

PURE LIQUID YEAST HANDLING GUIDE

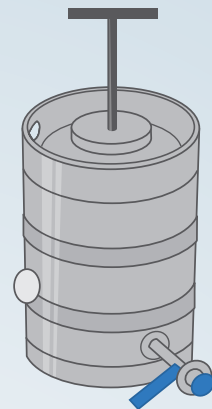
– PURE LIQUID YEAST HANDLING TIPS & TECHNIQUES –



SUPPLIES



200 gallon yeast pitchable (1.6 Liters)



Ferm Flask (15.5 gallons) or equivalent



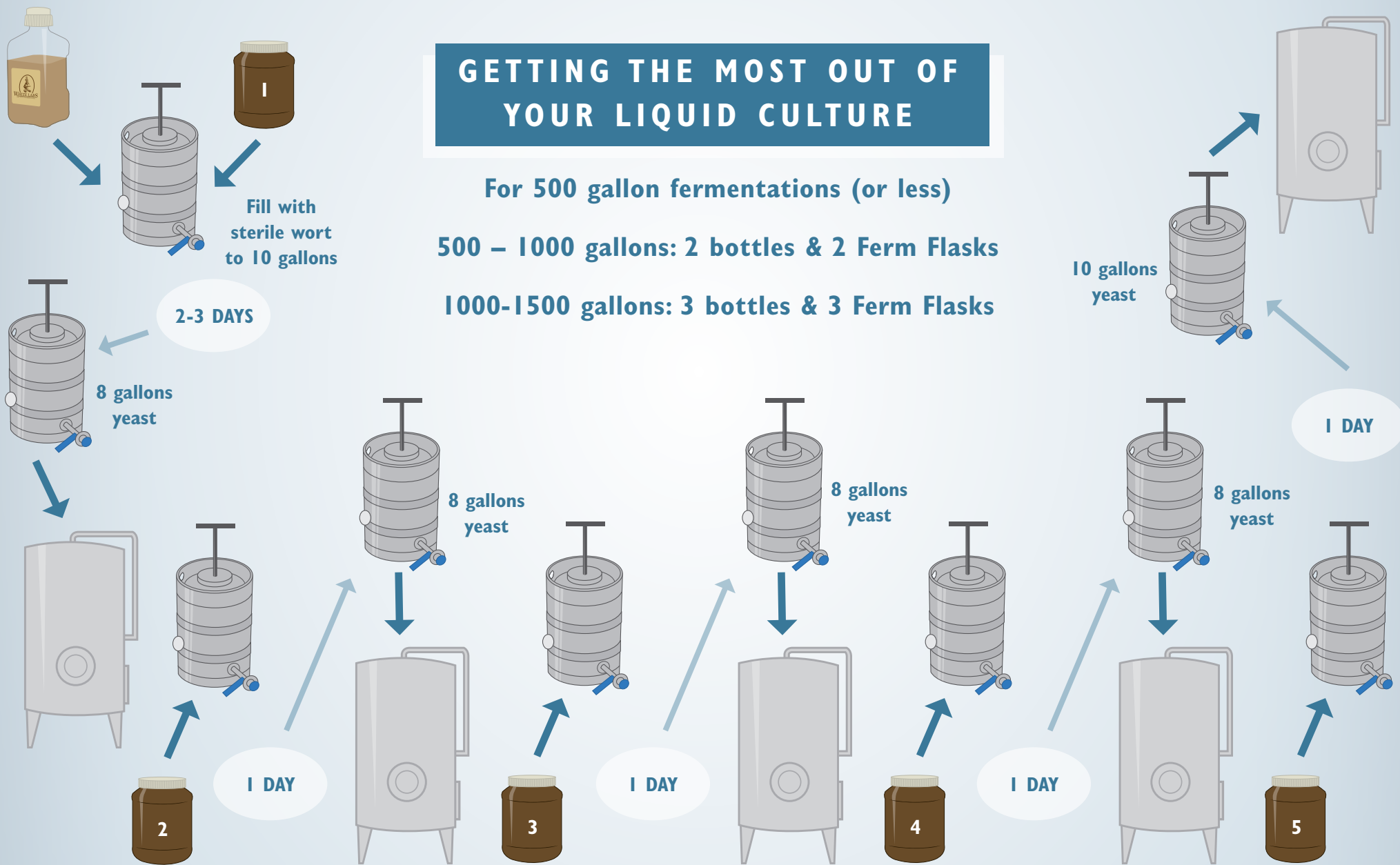
Sterile Wort (10 gallons) x 5

GETTING THE MOST OUT OF YOUR LIQUID CULTURE

For 500 gallon fermentations (or less)

500 – 1000 gallons: 2 bottles & 2 Ferm Flasks

1000-1500 gallons: 3 bottles & 3 Ferm Flasks



ABOUT LIQUID YEAST

- Completely free of contamination by either wild yeasts or bacteria
- Results in more robust flavor congeners

STORAGE

- Yeast should be stored at 40°F/4°C at all times until use
- Yeast is best before 4 months, however, we suggest using within 2 weeks for best fermentation results
- Viability loss will be 5% per week after the first two weeks

USING LIQUID YEAST

- Allow yeast to come to room temperature before use, 4-12 hours
- Loosen cap slightly when cold to vent any gas in the headspace of the bottle. This will improve the viability and shelf life
- Homogenize yeast slurry by shaking vigorously, releasing any pressure that may have built up
- Open yeast container and directly inoculate yeast into fermentor or yeast propagator