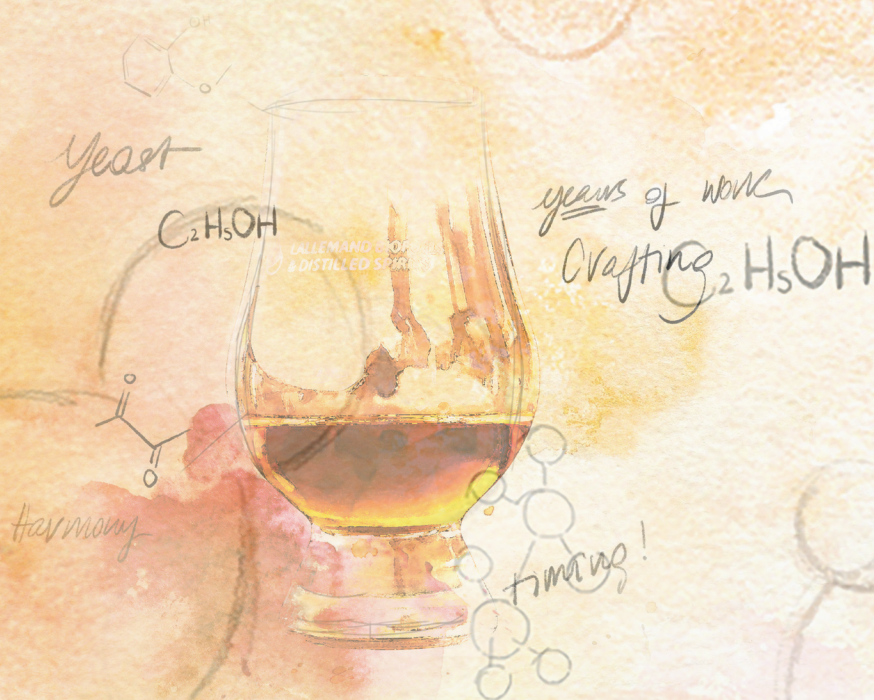


# LALLEMAND CRAFT DISTILLING

Where **Science** Meets **Art**



## DistilaMax<sup>®</sup> Profiles

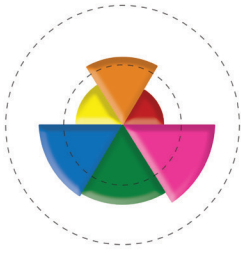
A Range of Selected Yeasts to Craft Spirits for Your Palette



LALLEMAND BIOFUELS  
& DISTILLED SPIRITS

# Grain-Based Yeast

■ Isoamyl acetate   
 ■ Ethyl octanoate   
 ■ Ethyl decanoate   
 ■ Phenyl-2-ethanol   
 ■ Ethyl hexanoate   
 ■ Isoamyl alcohols

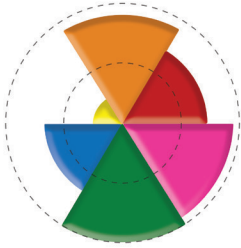


## MW

### Results on Malted Grain

**DistilaMax® MW** is recommended for the production of malt whisk(e)y and has been selected for its ability to ferment maltose, maltotriose and other starch derived saccharides present in malted barley feedstock. It produces a congener profile that will increase spirit complexity resulting in fruity and spicy notes.

**OPTIMAL CONDITIONS:** temperature 25°C – 33°C, pH 3.8- 5.3



## XP

### Results on Malted Grain

**DistilaMax® XP** is recommended for malted grain whisk(e)y production and has been selected specifically for its ability to ferment at elevated temperatures. It produces a congener profile that is well-suited to malted grain with higher ester production, generally resulting in increased complexity and fruity notes.

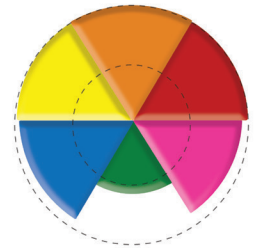
**OPTIMAL CONDITIONS:** temperature 25°C – 36°C, pH 3.8- 5.3

## GW

### Results on Grain

**DistilaMax GW®** is recommended for use in the production of American style whiskies from various whole grain fermentations. It produces a specific congener profile typical of grain whiskies.

**OPTIMAL CONDITIONS:** temperature 20°C – 34°C, pH 3.8- 5.3

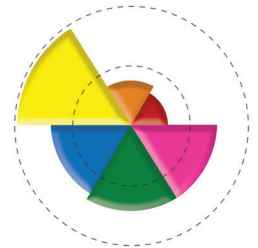


## NT

### Results on Grain

**DistilaMax® NT** is recommended for use in the production of whisky by fermentation of malted grain or grain feedstock. It produces an increased complex and fruity whisky congener profile even at elevated temperatures.

