PROTOCOL

SACCHAROMYCES YEAST REHYDRATION

Note: *This protocol is not appropriate for non-Saccharomyces yeast. To rehydrate non-Saccharomyces yeast, please review the non-Saccharomyces rehydration protocol.*

PREPARE REHYDRATION NUTRIENT:

Pro Tip: do this step in a vessel that can accommodate up to 4 times the volume of the rehydrated yeast.

1. Suspend 30 g/hL (2.5 lb/1000 gal) of GO-FERM PROTECT EVOLUTION™ or GO-FERM™ in 20 times its weight of clean, chlorine-free, 43°C (110°F) water. Please note that these rehydration nutrients do not fully dissolve into solution, some clumping is normal.

$$\frac{(\text{gal}) \textbf{ Box 1} \times 2.5}{\text{volume of juice/must}} \div 1000 = \frac{(\text{lbs}) \textbf{ Box 2}}{\text{weight of GO-FERM PROTECT EVOLUTION}}$$

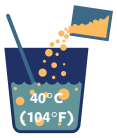
$$\frac{(\text{lbs}) \text{ from Box 2} \times 20}{\text{weight of GO-FERM PROTECT EVOLUTION}} \div 8.33 = \frac{(\text{gal})}{\text{volume of water}}$$

If not using a rehydration nutrient, add yeast to a water volume that is 10x the weight of the yeast at 40°C (104°F). This lower temperature is important, so you do not harm the yeast.

REHYDRATE YEAST:

2. Allow temperature of yeast rehydration nutrient solution to drop to 40°C (104°F).
3. Add 25 g/hL (2 lb/1000 gal) of active dried yeast.

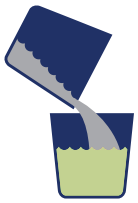
$$\frac{(\text{gal}) \text{ from Box 1} \times 2}{\text{volume of juice/must}} \div 1000 = \frac{(\text{lbs})}{\text{weight of yeast}}$$



4. Stir gently to break up any clumps and let suspension stand for 20 minutes, then stir gently again. Foaming is not an indicator of yeast viability. Do not let yeast stand in rehydration water longer than 30 minutes without adding juice/must or populations will decline.

ACCLIMATIZE:

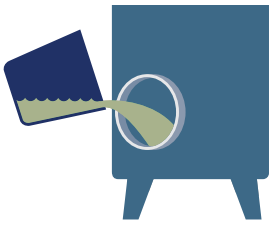
5. Slowly, over 5 minutes, add some juice/must to the yeast slurry to drop the temperature by 10°C (18°F). Let stand 15-20 minutes.
6. Repeat step 5 until the temperature difference between the yeast slurry and the juice/must is within 10°C (18°F). For example, if juice/must temperature is 20°C (68°F) and the yeast slurry temperature is 40°C (104°F), step 5 will need to be repeated twice.



INOCULATE:

7. Add yeast slurry from step 6 directly into juice/must and mix.

For large tanks with long filling times add the yeast slurry to the bottom of the fermentation vessel just as you begin filling with must/juice. This allows the yeast a head start over indigenous organisms.



Note: *Visit scottlab.com for a video animation of this protocol in English, French, and Spanish.*