

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.

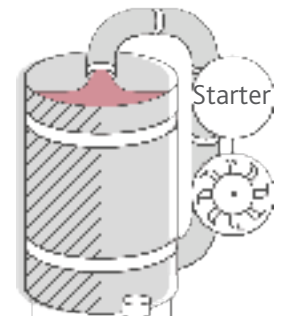


The difference between the temperature of the starter and the must to inoculate must not exceed 10°C (50°F)*.



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

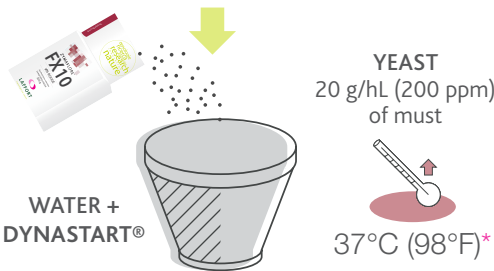
1



DYNASTART®
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 + DYNASTART®

37°C (98°F)*

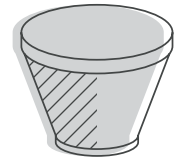
Gently mix the preparation and let it hydrate.
The presence of foam has no relation to the effectiveness of the starter.



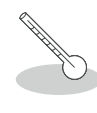
20 minutes

Starter in rehydration phase

2

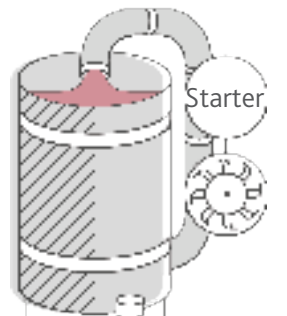


Acclimate the starter at the temperature by gradually adding must.



The difference between the temperature of the starter and the must to inoculate must not exceed 10°C (50°F)*.

3



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

*Check with a thermometer.