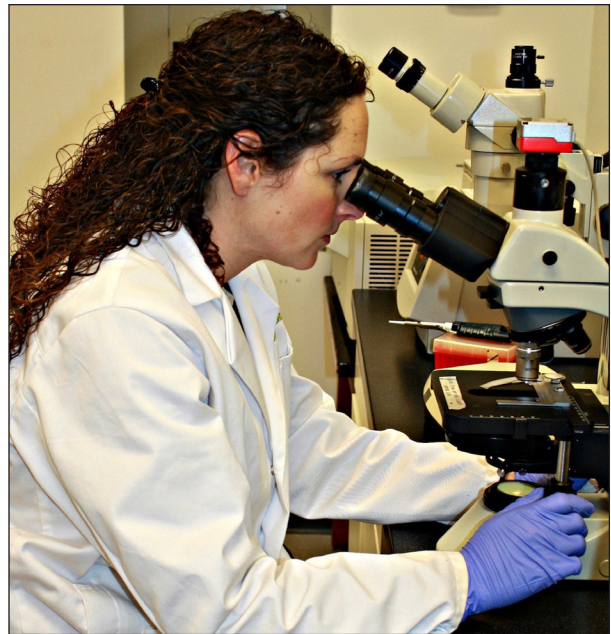
# Services

## Bacteria Lab Analysis

Mash Analysis Profile Report (#MAP-1)

1. Isolation & Reference Identification
2. Antibiotic Susceptibility Testing
3. Gram Stain Identification
4. Digital pictures; bacteria, plating results
5. Profile Comments & Recommendations

**Call for price #MAP-1**  
*(includes all options above)*



## Lab scale fermentation trial

Lab scale fermentation of provided feedstock for 1 trial size (# LS-1) per fermentation protocol

(#LS-1); minimum 1-3 gallon of feedstock required resulting in (3) final fermentation 200ml results from supplied samples per fermentation protocol, up to 60 hour fermentation cycle, standard HPLC analysis and summary report

HPLC analysis

1. Ethanol concentration %
2. Lactic Acid concentration %
3. Acetic Acid concentration %
4. DP4+ concentration %
5. DP3 concentration %
6. Glucose residue %
7. Dextrin %
8. Glycerol %

## Support & Services

- Optimization Site Assessment - (Fermentation process optimization, data review, training)
- CIP Site Assessment - (Process review, SOP review, pipe trace, summary report)
- Optimization Program(s) - (propagation to full fermentation optimization)
- Fermentation Technical Support
- Phone Support / Trouble Shooting / Data Analysis / Optimization (min 1 hour)
- Training support / protocol review or development
- Call for details.