

Yeast Starter

Source: www.wyeastlab.com

To make a yeast starter you will need:

- A saucepan
 - 1 cup (3.5 oz.) Dry Malt Extract
 - 1 liter water
 - ½ tsp. Yeast nutrient
 - A ½ gallon glass container and an airlock to fit your container. (for larger starters you will also need a 1 gallon container)
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- Mix DME, nutrient, and water.
 - Boil 20 minutes to sterilize.
 - Pour into a sanitized flask or jar with loose lid or foil.
 - Allow to cool to 70°F.
 - Shake well and add yeast culture.

Timing of Starter:

Because of high yeast cell counts, starters are ready for pitching within 24-36 hours of making. If you are making very high gravity beers (1.070 and higher) you may wish to use a larger starter by repeating the above process two or three times. Cultures should be used immediately.

Stirring and Oxygen:

Stirring or shaking the starter periodically or using a stir plate will improve cell growth.



Questions About This Recipe?

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