

PROPER YEAST REHYDRATION

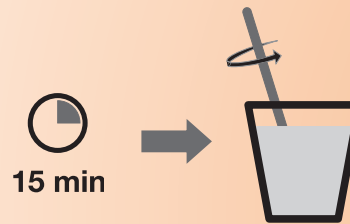
Four Easy Steps for Rehydrating Yeast and Inoculating Must



1. Suspend 2.4 lb/1000 gal (30 g/hL) of Go-Ferm® or GO-FERM PROTECT® in 20 times its weight of clean 110°F (43°C) water.
IMPORTANT: If not using Go-Ferm® or GO-FERM PROTECT®, water temperature should be 95°-104°F (35°-40°C) to avoid damaging the yeast.



2. Once the temperature of the Go-Ferm® or GO-FERM PROTECT® solution has dropped to 104°F (40°C), add 2 lb/1000 gal (25 g/hL) of active dried yeast. Stir gently to break up any clumps. Let suspension stand for 15 to 30 minutes, then stir gently again.



Note: Foam is not an indicator of yeast viability.



3. Slowly (5 minutes) combine an equal amount of must to be fermented with the yeast suspension. This will help the yeast adjust to cool temperature must and avoid cold shock caused by a rapid temperature drop exceeding 18°F (10°C). This atemperature may need repeating in a very low temperature must.



4. Add the yeast slurry to the bottom of the fermentation vessel just as you begin filling the vessel with must.

