

Four Easy Steps for Rehydrating Yeast and Inoculating Must



- 1** Suspend 2.5lb/1,000 gal (30g/hL) of Go-Ferm in 20 times its weight of clean 110°F (43°C) water. *IMPORTANT: If not using Go-Ferm, water temperature should be 104°F (40°C) to avoid damaging the yeast.*



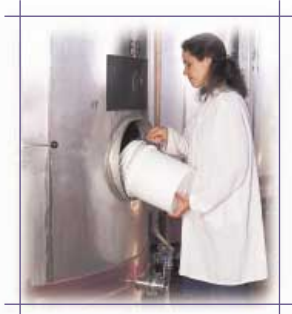
- 2** Once the temperature of the GO-FERM solution has dropped to 104°F (40°C), add 2lb/1,000 gal (25g/hL) of active dried yeast. Stir gently to break up any clumps. Let suspension stand for 15-30 minutes, then stir gently again.



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 to adjust to cool temperature must and avoid cold shock caused by a rapid temperature drop exceeding 18°F (10°C). This atemperation may need repeating in 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.



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