
Angel active dry yeast YH 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 fast fermentation speed and consistency. It is suitable for the fermentation with alcohol concentration of 13~17%.

It is suitable for fermentation in the concentration of 240-300 g/L sugar. The Yeast can be added directly or after activation. The dosage is 5-7 g/L according to the volume of fermentation liquid. Fermentation temperature was controlled between 24~33°C. The fermentation was completed until the specific gravity of fermentation broth was less than 0.9.

Concentration of sugar	240 g/L		300 g/L	
Dosage	5-7 g/L			
Ferment temperature	24-28°C	30-33°C	24-28°C	30-33°C
Ferment time	6-8	4-6	8-10	6-8
% alcohol/volume	13%-15%		16%-17%	

Notes: The above results are the test results in sucrose solution.

Vacuum aluminum foil packaging, 10kg*1/carton, 250g*20/carton.

Vacuum aluminum foil packaging, store in low temperature and dry place, with the shelf life of 24 months.