

Yeast and Unlocking its Potential

Presenter: Lisa Macrae¹

1. AB Mauri Technology & Development, The Precinct Corporate Centre, 1 Richardson Place, North Ryde, NSW 2113, Australia

Category: Fermentation

The pressure on distilleries to appeal to the next generation of spirit consumers is immense and indeed an ever-present challenge. Millennials, Gen Z and even Alpha into the future will demand a wide range of flavors and taste experiences that come through at a fast pace. The quest is on to discover the next flavour differentiator in whisky and other spirit categories.

The spirit's industry is currently supplied by only a handful of commercial distilling yeast strains in dried format. We found these strains have limitations in differences in spirit character between them. Fermentation conditions such as temperature, %abv, %mash solids, fermenter design, wort clarity/composition, pitching rate and the final distillation can all be tweaked to induce different characters from these distilling strains. Recent developments in innovations have increased the availability of distilling yeasts, specifically designed to produce differences in flavour, at the control of the distiller.

AB Biotek are bringing our next piece of technology to the distilling industry which is flavor focused. When screening yeast strains outside the typical whisky strain groups, we discovered how broad new make characters can be and how amazing some of the new flavours and characters are. What we will present are eight distilling yeasts in our new Pinnacle Distinction range that will provide a broad range of desirable new make flavours and characters.