

LD Carlson Co. is proud to offer FermFast™, our in-house line of premium yeasts, enzymes, additives and accessories for crafting high alcohol spirits and liquors. Our high quality FermFast™ yeast strains make the perfect choice for crafting anything from a high alcohol wash/base to your favorite vodka or rum recipe. Our premium enzymes will ensure that you get the most out of your fermentation, while our finings, carbons and additives will help you produce crystal clear, potable results that you'll be happy to enjoy with friends and family.

## Yeasts

### FermFast™ 48 Hour Turbo Yeast

Use to ferment sugar up to 20% ABV in 5 - 7 days, or up to 14.5% ABV in 48 hours. Produces a premium quality alcohol wash/base (optimum conditions allowing).

### FermFast™ Rum Turbo Yeast

Use with molasses-sugar wash fermentations up to 15% ABV. Best results are achieved using 50:50 proportions of molasses and sugar, alternatively 100% sugar can be used. Contains complete nutrient complex to ensure rapid and reliable fermentation of molasses or sugar. This product contains glucoamylase enzyme to maximize yield by converting any dextrins present into fermentable sugars.

### FermFast™ 24 Hour Turbo Yeast

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

### FermFast™ Vodka Turbo Yeast

Use to ferment 13 lbs. (6kg) of sugar up to 14% ABV, however best results are achieved using mashed grains or potatoes. Alternatively, a combination of mashed grains and sugar can be used. This product contains glucoamylase for the conversion of dextrins to fermentable sugars.

### FermFast™ Whisky Yeast

Use to ferment mashed grains or malt extract worts up to a maximum of 15% ABV. Cannot be used with sugar solutions without separate nutrient addition. This product contains glucoamylase for the conversion of dextrins to fermentable sugars.

### FermFast™ Fruit Turbo Yeast

Use to ferment all-fruit or fruit-sugar mixes up to 18% ABV. Best results are achieved when at least 50% of the sugar content comes from fruit. Do not use with 100% sugar solution. Please note: when using fruit, treatment with pectinase enzyme may be required to remove haze-causing pectin if the fermented wash is to be consumed without distillation.

## Enzymes

### FermFast™ Alpha-Amylase Enzyme

Thermostable powdered alpha-amylase enzyme for hydrolysis of long-chain starch molecules into short-chain dextrins. For use in mashing of grains, potato or any other starch-based substrate prior to saccharification (with glucoamylase) and ethanolic fermentation.

### FermFast™ Glucoamylase Enzyme

Powdered glucoamylase enzyme for hydrolysis of short-chain dextrins into fermentable sugars. For saccharification of dextrins following mashing of grains, potato or any other starch-based substrate prior to ethanolic fermentation.

## Additives

### FermFast™ Anti-Foam

Food-grade, silicon-based liquid antifoam emulsion for prevention of foaming during fermentation or distillation.

### FermFast™ Liquid Activated Carbon

Powdered activated carbon slurry for use in purification of fermented alcoholic wash.

### FermFast™ DualFine

Use as a dual stage clearing aid for beer, wine and spirits.

### FermFast™ Dual Smooth

Duplex pack of glycerine and liquid oak extract (Sinatin 17) for smoothing out and adding an aged quality to young wine.

## Accessories

### FermFast™ Copper Mesh Roll 20 ft.

Pure copper mesh to use for packing a distilling column. Mesh is 5 in. wide and 20 ft. in length.

### FermFast™ Raschig Rings 1 oz.

(available in 1 oz. and 1 lb.)

Raschig rings work great as a boil enhancer and for column filling due to their large surface area.

### FermFast™ Activated Carbon

(available in 4 oz. and 1 lb.)

For use with any carbon purification system. Removes unwanted odors and flavors from fermented bases.



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