

Yeast Handling & Storage



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MBAA- Rocky Mountain District Meeting

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WHITE LABS

PURE YEAST AND FERMENTATION

Outline

- ❑ How long can I store harvested yeast?
- ❑ What is the best way to store yeast?
- ❑ How can I check the yeast before I reuse it?



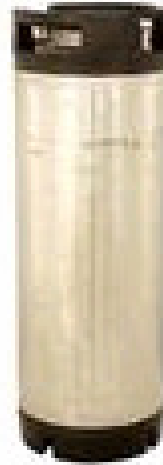
Length of storage

- ❑ Strain dependent
- ❑ Brewing history
 - Hops
 - Alcohol
- ❑ What was the condition of the yeast at the time of collection?
- ❑ Was it top or bottom cropped?
- ❑ What type of storage vessel?



How do you store your yeast?

- ☐ Bucket
- ☐ Under beer
- ☐ Keg
- ☐ Yeast brink



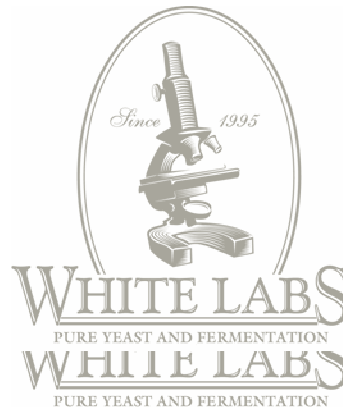
Beer- the best storage medium?

- ❑ Yes, if you are planning to reuse the yeast quickly and the alcohol content of the beer is ~5 -6%.
- ❑ What about fresh wort?
 - Pro
 - Con
- ❑ What about sterile water?



Biggest mistakes to avoid when storing yeast

- ❑ Exposing yeast to CO₂ pressure
- ❑ Starvation
- ❑ The result can be that you yeast “just stops working”



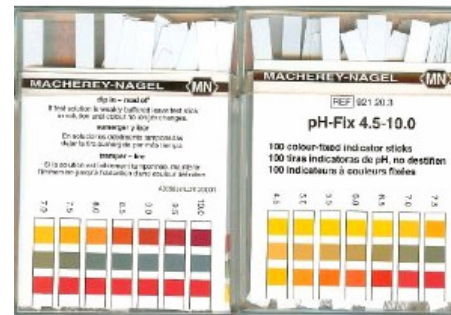
How to check your stored yeast

- ❑ pH
- ❑ Cell count
- ❑ Viability
- ❑ Microbiological test(s)
- ❑ Forced fermentation

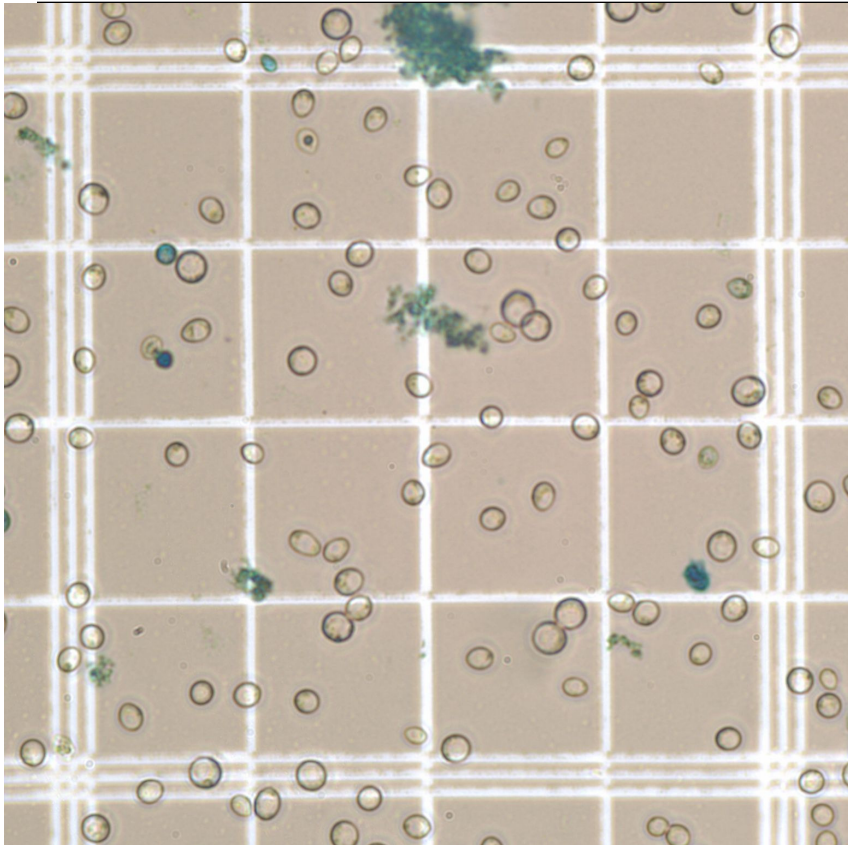


pH

- Simple test
- Best range is 4 – 5pH
- An increase in pH of 1 point = cell death



