



Yeast Starter Procedure

Note: The amounts given are for a 5-6 gallon batch of wine. For other size batches, follow same procedure, just adjust the amounts accordingly. Consult a winemaker at Musto Wine Grape if you have any trouble making adjustments.

Materials: Stainless steel or glass bowl, digital thermometer, Go Ferm, Yeast, Pyrex measuring cup, whisk, non-chlorinated* water (well water or bottled) *Chlorine may interfere in the viability of yeast as it kills microbes.

1. Warm up two cups of bottled, chlorine free water in a microwave or on the stove to 110°F. Pour into stainless steel or glass bowl and whisk in Go Ferm (7.5gram packet). Use the digital thermometer to ensure that the water is 110°F.
2. Allow the water/Go Ferm mixture to cool down to 104°F. At this point, stir in the packet of yeast.
3. Allow the mixture to sit for 20 minutes. Stir after 20 minutes.
4. Add some of the juice/must ½ cup at a time, to slowly bring down the temperature of the yeast mixture. Never add so much juice that the temperature of the yeast starter drops more than 18° within 5 minutes. As long as you add ½ cup of juice/must at a time, and allow 5 minutes in between additions, it will be fine. Yeast does not like any dramatic changes in temperature.
5. When the temperature of the yeast mixture is within 10°F of the juice/must, you may then add it in, stirring it in slowly.