

PinnacleDistillers 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.









APINNACLE™

Attributes of **Pinnacle distillers Yeast**

500g/tt.6cz	Principle Use	Principle use	Thermo- tolerance	Osmo- tolerance	Organic Acid Conditioning	Ethanol tolerance	Organoleptic suitability	High Gravity Suitability
DISTILLERS YEAST (MG+)	Whisky	Malt/Grain	up to 37°c	High	Good	up to 13%v/v	High	High
DISTILLERS YEAST (M)	Whisky	Malt	up to 35°c	Good	Good	up to 12% v/v	High	Good
DISTILLERS YEAST (S)	Rum / Neutral Spirits	Cane Molasses	up to 37°c	High	High	up to 13% v/v	High	Good
DISTILLERS YEAST (G)	Vodka / Neutral spirits	Grain	up to 37°c	High	High	16%+ v/v	Good	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