

**Distillery Fermentation**  
**SIHA® Active Yeast 6 (Distillery Yeast)**

**Saccharomyces Cerevisiae, Strain DF 639**

SIHA Active Yeast 6 (Distillery Yeast) is a dry, pure culture yeast especially formulated for fermenting fruit, corn and topinambour mashes in distilleries. It guarantees a rapid fermentation start and reliable thorough fermentation even under unfavorable conditions. When added immediately after the mashing process it suppresses unwanted yeasts and bacteria. "Clean" fermentation prevents negative aroma influences through fermentation side products that are unavoidable even in distillation.

The specific advantages of SIHA Active Yeast 6 (Distillery Yeast):

- Rapid fermentation start and reliable thorough fermentation
- Excellent cold fermentation properties
- Quickly suppresses wild yeast and bacteria, prevents unwanted fermentation side products
- Reliable fermentation of up to 16% alcohol by vol.
- High degree of final fermentation, high alcohol yield
- Negligible frothing

**Application**

Basically fruit mashes should be treated with SIHA Active Yeast 6 (Distillery Yeast) as soon as possible. Longer periods of standing favor the uncontrolled reproduction of wild yeasts and unwanted bacteria. Fermentation problems can be reliably prevented by the dosages indicated (see table).

SIHA Active Yeast 6 (Distillery Yeast) is best stirred into 10 times the amount of a fifty-fifty juice-water mixture at 68 – 86 °F (20 – 30 °C), left for about 10 minutes, then stirred thoroughly again and added to the mash. An even distribution of the yeast is important.

It can also be added – in portions – directly during the mashing process without suspension. The period until fermentation begins is only extended by a few hours as a result. However, to ensure reliable fermentation, the yeast quantity should be increased by about 20%.

Application	Quantity required lb/1,000 gal (g/hl) under	
	normal	difficult
fermentation conditions		
Apple mashes	0.4 – 1.25 (5 – 15)	0.8 – 2.5 (10 – 30)
Plum mashes	0.4 – 1.25 (5 – 15)	0.8 – 2.5 (10 – 30)
Williams pear mashes	0.4 – 1.25 (5 – 15)	0.8 – 2.5 (10 – 30)
Pear mashes	0.4 – 1.25 (5 – 15)	0.8 – 2.5 (10 – 30)
Cherry mashes	0.4 – 1.25 (5 – 15)	0.8 – 2.5 (10 – 30)
Topinambour mashes	-	1.6 – 3.3 (20 – 40)
Corn mashes	0.4 – 1.25 (5 – 15)	0.8 – 2.5 (10 – 30)

**Safety**

No technical safety data are required as this product goes directly into the production of foodstuffs.

There is no danger for personnel and the environment during storage, handling and transportation.

Further safety information can be found in the relevant Material Safety Data Sheet, which can be downloaded from our website.

**Storage**

SIHA Active Yeast 6 (Distillery Yeast) is packed in gastight aluminum sandwich foil using inert gas. The package is vacuum-sealed and can be easily checked for intactness. The packing date is embossed in the seam.

The yeast can be stored in an undamaged package at 39 – 50 °F (4 – 10 °C) for three years. Temperatures up to 68 °F (20 °C) are briefly possible if the package is undamaged.

## Delivery Information

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SIHA Active Yeast 6 (Distillery Yeast) is sold under article no. 93.060 and is available in the following package sizes:

0.28 lb (125 g) aluminum sandwich foil package  
25 x 0.28 lb (125 g) package in cardboard box

1.1 lb (500 g) aluminum sandwich foil, block package

20 x 1.1 lb (500 g) block packages in cardboard box

## Certified Quality

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SIHA Active Yeast 6 (Distillery Yeast) is monitored constantly during the production process to ensure consistently high quality. These inspections cover technical function criteria as well as approval in accordance with the law governing the production and sale of foodstuffs. Strict controls are carried out immediately before and during final packing.

SIHA Active Yeast 6 (Distillery Yeast) meets the purity criteria of the International Codex for Wine Processing Agents and complies with the German Wine Law.

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