

RECOMMENDATIONS FOR A YEAST STARTER

1. Do not add any metabisulphite prior to fermentation.
2. While your juice/must is warming up to room temperature a yeast starter should be prepared.
3. These directions are for one pail of juice/must and should be multiplied accordingly.
4. Add 250 ml of warm water (20C) to a large mouth bowl.
5. Add 5g of “go-ferm” and stir in.
6. Sprinkle 5g of yeast on top and wait 5-10 minutes.
7. Stir in and add 250ml of 50/50 mix (equal parts of juice and water combined to 20C)
8. Wait one hour and stir.
9. Slowly pour into room temperature juice/must trying to keep the yeast starter together.
10. When fermentation starts (usually 2 days later) then add 5g of “fermaid”

Note: We recommend punching the cap on reds at least twice daily. If you notice a rotten egg smell then add fermaid or DAP. Acid and or sugar adjustments should be done before yeast inoculation.