

# DISTILAMAX<sup>®</sup> MW

Yeast selected for use in the production of Malt Whisky

Technical Data Sheet

## APPLICATIONS:

- DistilaMax<sup>®</sup> MW has been selected especially for its ability to ferment maltose, maltotriose and other sugars of malted barley feedstock.
- DistilaMax MW displays a good alcohol tolerance and performs very well up to 15% v/v.
- DistilaMax MW is recommended for use in the production of whisky, by fermentation of wort made from malted barley.
- DistilaMax MW produces a congener profile that is well-suited to malted barley whisky such as increasing complexity and fruity characters.

## RESULTS WITH DISTILAMAX MW:

DistilaMax MW, in comparison with other yeasts used in the Scotch Whisky industry, performs very well on malted barley, producing higher alcohol content and lower residual sugars.

Results of Ethanol content (%w/v) at 24h and 54h of fermentation on malted barley, initial gravity 1077

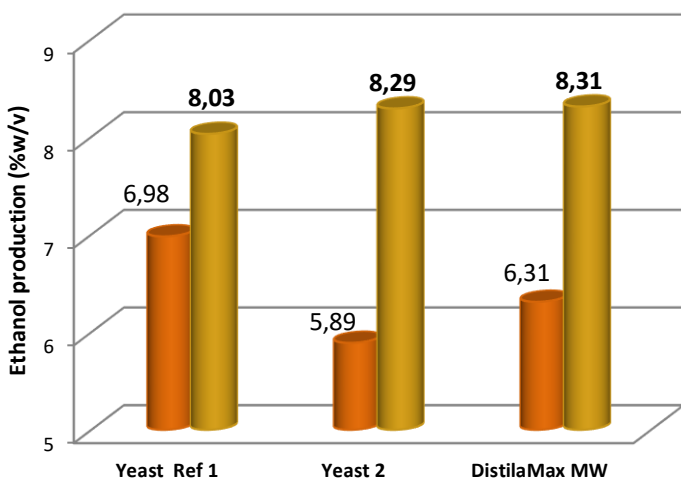


Figure 1: Trial, LBDS, 2016.

DistilaMax MW is used for the production of malted barley whisky where a fruity aroma is a desired characteristic. Figure 2 demonstrates a comparison of ester production of DistilaMax MW with 2 other yeasts used in the Scotch Whisky industry.

Ester concentrations at end of 28°C fermentation on malted barley wort with 3 malt whisky yeasts

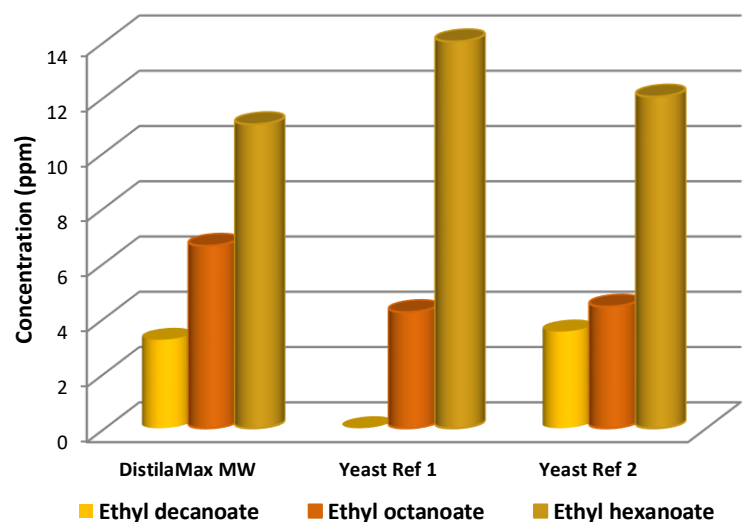


Figure 2: Trial, UNGDA, 2016.

Ethyl decanoate: Floral-like aromas    Ethyl octanoate: Floral-like aromas  
Ethyl hexanoate: Fruity aromas



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## CHARACTERISTICS:

- Solids (Dry Weight): 95.5 +/-2.5%
- Viable Cells (CFU/g): >1x10e10
- Total Wild Yeast (CFU/g): <1000

DistilaMax MW is not genetically modified and is Kosher.

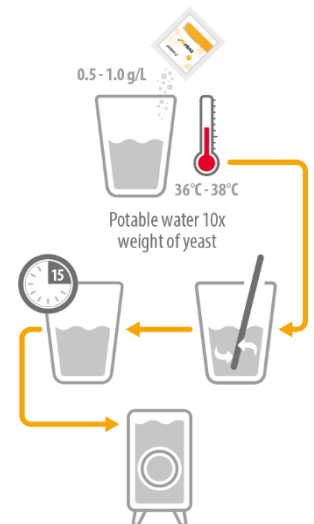
## DOSAGE:

- The optimal yeast dosage is variable according to individual distillery production processes.
- Fermentation of malted barley for whisky production: 0.50 - 1.0 grams per litre of wort (dosage: 500 - 1000 ppm).

## INSTRUCTIONS OF USE:

Lallemand Biofuels & Distilled Spirits recommends the rehydration of DistilaMax MW.

1. For rehydration, use a clean container. Do not use demineralized water.
2. Rehydrate the yeast in clean water (the water should be 10 times the weight of the yeast and at a temperature of 36°C - 38°C).
3. Suspend contents carefully by gently stirring and then wait for 15 - 20 minutes maximum (minimum 10 minutes) before moving onto the next step.
4. Add this preparation to the wash. If there is a temperature difference of more than 8°C between the wash to be inoculated and the rehydration solution, add some wash slowly into the rehydration solution to reduce the temperature difference.
5. Once the vacuum-sealed bag is open or broken, use yeast promptly.



## STORAGE, HANDLING & PACKAGING:

- DistilaMax MW should be stored in a cool and dry area away from heat and direct sunlight for maximum stability.
- Shelf Life: 3 years from date of manufacture if vacuum-seal is not broken.
- Packaging: DistilaMax MW is available in vacuum-sealed foil bags in 10 kilograms or boxes of 20 x 500 grams.

To the best of our knowledge, the information contained here is true and accurate.

However, any recommendations or suggestions are made without any warranty or guarantee since conditions and methods of use are beyond our control. This information should not be considered as a recommendation that our products be used in violation of any patents.



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