



Concentrated Liquid Yeast

APPLICATION

The yeast is supplied as a concentrated liquid of 1800 mL in 2 L bottles. This volume is suitable for addition to 200 gallons juice or must. The yeast population after addition to 200 gallons will be greater than 5×10^6 cfu/mL.

INSTRUCTIONS FOR HANDLING CULTURE

Remove container of yeast concentrate from refrigerator a minimum of 3 hours before and no longer than 15 hours prior to use. Shake well to mix the culture. It is natural for the yeast suspension to settle and mixing at this stage is necessary to resuspend the culture. Pressure may develop while the culture warms up, so be careful when opening the container in order to avoid lost product. Venting the product by loosening the cap a few times during the warm up process will avoid pressure buildup.

FOR DIRECT INOCULATION

After acclimating the temperature and mixing, add the inoculum directly to 200 gallons of juice. Recommended juice temperature is 65-70 °F. If juice is more than 15°F colder than yeast, mix culture with equal parts juice and hold for 10-15 minutes. Repeat until culture is within 15°F of juice temperature.

TO PREPARE A LARGER CULTURE

Filter approximately 200 gallons clean settled grape juice or pasteurize by heating to 160°F for 5 minutes. Cool to 70°-80°F (21°-27°C) and add 200 grams Nutriferm Advance or Yeast Nutrient. Add the 1800 mL concentrated liquid culture and incubate at 70°-80°F (21°-27°C).

If it is impractical to prepare the juice as above, care should be taken to obtain clean, settled juice to which 25-50 ppm SO₂ was added at crushing or pressing. Avoid using press fraction unless it is sterile filtered

Aeration of the culture during buildup will improve cell strength and survival of the yeast culture. 200 gallons can be used at 5% (by volume) to inoculate 4000 gallons of juice.

INOCULATION WITH PREPARED CULTURE

Add starter culture to must or juice at 5% by volume. Use starter when it is between 20° and 15° Brix. Do not use cultures, which are lower than 8° Brix for inoculating. Below this point, the yeast culture is past the growth phase and may not be vigorous enough to produce a sound or complete fermentation.

Follow the instructions above for temperature adjustment and mixing prior to direct addition.