

S. cerevisiae yeast rehydration

With or without a yeast preparator

TRADITIONAL REHYDRATION


1



WATER 10 times the yeast weight
YEAST 20 g/hL (200 ppm) of must

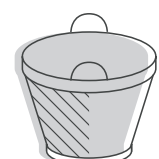
37°C (98°F)*

20 minutes



Starter in rehydration phase

2



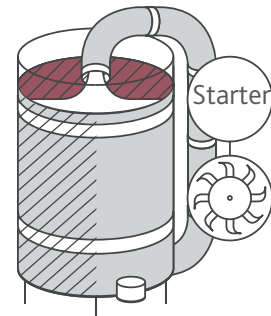
Acclimate the starter at the temperature by gradually adding must.

The difference between the temperature of the starter and the must to inoculate must not exceed 10°C (18°F)*.



The total duration of rehydration should not exceed **45 minutes** (Steps 1 + 2)

3



Incorporate the starter in the must during a pump-over.

REHYDRATION WITH A YEAST PREPARATOR

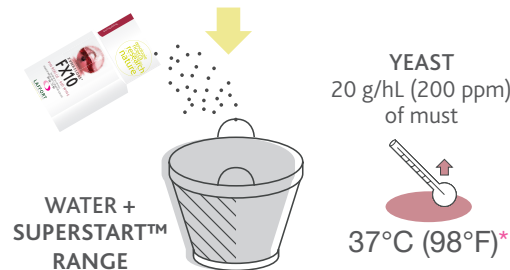
1



SUPERSTART™ RANGE
20 – 25 g/hL (200 - 250 ppm) of must

WATER
20 times the yeast weight

40-43°C (104-110° F)*




YEAST
20 g/hL (200 ppm) of must

WATER +
SUPERSTART™
RANGE

37°C (98°F)*

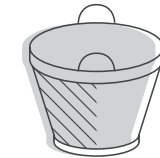
Gently mix the preparation and let it hydrate.
The presence of foam has no relation to the effectiveness of the starter.

20 minutes



Starter in rehydration phase

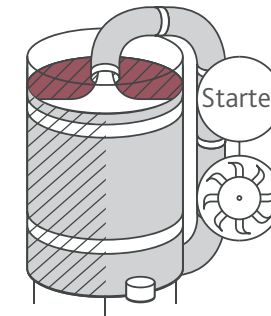
2



Acclimate the starter at the temperature by gradually adding must.

The difference between the temperature of the starter and the must to inoculate must not exceed 10°C (18°F)*.

3



Incorporate the starter in the must during a pump-over.

*Check with a thermometer.