

YEAST STARTER KIT

Q27 Packing List

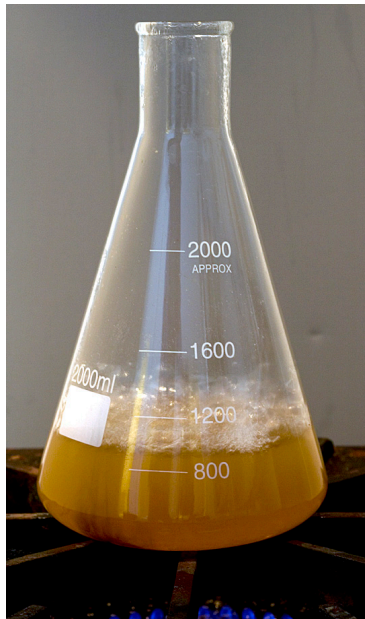
- 1. E71 Erlenmeyer Flask
- 1 M05 Dry Malt Extract
- 1 Q38 Foam Stopper
- 1 A58 Anti-Foam Bottle
- 1 Q42 Safety Glove

Not Included but Needed:

- ¼ cup measuring cup
- Small saucepan to mix nutrient

1. To make a yeast starter you will need a yeast culture to start. This can be a pouch or tube of liquid yeast, a tablespoon of slurry from a primary fermenter, or even the yeast sediment on the bottom of a bottle of fresh commercial beer. Keep in mind that it is safer to use a commercial tube or pouch of liquid yeast, as the yeast in commercial beer can be old and the slurry from a fermenter might be contaminated. The great thing about a yeast starter is that you can take an old commercial pouch or tube (up to a year old in most cases), and revive it so it can still be used.

2. Take ¼ level cup of the included dry malt extract and

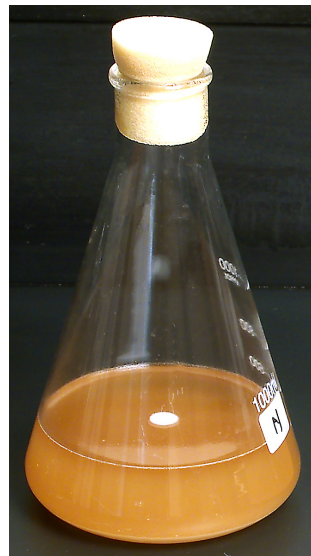


mix it with 400 milliliters of hot water*. Pour this mixture into your 1000ml Erlenmeyer Flask (flask pictured is a 2000 ml for illustration only) and then add two drops of the included anti foam solution to prevent boil overs. Now place on a stove and heat to a boil. When boiling is achieved, reduce heat and simmer for 5 minutes. Using the safety mit to prevent steam burns, add the porous foam stopper to the top of the hot flask during the last minute of simmering to sanitize the stopper with hot steam.

3. Now remove the stoppered flask with the safety glove from the stove and let cool. Cooling can be accelerated by placing the flask in a cold water bath. **DANGER- The flask is very hot and can burn if spilled or if the safety glove is not used.** The porous stopper will allow cool air to enter, while filtering out bacteria and wild yeast.

WARNING! SEVERE BURN DANGER

Use the included safety glove at all times when handling the hot flask and putting the foam stopper on the hot flask. Keep away from children.



4. When the flask is cool to body temperature, it is time to pitch the yeast culture. Remove the stopper and pour your culture into the flask. Quickly replace the stopper and set the culture in a warm (70° to 85° degree F.) area for 12 to 24 hours. The picture at left shows a starter after 6 hours, with growing yeast appearing as a small dot in the center.

5. The starter will be ready to pitch in 12 to 24 hours, as evidenced by a few floating patches of yeast on the surface (see below), and more importantly, a layer of fresh white yeast sediment laying

like a snowdrift on the bottom of the flask. You will not see a thick layer of foam on the surface, just a few patches. The most important thing is the fresh yeast sediment on the bottom of the flask, as shown below.



The yeast has started!

6. Now stir up the flask and add to 5 gallons of wort. Alternatively, if you cannot brew in the next day or two, the flask can be left for 3 days at room temperature. When you then use it, pour most of the liquid off first and then just add the slurry to your fermenter. Fermentation start times will be a little slower than if you had used the starter as soon as it was ready.



Ready to use starter with fresh yeast sediment

* If desired for a larger starter you can boil 800 milliliters of water with ½ cup of dry malt extract. Be sure to use 6 drops of anti foam before boiling.