

NXT Turbo Spirit



NXT Turbo Spirit is a high performing yeast with nutrients for producing a high alcohol neutral base for RTD (Ready-To-Drink) alcoholic beverages. These include hard seltzers and teas, iced coffees and teas, and other flavoured alcoholic beverages and carbonated drinks.

NXT Turbo Spirit is a carefully selected blend of yeast and specific yeast nutrients, in the form of an Active Dry Yeast, that is urea-free.



FEATURES

As a thermotolerant yeast NXT Turbo Spirit has exceptionally good resistance to high fermentation temperatures and its plasma membrane makeup allows it to resist the osmotic pressure of high ethanol concentrations. It ferments fast, aided by a unique formulation of yeast plus inorganic and organic nutrients, and an acidity regulator to buffer the pH of the sugar base or wash.

NXT Turbo Spirit will utilise typical sources of sugar including cane sugar (sucrose), glucose, or liquid invert sugar (a glucose and fructose blend), or corn sugar (dextrose). It's perfect for beverage manufacturers using simple sugars to produce a high neutral alcohol base, one which if required can be further diluted, for lower alcohol RTDs. It is also possible to use wort or malt extract with other sugar sources, however, this may require the enzyme glucoamylase (amyloglucosidase) to achieve high attenuation.



FERMENTATION PROPERTIES

NXT Turbo Spirit yeast strain is a *Saccharomyces cerevisiae*

- Fermentation range is 20 – 28°C / 68 – 82°C
- Optimal temperature 25°C / 77°F
- Alcohol tolerance is 13 - 15% ABV
- Total esters are extremely low
- H₂S formation is exceptionally low
- Faster ferments lead to greater production and dilution capacity saving on energy and time, and lowering costs

APPLICATION SHEET



APPLICATION

Pitch or dose between 250 – 500 g/hl of the dry active yeast directly into the sugar wash at a temperature 18°C / 64°F or over. The dosage will affect the fermentation performance; higher dose rates will give faster ferments. Although NXT Turbo Spirit contains an acidity regulator it is advisable to ensure the pH is >3.0.



THE SECRET TO MAKING A CLEAN, NEUTRAL, HIGH ALCOHOL BASE



A fast-fermenting, high ethanol tolerant yeast strain, one which produce little to no aroma and flavour - in this case it is NXT Turbo Spirit



Time and temperature – for the sugar or sugar syrup to dissolve and the temperature to be exactly right for pitching the yeast; avoid large temperature fluctuations during fermentation; and allow the alcohol base to mature to ensure any volatiles formed to dissipate



Good clarification and filtration – use activated carbon filters such as AEB's CARBOSIL and clarifiers QUICKIGEL or SPINDASOL for a clear clean tasting alcohol



GET IN TOUCH

If you're looking to create your very own high alcohol neutral base for hard seltzers or other RTD alcohol beverages, or just need a little technical help, contact the AEB Brewing Team at info@aeb-group.com