



High Alcohol Kombucha Production Technical Sheet

YEAST SUGGESTIONS:

- WLP001 California Ale Yeast®
- WLP715 Champagne Yeast
- WLP600 Kombucha SCOBY for under 4% ABV
- Pinnacle Distillers Yeast (S)

NUTRIENT SUGGESTIONS:

- White Labs Yeast Nutrient, use 15g-20g/BBL.

TIPS AND TRICKS:

- Highly acidic environments (<3.5) can be difficult for yeast to ferment.
- Co-inoculation with yeast and SCOBY can provide a faster fermentation time.
- Small scale trials are suggested to optimize nutrient, yeast and sugar combinations for a fully attenuating fermentation.

PITCH RATE:

- For White Labs liquid yeast, utilize the Custom Culture Calculator in the White Labs app or yeastman.com.
- Pinnacle Distillers Yeast (S) - Yeast can be added directly to a fermenter at a dose rate of between 0.2 and 0.5 kilograms per 1000 litres (0.44 and 1.1 pounds per 1000 gallons).

SUGGESTED ANALYTICAL LABORATORY SERVICES:

- LS3600 - Gluten
- LS6643 - Nutritional Label Analysis
- LS6646 - Alcohol By Volume/Weight
- LS6910 - Kombucha Final Product Testing
- LS6920 - Kombucha Advanced Package
- LS6930 - Kombucha Shelf Life Testing
- SIT0040 - Titratable Acidity