

REHYDRATION PROTOCOL



WHY REHYDRATION IS RECOMMENDED (BUT NOT ESSENTIAL)?

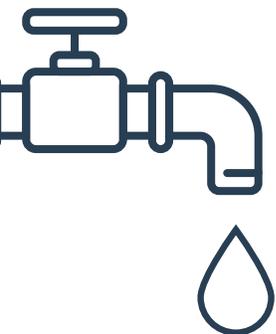
Rehydration is a simple process which allows the dry yeast to become liquid yeast, reducing the osmotic stress and enhancing a homogeneous dispersion.

WHAT IF I DO NOT REHYDRATE THE YEAST?

In case of sprinkling the yeast onto the wort, please take into account the following recommendations:

- Do not soak the sachet or pack into the wort, avoiding direct contact.
- Sprinkle the yeast all over the wort surface.
- Maintain high hygienic conditions during the direct pitching.

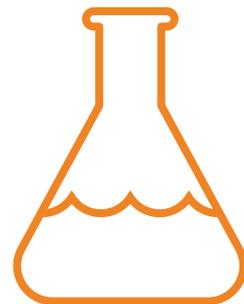
In most cases, dry-pitched fermentations proceed normally without any problems. However, this option is not recommended in high gravity worts (above 16°P or SG 1.065) or in soured worts with low pH.



YEAST REHYDRATION PROCESS

Step by Step

- Sanitize the upper part of the pack (e.g. ethanol 70%) and the scissors before opening.
- Sprinkle the yeast on the surface of 10 times its weight in clean, sterilized water at 30-35°C (86- 95F).
- Leave it undisturbed for 15 minutes, stir gently to suspend yeast completely.
- Leave it for 5 more minutes at 30-35°C (86- 95F).
- Temperate in steps at 5-minute intervals of 10°C to the temperature of the wort by mixing aliquots of wort in order to adjust the temperature of the hydrated yeast, with no delay.



Please Do Not

- Do not use distilled or reverse osmosis water, as it will result in loss of viability.
- Do not stir right after sprinkling, as it may break the yeast cell membrane.
- Do not allow temperation to be carried out by natural heat loss. This will take too long and could result in loss of viability or vitality.

FAQ

Should I oxygenate my wort?

Our yeast contains adequate reserves of carbohydrates and unsaturated fatty acids to achieve active growth.

It is unnecessary to aerate wort upon first use.

However, in high gravity wort (>16°P), some oxygenation would be beneficial in order to promote the synthesis of unsaturated fatty acids and sterols, which leads to new membrane cell formation. If oxygenation is not possible, then increase the pitch rate for high gravity worts to ensure an adequate population of fermenting cells.

What if I pitch the yeast at a much different temperature than my wort?

Temperature differences greater than 10°C between yeast and wort will result in a temperature shock. This will cause the formation of petite mutants, leading to long-term or incomplete fermentation and possible formation of undesirable flavors in your beer.