



Specification of Angel series products

Angel turbo yeast GH

Description

Active dry yeast GH is made of specifically selected high-quality alcohol yeast strains and a special blend of minerals, vitamins, and nutrients, applicable for sugar fermentation and performing excellently under most conditions. It is a yeast and nutrient pack especially designed to produce alcohol with high fermentation speed and ferments to high alcohol levels. It is suitable for the fermentation with alcohol concentration of 13~18%.

Application

It is suitable for fermentation in the concentration of 240-300g/L sugar. GH can be added directly or after activation. The dosage is 2-4g/L according to the volume of fermentation liquid, and 2-5g/L fruit powder can be added together. Fermentation temperature was controlled between 24~33°C. The fermentation was completed until the specific gravity of fermentation broth was less than 0.990.

Concentration of sugar	240~270g/L		270~300g/L	
Dosage	2~3g/L		3~4g/L	
Ferment temperature	24~28 °C (75.2~82.4 °F)	28-33 °C (82.4-91.4 °F)	24~28 °C (75.2~82.4 °F)	28-33 °C (82.4-91.4 °F)
Ferment time	5~8 Day	3~5Day	8~10 Day	5~8Day
% alcohol/volume	13~15%		15~18%	

Package:

Vacuum aluminum foil packaging, 10kg/bag, 250g/bag.

Storage and shelf life:

Store in low temperature and dry place, with the shelf life of 18 months.