



Pinnacle Distillers Yeast

**Premium quality, performance
and outcomes.**

AB Biotek – a relatively new name in the industry – actually has quite a **long history** in the consumer alcohol space, including distilling, that dates back **more than 150 years**.

Marketed and sold globally under the **Pinnacle brand**, AB Biotek's portfolio of yeast, fermentation nutrients and technical expertise meet the growing needs of today's industrial and craft distillers.



A business division of AB MAURI



scan
to learn
more



Attributes of Pinnacle Distillers Yeast

	Spirit application	Principal use	Thermo- tolerance	Osmo- tolerance	Organic acid conditioning	Ethanol tolerance	Organoleptic suitability	High gravity suitability
DISTILLERS YEAST (M)	Whisky	Malt	up to 35°C	Good	Good	up to 12% v/v	High	Good
DISTILLERS YEAST (MG+)	Whisky	Malt / Grain	up to 37°C	High	Good	up to 13% v/v	High	High
DISTILLERS YEAST (AW)	North American Whiskey	Corn, Rye, Wheat & Malted Barley	up to 34°C	Good	Good	up to 12% v/v	Good	Good
DISTILLERS YEAST RUM CS	Rum / Neutral Spirits	Grain	up to 37 °C	High	High	up to 13% v/v	High	High
DISTILLERS YEAST RUM pombe	Rum	Cane Molasses/ Cane Juice	up to 35°C	Good	Good	up to 10% v/v	High	Good
DISTILLERS YEAST (G)	Vodka / Neutral spirits	Grain	up to 37 °C	High	High	16%+ v/v	Good	High
DISTILLERS YEAST Teq Robusto	Tequila / Agave Spirits	Agave Juice	up to 35°C	Good	High	up to 12% v/v	Good	N/A
DISTILLERS YEAST Teq Tradicional	Tequila / Agave Spirits	Agave Juice	up to 35°C	Good	Good	up to 12% v/v	High	N/A