

Yeast Starters

by

Brian Trout



Yeast Starters

- Your Brewing can quickly Improve by Two Things:
 1. Temperature Control
 2. Proper Amount of Healthy Yeast
- Let's focus on pitching the perfect amount of healthy yeast using some simple techniques for making a yeast starter.
- “Brewers Make Wort. Yeast Makes Beer.”
- We are cooking (wort crafters) for our dinner guests (yeast).
 - What guests and how many do we want to invite over?
 - What do we feed them?
- Our Dinner Guests: Yeast – Attenuation, Alcohol Tolerance, Flocculation, Flavors & Aromas, Ale – Lager, and Fermentation Temperature

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Why Should I Make One? What Are They?

- Brewing beers over 1.050 OG
- Brewing Lagers – Cold Temperatures (*Saccharomyces Pastorianus*)
- Ensure yeast health and the right amount of yeast
- Buy Less Yeast
- Starters are 1.030-1.040 OG
- Appetizers or Salad Course – Acclimate and Ready for the Entrée (Brewday Wort)

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What is Important?

- Clean and Sanitize - (80%+ of Brewing)
- Incubation, Growth, and Propagation - Yeast
- Time
- Temperature
- Oxygen

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Starters Made Easy – Equipment

- Equipment:

- Pot with a Lid (Borosilicate Erlenmeyer Flask)

- Jug or Growler (Borosilicate Erlenmeyer Flask)

- Funnel

- Sanitizer (Star-SAN, Iodiphor, Everclear, Vodka)

- Aluminum Foil

- Dry Malt Extract (Light)

- Water (Clean)

- Yeast Nutrient (White Labs WLN1000 or Wyeast)

- Fermcap-S – “Maltcano” Prevention

- Yeast at Pitching Temperature – “Burp It” and Shake Well

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Starters Made Easy – Equipment



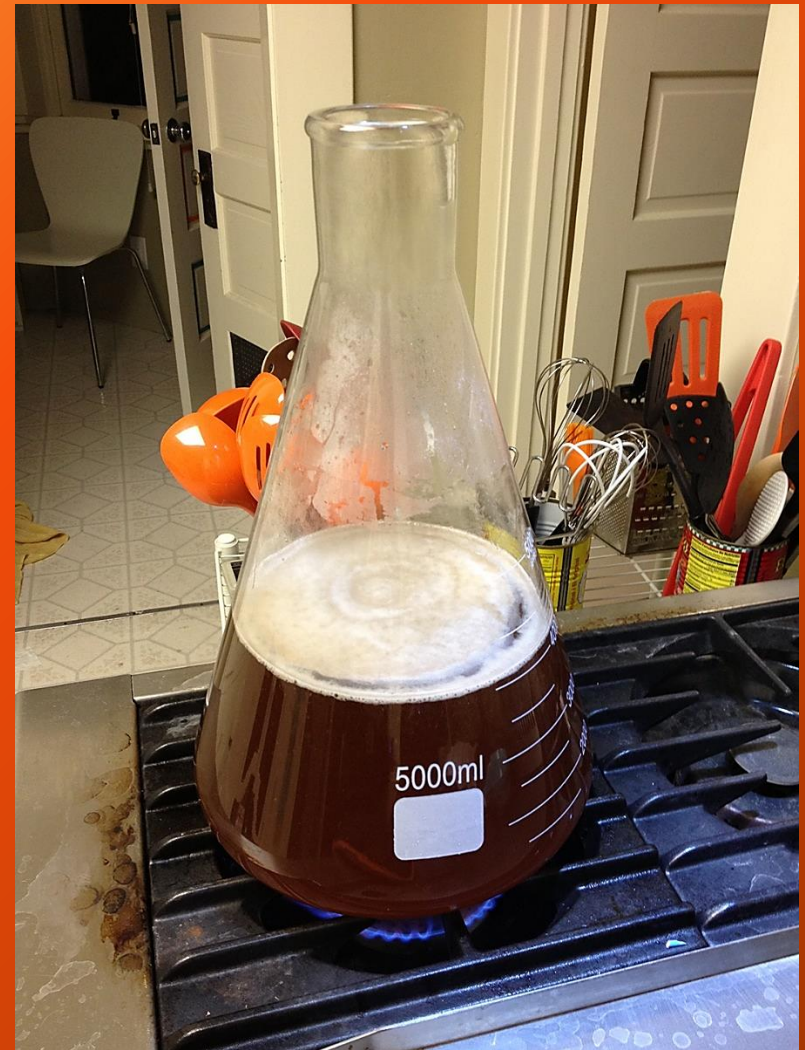
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Starters Made Easy – Step by Step

