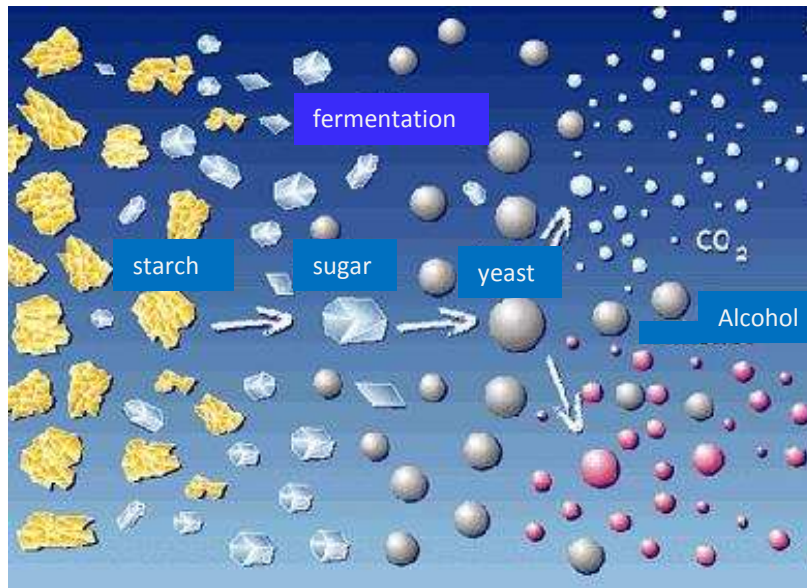


# Yeast – No fermentation without micro-organisms



## Yeast:

Yeast is a single-celled fungus of the category “sac fungi”, which is responsible for the fermentation when brewing beer and of course when producing whisky.

Yeast is very important for the humans as it converts the malt sugar (maltose) in the wort into alcohol, carbon dioxide, and warmth. Yeast reproduces by budding. It forms a bud (daughter cell), which finally grows to the mother cell's size. After that, the daughter cell separates from the mother cell, and together, they form a sprout mycelium. The busy protozoons also have a direct influence on the determination of the alcohol strength. Immediately after adding the yeast, the alcoholic fermentation begins. The fermentation process runs according to a “biological clock” and automatically stops after a while.

The yeast dispenses an exotically fruity aroma and contains a whole lot of vitamins, mineral nutrients, amino acids, and micronutrients.