

Premium Agave Syrup

Sugars & Fermentables

100% organic blue agave, non-GMO and allergen-free.

Agave is the primary ingredient in tequila and pulque. Agave syrup (sometimes called agave nectar) is the product of harvesting and stripping the pifa of a weber blue agave - the only species used to produce authentic tequila in Jalisco, Mexico. The pifa is then mashed, cooked, and the sugar syrup is extracted for fermentation. In some cases, agave syrup is augmented by corn sugar - these products are of a lesser price but not a viable alternative to BSG's pure blue agave syrup.

RECOMMENDED PRODUCT: SAFTEQ BLUE TEQUILA YEAST

Specifically selected to ferment blue agave, supplemented or not with other types of sugars. Its excellent performance in this environment is due to the ability to tolerate toxic substances such as furfural, normally present in agave juice. It has also increased tolerance to osmotic pressure and alcohol and can work in conditions of extreme temperatures. Recommended minimum dosage rate 0.5 g/L. Recommended fermentation temperature: 32°C (89.6°F).

Pack Size	SKU
25 kg	5DZZZZZ1003
285 kg	5DZZZZZ1002
1350 kg	5DZZZZZ1001

Sample Process for Agave Spirit

Agave Brix 75°
Wash Brix <19 Brix
Dilution ~1 part Agave to 5 parts water

Nutrient: Superfood® 400 ppm 2/3 @ pitch 1/3 @ 24hrs
Ciderferm™ 550 ppm 2/3 @ pitch 1/3 @ 24hrs

Yeast: Safteq Blue Tequila Yeast 284 grams /100 gallons
Safdistill C-70 284 grams/100 gallons



Select Ingredients

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