Cell Count/Viability

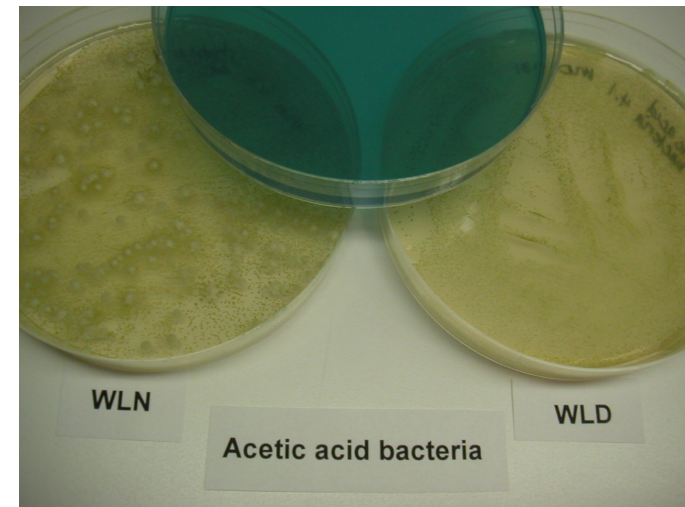
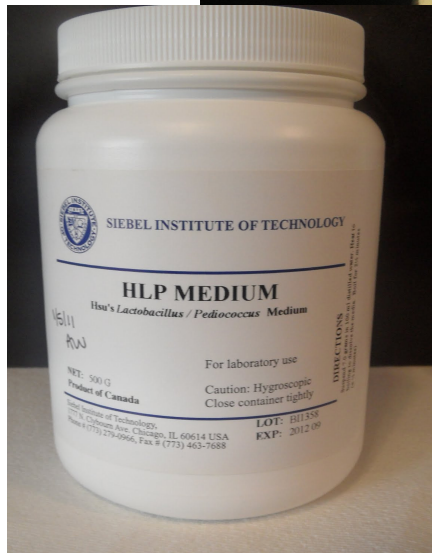
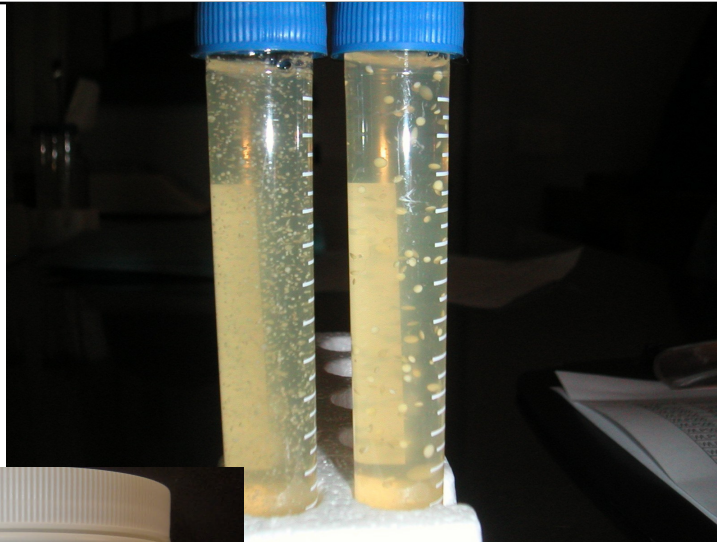


- Simple & quick test
- Good idea of yeast quality
- Figure out the right amount to pitch
- *# of live cells ÷ total number of cells x 100% = viability percentage.*



Micro tests

- Simple
- Takes 3 – 5 days
- Can save you



Forced Fermentation

- ❑ Force the fermentation to go to its maximum attenuation via high temperature & constant stirring
- ❑ Also known as the limit of attenuation test
- ❑ Collect enough sample to conduct at least one specific gravity reading



Ultimate timeline

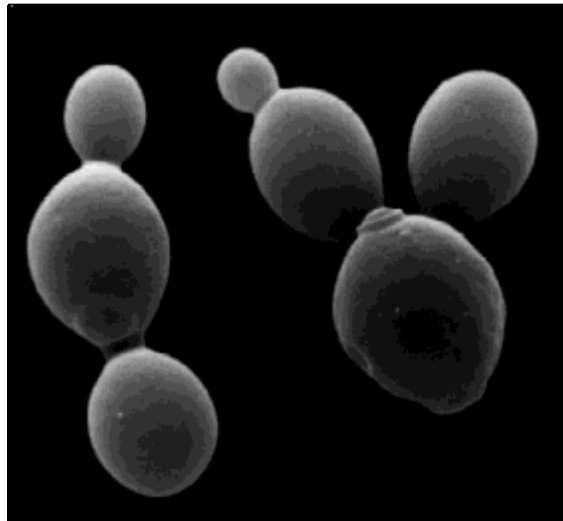
- *Harvest and use the same day*
- *Perform micro testing and forced fermentation at time of collection*

Next best timeline

- Store collected yeast cold- 2 – 4C. Preferably in yeast brink.
- Perform micro testing and forced fermentation at time of collection
- Reuse within 1 – 3 days
- Don't go over 14 day storage



Yeast...the final essential of all beer



Michael Jackson

