CHARACTERISTICS OF DISTILAMAX®

Temperature	Feedstock	DistilaMax®	pH range	Ethanol content	Higher alcohols	Esters
20 °C 28°C	MALTED	MW	3.8 – 5.3	666	666	♦ ♦
		NT	3.8 - 5.3	666	666	666
		ХР	3.8 – 5.3			**
		MW	3.8 – 5.3			
28 °C 34°C		NT	3.8 - 5.3			**
		ХР	3.8 – 5.3	<u>هههه</u>		
	GRAIN	MW	3.8 – 5.3	666	\$\$\$	\$\$
34 °C 36°C		NT	3.8 – 5.3	666	0066	666
		ХР	3.8 – 5.3	**	6660	666
20°C - 34°C	GRAIN	GW	3.8 – 5.3	الم	**	\$66
20°C – 36°C		NT	3.8 - 5.3	الله الله الماني ال	\$\$\$	60666
25°C - 33°C		MW	3.8 - 5.3	فهه في الم		600
28°C - 35°C		HT	3.8 – 5.8		▲ ∆∆∆	666
25°C – 38°C	CANF MOLASSES	CN	3.4 – 5.3	<u>هههه</u>	6660	٥
25°C – 36°C		SR	3.6 – 5.3		\$\$\$	6666
25°C – 34°C	BEET MOLASSES	SR	3.6 - 5.3		\$\$\$	6600

27 °C - 33 °C	SUGAR CANE JUICE	RM	3.3 – 5.3	600	٥	
33 °C - 36 °C		RM	3.3 – 5.3	**		
27°C – 33°C		CN	3.4 – 5.3	<u>ههه</u> ک	♦	
33°C – 38°C		CN	3.4 – 5.3	<u>هههه</u>		
27 °C - 33 °C		SR	3.6 - 5.3	٥	600	

20°C -33°C		TQ	3.2 – 5.2	
20°C -33°C	AGAVE	LS	3.2 – 5.2	
36°C – 38°C		AG	3.8 – 5.2	

20°C – 33°C	FRUIT	LS	3.2 – 5.2	ا الحالي الم	
20°C -33°C		TQ	3.2 – 5.2	فههه	666

DistilaMax Characteristics Table - 240328







CHARACTERISTICS OF DISTILAMAX®



Higher alcohols

Higher alcohols are alcohols with more than two carbon atoms.

Ethanol contains two carbons. They are formed in small amounts by the yeast metabolism during the alcoholic fermentation process.

Higher alcohols are produced through a sequence of reactions from sugars and amino acids.

The amount produced is dependent on the genus, species and strain of yeast, the specific nutrient makeup (nitrogen and amino acids) and sugar composition of the must or wort and the temperature, aeration and pH profiles during fermentation.

Higher alcohols can have an aromatic effect. Some can be considered positive whilst others can be considered negative to the spirits aromatic profile.

Esters

Esters are key components of aromas. They are usually formed by the reaction between an acid and an alcohol with the elimination of water.

This is why it's important to develop some higher alcohols during the fermentation process.

As with higher alcohols, the production of esters is dependent on the yeast strain and fermentation conditions. The production of esters then continues during maturation in wooden barrels.

Esters make an important contribution to the aromatic profile of a spirit, even at very low concentrations.

Unlike higher alcohols, the aromatic threshold of esters is very low meaning concentrations of ppb are enough to impart spicy, fruity, flowery and others aromas to the distillate.







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