



How to: Make a Yeast Starter

Method 1:

Remove approximately 2 liters of must from your fermenter. Add 1 to 2 teaspoons of yeast energizer and a packet of either Lalvin EC-1118, Red Star Premier Cuvee or Red Star Champagne yeast. Mix well, cover (not tight) and place somewhere warm. As soon as you have a very active fermentation going add this mixture back to the fermenter.

Do not add more than a liter or so at a time. Make sure that the temperature of the active mixture does not fall below 70° F (if your entire inactive batch has been stored where the ambient temperature is 70° this should not be a problem). As the volume of the now active fermentation increases you can add larger amounts of the stuck fermentation until the entire batch has been moved to a new fermenter.

Method 2:

Start with a half cup of warm water and dissolve a teaspoon of sugar in the water. Add some orange juice and stir. Bring this mixture to approximately 88-90° F and then add a packet of either Lalvin EC-1118, Red Star Premier Cuvee or Red Star Champagne yeast. Give this mixture time to start fermenting vigorously.

Now remove approximately 3 to 3-1/2 liters of must from your fermenter and make sure the must is approximately 70° F.

Add the yeast starter slurry to the must that you removed from the fermenter. As this mixture starts to ferment you should slowly add small amounts of must from your fermenter to the small batch you have working.