



Profile Summary:

Turbo Yeast 24 Hour (UF) - Makes up to 6 Gallons

Application:

Used to ferment sugar up to 14% ABV, producing a premium quality alcohol wash/base (optimum conditions allowing).

Directions:

Prepare 5.5 gallons (21L) of hot water in a 7.9 gallon (30L) fermenter. Add 13 lbs. (6kg) of sugar and stir. Ensure sugar is fully dissolved before proceeding. When the sugar solution is 95°F (35°C) or below add the 24 Hour Turbo Yeast sachet contents and stir well. Secure lid firmly onto fermenter, attach airlock and leave to ferment at a temperature between 68-86°F (20-30°C) for 24 hours. Please note: Fermentation times may vary depending on conditions and temperature control.

Declared Pack Weight: 260g e

BBE: 18 Months

Ingredient Declarations: Yeast, yeast nutrient, antifoam, vitamins, trace minerals .

Allergen Declarations: None



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