


## YEAST PREPARATION PROTOCOL

### 1 REHYDRATION PHASE

■ Chlorin-free **WATER** - 20 times the yeast weight - **104-110°F** 

+

■ **YEAST PROTECTOR** (OenoStim) to reinforce the yeast and improves its metabolism.  
**Dose** : same amount as yeasts (**20g/hL, 200ppm**)

■ Add **YEAST** when temperature = **98°F**   
**Dose** : **20g/hL - 200ppm**

→ Add the yeast little by little while stirring the preparation and let it hydrate.



WAIT **20 MIN**, MINIMUM 15 MIN.

*(no more than 30 min otherwise yeast will starve and start losing viability)*

### 2 ACCLIMATION PHASE

■ Acclimate the starter at the tank temperature by **gradually adding juice**.



Add juice to reduce temperature of the starter of about 18°F



Wait 15-20 min

■ Repeat the juice addition.



The difference between the temperature of the starter and the juice to inoculate **must not exceed 18°F**

### 3 INCORPORATE THE STARTER TO THE TANK

■ Add the yeast preparation to the tank through a pump-over.

*No other product addition to the preparation (add them separately)*