



## Culture Buildup Using Yeast Slants

### APPLICATION

The yeasts are supplied on slants to maintain viability and can be refrigerated for 2-3 weeks prior to use.

### INSTRUCTIONS

Transfers should be made in the laboratory, not in the cellar where cultures could easily be contaminated

#### Inoculating Sterile Medium

Use 70% Isopropyl alcohol to wipe or spray down work surface and neck of bottle and tube.

Open tube and insert sterile applicator (your hands should not contact tube or bottle neck). Scrape off yeast growth on slant. Open bottle and vigorously swirl applicator to remove yeast. Repeat if yeast was not completely removed from slant.

#### Incubation

Leave the bottle cap slightly ajar to allow CO<sub>2</sub> to escape. Incubate at 70°-80°F (21°-27°C) just until actively bubbling (4-24 hrs).

### ADDITIONAL BUILDUP

Pasteurize approximately 4 Liters clean settled grape juice by heating to 160°F for 5 minutes. Transfer to a clean container fitted with a fermentation lock. Cool to 70°-80°F (21°-27°C) and add 0.25 g/L DAP, Yeast Nutrient or Fermaid. Inoculate with the 400 mL active culture and incubate at 70°-80°F (21°-27°C).

It is usually impractical to pasteurize the next lots of juice, but care should be taken to obtain clean, settled juice to which 25-50 ppm SO<sub>2</sub> was added at crushing or pressing.

Transfers should be made each 24 to 48 hours. Transfers can be made as soon as juice is actively bubbling, as the yeast are at full growth at this time.

Continue building culture by expanding tenfold.

Aeration of the culture during buildup will improve cell strength and survival of the yeast culture.

### INOCULATION

Add starter culture to must or juice at 2-5% by volume. Use starter when it is between 20° and 8° Brix. Do not use cultures which are below 8° Brix for inoculating tanks. At this point, the yeast culture is past the growth phase and may not be vigorous enough to produce a sound or complete fermentation.