- Go on Mr. Malty Pitching Rate Calculator (NOTE: White Labs production date is 4 Months before the Best Before Date)
- Use the Yeast Starter Calculator – Brian Trout (Excel)
- Add all ingredients together
- Boil for 15 Minutes
- Chill Starter Wort to Pitching Temperature
- Pitch the Yeast

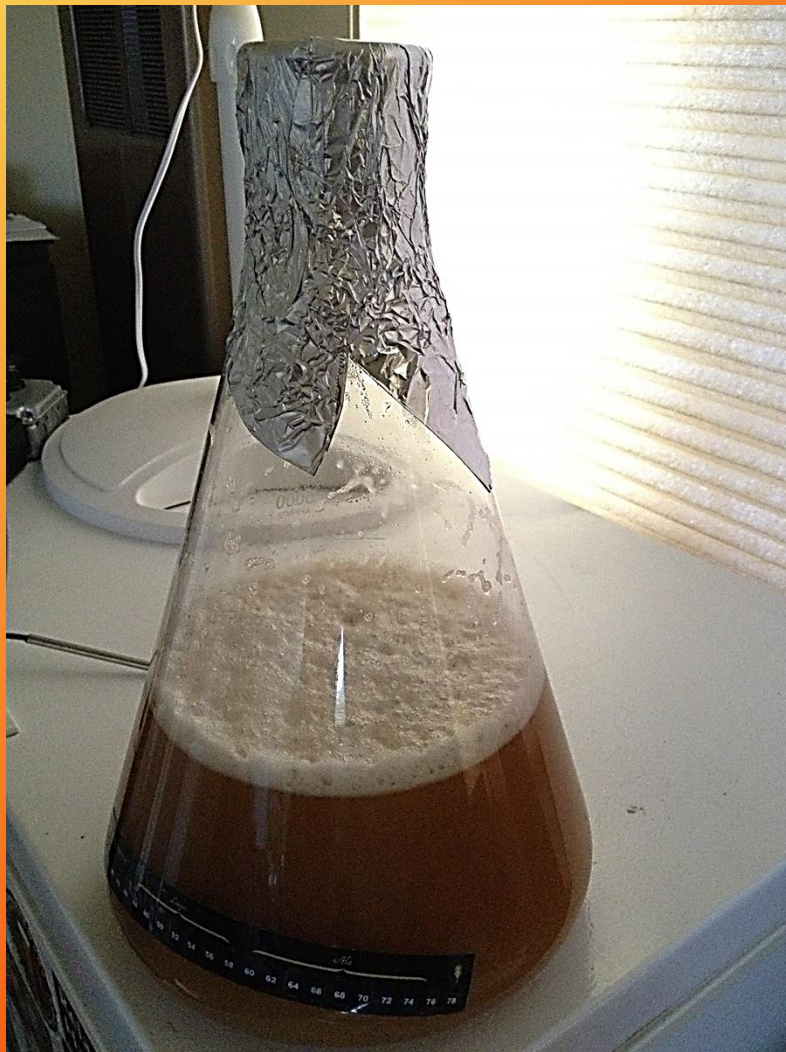
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Starters Made Easy – The Boil



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Starters Made Easy – Aerate & Propagate



