

DISTILLERS FERMENTATION

RECORD SHEET

1. In the space below please draw a picture of your fermenting vessel(s)(include appropriate dimensions and also the type of cooling system):

Please state if no cooling system is being used and whether cooling is automatic or manual.

2. What is the total volume you will be fermenting in the above type fermentor?

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3. What is the total weight of sugar you will fermenting and what type of sugar will you be using (i.e. sucrose, dextrose or molasses etc)?
Please provide data specification sheet on the sugar, if available.

4. What is the total weight and the name of the Turbo Yeast you will be using?

5. Are any other ingredients used (i.e. fruits? Anti-frothing agents? Acids? etc), if so, please provide full details:

6. Please describe **exactly** how the fermentation is prepared. (i.e. how is the sugar dissolved? What order of addition of ingredients is used? etc), temperature of wash when yeast is added:

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The information you have provided will greatly assist us to find out what caused any problem, or to solve it and will also allow us to more effectively answer any questions you have regarding your fermentation.

If you have any further observations (like maximum/minimum temperatures, if a maximum thermometer was used and temperature reached etc.) please write them in the space provided below: