

Sanitizer Production at the Distillery

Optimizing Fermentation for Highest Ethanol Yield Using Lallemand Biofuels & Distilled Spirits Guideline

LALLEMAND
CRAFT DISTILLING

Fermentation (Fed Batch):

For 1000 L, Fermentation time: 28-36 hours, Temperature: 32° - 34° C (89.6° - 93.2° F)

Step 2

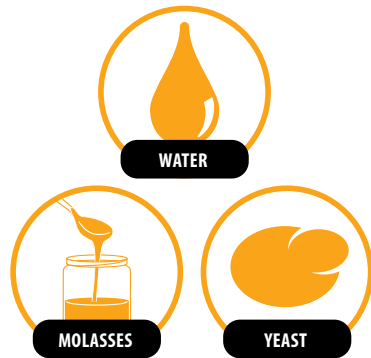
Add rest of the water to your fermenter + 30% of molasses

Step 3

After 10 hours, add 40% of molasses

Step 4

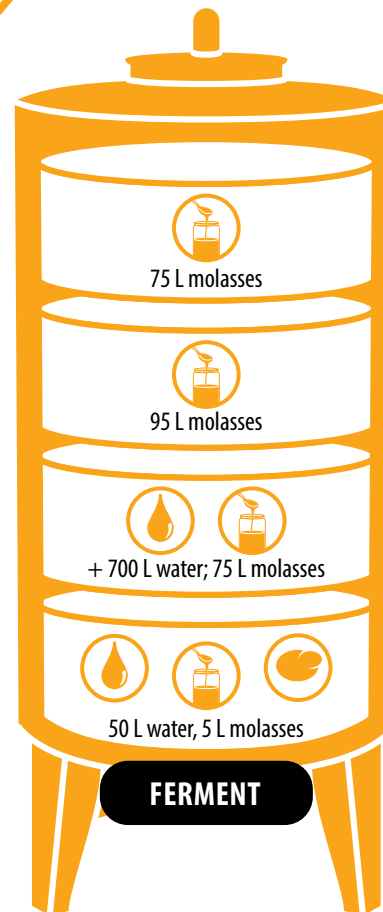
After 10 hours, add last 30% molasses.



Propagation:

Step 1

- Add water 5% of ferm volume and molasses to reach 6-8 Brix
- DistilaMax® HT 1g/litre (per final volume)
- DAP : 0.5 – 0.7g/litre
- DistilaVite® GN : 0.3 – 0.5g/ litre
- Temperature: 32° - 34° C (89.6° - 93.2° F)
- Propagate for 6-8 hours



Distillation:

Step 5

Ethanol: 94.9% min

To prepare your sanitizer follow WHO guidelines. Please be sure to read all regulations and TTB rules! Use the resources listed below.

Additional Resources:

WHO Guidance
https://www.who.int/gpsc/5may/Guide_to_Local_Production.pdf

FDA Declaration
<https://www.fda.gov/media/136289/download>

ASCA
<https://americancraftspirits.org/covid-19/>