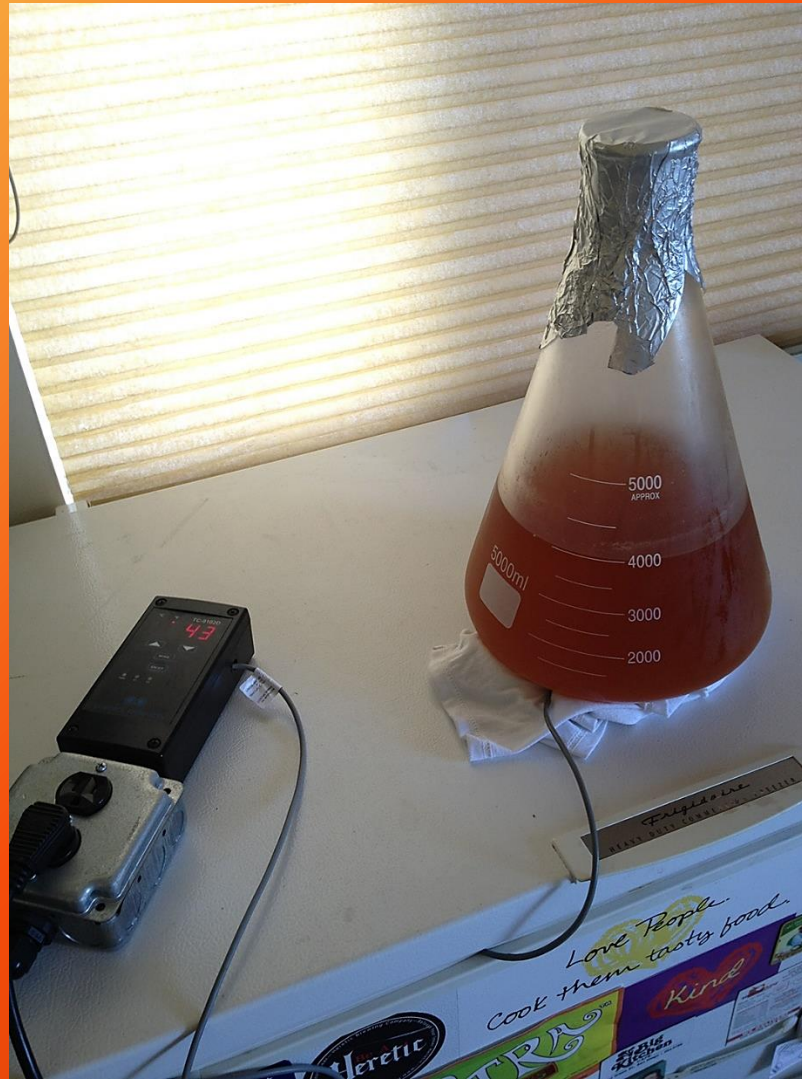
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Starters Made Easy – Yeast Propagated



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Starters Made Easy – After Chilling To Flocculate



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Starters Making – Alternative Methods

- Brew a simple 2-Row Wort – Freeze It or Can
- Salvage and Reuse your extra Brewday Wort – Freeze or Can
- Reuse a your yeast cake from another beer.
- Brew a smaller sessionable beer first. (example styles: Ordinary Bitter, Scottish 60/- 70/- 80/-, Mild, American Pale Ale, Dry Stout)
 - Tips: Progress from Less Hoppy to More Hoppy
Progress form Lighter to Darker Color
Progress form Lower OG to Higher OG

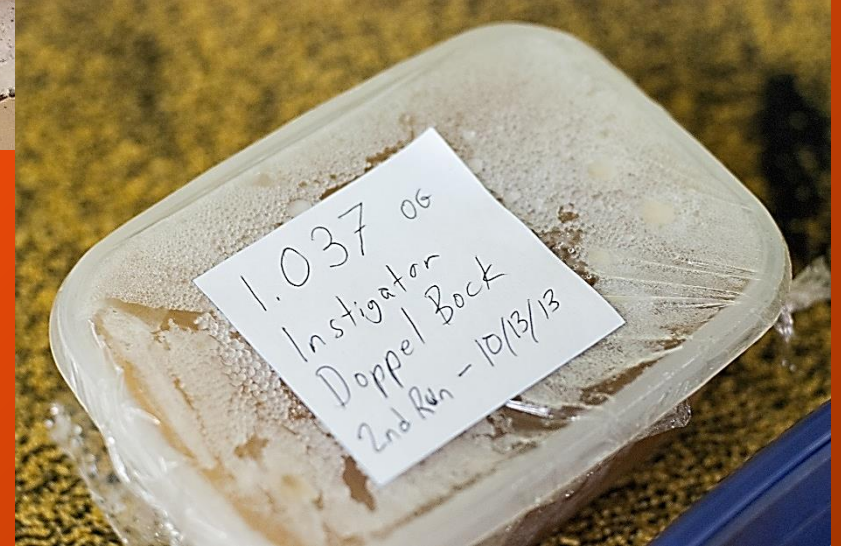
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Starters Making – Alternative Methods

- Dregs from Bottles – Step Starter or Multiple Starters
- Yeast Washing
- Your Creative Idea – Once you understand the basic rules.

