



MAKING YEAST STARTERS

MAKING A “YEAST STARTER” INCREASES THE PITCHING RATE (THE AMOUNT OF YEAST CELLS) OR BASICALLY GIVES YOU A LARGER QUANTITY OF YEAST CELLS, THUS REDUCING THE “LAG TIME”. REDUCING THE LAG TIME REDUCES THE RISK OF CONTAMINATION. ALWAYS BE SURE TO LET THE YEAST WARM TO ROOM TEMPERATURE AT LEAST 3 HOURS PRIOR TO MAKING THE STARTER.

- * IN A SAUCE PAN DISSOLVE 5 TABLESPOONS OF DRY MALT WITH 2 1/2 CUPS OF HOT WATER. (ANY COLOR OF MALT IS OK)**
- * IF YOU HAVE AN ERLERMEYER FLASK, YOU CAN ELIMINATE HAVING TO USE A PAN. YOU MAY DO EVERYTHING IN THE FLASK AS THEY ARE HEAT PROOF AND YOU CAN PUT THEM RIGHT ON THE STOVE AND BOIL THE STARTER IN THEM.**
- * BOIL FOR ABOUT 10 MINUTES.**
- * MEANWHILE, IF YOU ARE NOT USING AN ERLERMEYER FLASK SANITIZE A BEER OR WINE BOTTLE AND SMALL FUNNEL. (IF USING AN ERLERMEYER FLASK ELIMINATE THIS STEP)**
- * WHEN DONE BOILING, COOL TO 75 DEG F. MAKE SURE THAT WHAT EVER YOUR CHECKING THE TEMP. WITH IS . SANITIZED. I LIKE TO USE A LONG STEM STAINLESS THERMOMETER.**

- * BE SURE TO DIP THE YEAST VIAL OR POUCH IN SOME SANITIZER SO THE OUTSIDE OF THE YEAST CONTAINER IS SANITIZED.**
- * ADD THE YEAST TO YOUR STARTER AND PUT AIR LOCK ON THE BOTTLE OR ERLMEYER FLASK.**
- * I LIKE TO MAKE THE STARTER ABOUT TWO DAYS BEFORE I'M READY TO BREW. THATS WHEN THE YEAST IS MOST ACTIVE AND JUST WAITING TO WORK ITS MAGIC ! PITCH AS YOU NORMALLY WOULD.**

EASY HUH !!