RE-HYDRATING & ACCLIMATING ACTIVE DRY YEAST

Un-rehydrated active dry yeast are extremely sensitive to cold-shock.

Even after re-hydration, yeast are very sensitive to being added to must/juice that is *below 68°F*.

Failure to address these two situations *will* result in extensive loss of yeast viability and subsequent slow starts, sluggish ferments, stuck fermentations *and* H_2S formation.

RE-HYDRATING ACTIVE DRY WINE YEAST

1. **Dissolve "START UP®" into 100°F/38°C *WATER*. *Do not guess. Use a thermometer*.**
2. ***Very gently*, stir yeast into water and "START UP®" mixture.**
3. **Let stand, covered, for 10-15 minutes *(never more than 30 minutes)*.**
4. **Then *gently* re-stir and ACCLIMATE to the must temperature (see below).**

	100°F WATER	START UP®	YEAST
100 lbs. or 8 gal. juice	6 ozs.	2.5 tsp. (9.2 grams)	7.4 grams
250 lbs. or 20 gal. juice	15 ozs.	6.25 tsp. (23.0 grams)	18.4 grams
500 lbs. or 40 gal. juice	30 ozs.	12.5 tsp. (46.0 grams)	36.8 grams
1000 lbs. or 80 gals. juice	60 ozs.	25 tsp. (92.0 grams)	73.6 grams

(1 Tablespoon *"Start Up®"* = 11.5 grams) (1/2 cup *"Start Up®"* = 113 grams)

START UP®: 2.5 lb/1000 gal; 1.15 gram/gallon; .09 gram/lb of grapes

YEAST: 2.0 lb/ 1000 gal; .92 gram/gal; .07 gram/lb

ACCLIMATE TO THE MUST/JUICE TEMPERATURE

1. **Add a small amount of well aerated or vigorously stirred juice to the re-hydrated yeast to bring the yeast mixture down *by about 10°F / 5°C, only*.**
2. **When some fermentation activity is seen (5 – 10 minutes), add another portion of well aerated or vigorously stirred juice to the yeast mix, again dropping the temperature *by about 10°F / 5°C, only*.**
3. **Repeat acclimating until the yeast mixture is *no more than 5°F / 2°C* warmer than the main must/juice.**
4. **Add the now acclimated, vigorous yeast to your grapes or juice, starting the fermentation. Also add 1/3 of your Superfood™Plus nutrient.**
   - **For must/juice inoculation below 60°F/15°C, a higher yeast dose is recommended to make up for cell mortality, which can be more than half the cells.**
   - **Cold-soaked red must should be inoculated with yeast, acclimated to the cold must temperature, *before* letting the must warm to fermentation temperature. This overwhelms the wild, non-sacharomyces/apiculate yeast, preventing the build up of ethyl acetate (nail polish smell).**