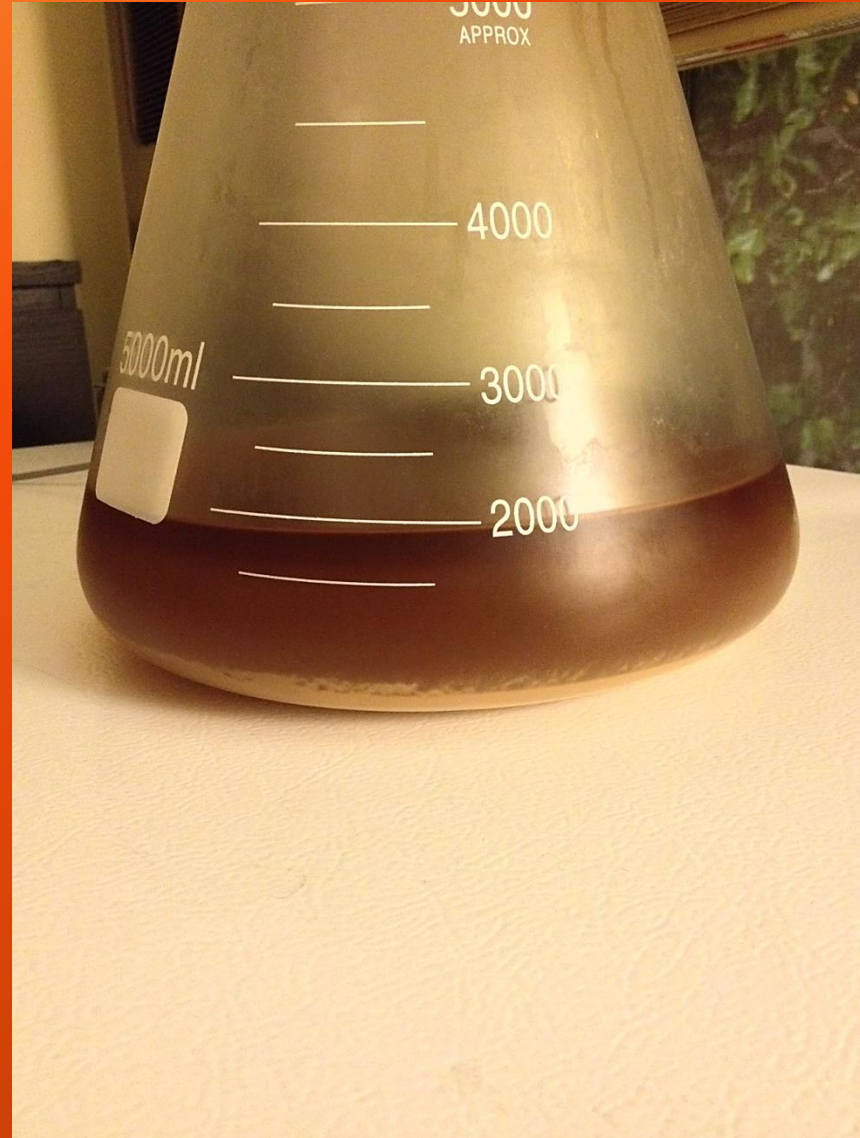
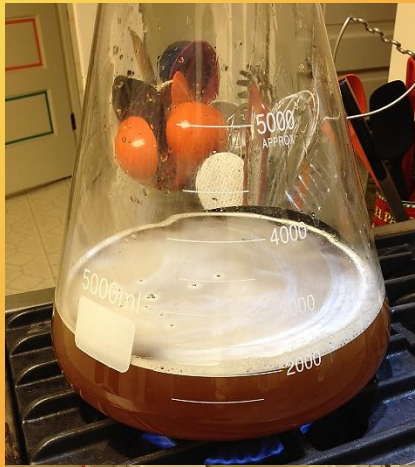
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Starters Alternative Method – DoppelBock 2nd Runnings



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Starters Alternative Method – DoppelBock 2nd Runnings



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Starters in Practice – Let's Brew A Beer!

- **Q:** You are brewing 5 gallons of Christmas Ale for the totally awesome 2013 QuAFF Holiday Party (Hint, Hint). You're going to use a Belgian Dark Strong as the base beer with 1.098 OG. You are using WLP530 Abbey Ale yeast with a best buy date of "Jan-15-13". You are using a 1 gallon jug, hand swirling (aeration), and using DME to make your starter.

What starter do you use?

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Starters in Practice – Let's Brew A Beer!

- **A:** You will need to buy (2) vials of WLP530 Abbey Ale yeast to fit the starter in your 1 gallon jug. (4.6) vials would be needed without a starter. Need to make 2.2L

2200mL Starter Wort Recipe (Meeting 10-22-13)

DME = 200g

Water = 2200mL

Yeast Nutrient = 0.26g

Fermcap-S = 2 drops

Yeast = 2 Vials of WLP530 Abbey Ale

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Q & A?

Tips and Tricks?