**OPTIMAL CONDITIONS:** temperature 20°C – 36°C, pH 3.8- 5.3

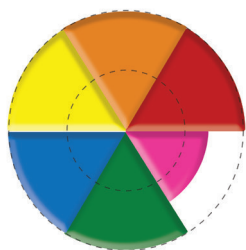


## Recommended Applications with LBDS Strains

Strains by Distilled Spirits Style	Malt Whisky	Grain Whisky	Bourbon	Tennessee Whisky	Rye Whiskey	Rum
DistilaMax MW	●	●			●	
DistilaMax XP	●				●	
DistilaMax GW	●	●	●	●		
DistilaMax NT	●	●	●	●	●	
DistilaMax RM						
DistilaMax CN						●
DistilaMax SR						●
DistilaMax LS						●
DistilaMax TQ						
DistilaMax HT		●	●	●		
DistilaMax DS						

# Sugar-Based Yeast

■ Isoamyl acetate  
 ■ Ethyl octanoate  
 ■ Ethyl decanoate  
 ■ Phenyl-2-ethanol  
 ■ Ethyl hexanoate  
 ■ Isoamyl alcohols



## RM

### Results on Sugar Cane Juice

**DistilaMax® RM** is recommended for the production of rum agricole and other cane juice-based spirits. It displays intense tropical fruity aromas and complexity and was selected in a tropical region by the INRA (France) in partnership with Lallemand.

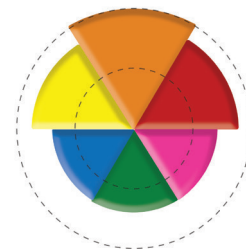
**OPTIMAL CONDITIONS:** temperature 25°C – 36°C, pH 3.3- 5.3

## CN

### Results on Cane Molasses

**DistilaMax® CN** is recommended in the production of all aromatic and complex types of rums and rum agricole due to its ability to work well on fresh sugar cane-juice and on cane molasses. It shows good tolerance to osmotic stress and performs well in adverse conditions.

**OPTIMAL CONDITIONS:** temperature 25°C – 38°C, pH 3.4- 5.3

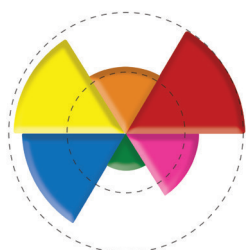
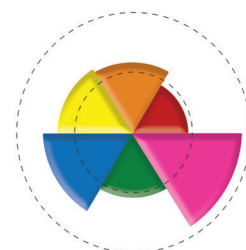


## SR

### Results on Cane Molasses

**DistilaMax® SR** is recommended for spirits production using sugar beet substrates and cane molasses. It is robust and displays an overall good stress resistance to osmotic pressure, organic acids, high temperatures, and high solid matrices.

**OPTIMAL CONDITIONS:** temperature 25°C – 36°C, pH 3.6- 5.3

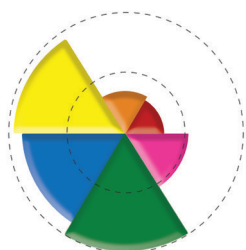


## LS

### Results on Sugar Juice

**DistilaMax® LS** is a fructophilic yeast recommended for use in the production of tequila, mezcal and fruit brandies. It produces a broad spectrum of flavour congeners well-suited for these spirits.

**OPTIMAL CONDITIONS:** temperature 20°C – 33°C, pH 3.2- 5.2



## TQ

### Results on Sugar Juice

**DistilaMax® TQ** is recommended for the production of tequila, mezcal and brandies due to its ability to ferment glucose and fructose in high-stress conditions. It develops tequila notes at higher fermentation temperatures and brandy notes at lower fermentation temperatures.

**OPTIMAL CONDITIONS:** temperature 20°C – 33°C, pH 3.2- 5.2

Rhum Agricole	Cachaça	Tequila	Mezcal	Fruit Brandies/ Pisco	Vodka	Gin	Neutral Alcohol
●	●						
●	●	●					
	●	●	●				
		●	●	●			
		●	●	●			
					●	●	●
		●			●	●	●

# General Purpose Yeasts

## HT

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**DistilaMax® HT** is recommended for the production of many types of spirits from most grain and starch-based mashes such as vodka, neutral and light flavored spirits. It is more thermotolerant and produces less congeners than most strains.

**OPTIMAL CONDITIONS:** temperature 25°C – 37°C, pH 3.8- 5.2

## DS

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**DistilaMax® DS** is recommended to ferment a broad range of mash styles and produces a congener profile that benefits light to neutral grain alcohol.

**OPTIMAL CONDITIONS:** temperature 25°C – 33°C, pH 3.8- 5.2

### About the Colour Wheels:

The compounds shown on the wheels represent a subset of the most abundant volatile molecules (congeners) found in distilled beverages. The congener profile of each yeast strain was obtained following fermentation in the specified feedstock and distillation at pilot scale. The segments of the wheel show the relative abundance of each compound compared to that obtained with three other yeast strains of the same category, tested in the same conditions.

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