

# DistilaMax<sup>®</sup> LS



**DistilaMax<sup>®</sup> LS** active dry yeast is a selected strain of *Saccharomyces cerevisiae bayanus* selected for use in the production of tequila, fruit brandies, and neutral grain spirits. DistilaMax<sup>®</sup> LS produces a broad spectrum of flavor congeners and gives a desirable taste profile on many different substrates, giving it a wide range of distilling applications.

## characteristics

DistilaMax<sup>®</sup> LS displays a wide range of temperatures for fermentation including low temperatures. However, highest alcohol production yields at temperatures between 30°C - 35°C (86°F - 95°F).

It demonstrates a short lag phase, which helps it compete against contaminant bacteria and has a fast fermentation rate in a wide pH range.

DistilaMax<sup>®</sup> LS has a lower nitrogen need than other distillers strains.

It ferments well at low temperatures and is effective at restarting stuck fermentations.

High alcohol tolerance up to 18%.

Low O<sub>2</sub> requirement (especially at lot T°).

Low to average production of volatile acidity.

## ingredients

DistilaMax<sup>®</sup> LS an active dry yeast strain of *Saccharomyces cerevisiae bayanus*.

## applications

DistilaMax<sup>®</sup> LS is a robust yeast that is used in batch and semi-continuous fermentations.

## packaging

- 500 g vacuum sealed pouches

## directions for use

It is recommended to rehydrate the yeast before utilization. To rehydrate, add yeast to a 10x volume of fresh water at 32°C - 36°C (89.6°F - 96.8°F), then stir and allow to stand for 15 minutes.

Pitching rates will depend on the process, but generally range between 25 - 40 g/hl. Lower levels can be used if there is a conditioning stage before the fermentor. If added straight to the fermentor, temperature should be between 30°C - 35°C (86°F - 95°F).

## storage and handling

DistilaMax<sup>®</sup> LS should be stored in a dry area away from extreme temperature variations and moisture for maximum stability. When stored under these conditions, the product is stable for 36 months from the date of manufacture.

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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