

YEAST NUTRIENT FOR THE RE-HYDRATION OF ACTIVE DRIED YEAST

A well-known and easily corrected cause of sluggish and stuck fermentations is nitrogen deficiency in must. While researchers have determined that there are several key micro nutrients for healthy yeast growth and survival, many winemakers still only think of the importance of nitrogen.

Research by Lallemand in collaboration with other institutes led to the development of GO-FERM. GO-FERM is a natural yeast nutrient containing a balance of micro nutrients. It was developed specifically to prevent the problems of sluggish or stuck fermentations by allowing the yeast to re-hydrate with the availability of their own special nutrient requirements.

Infusing yeast with these essential nutrients arms them against ethanol toxicity and optimizes nutrient availability to the re-hydrating yeast culture. The result is fermentations that finish stronger.

GO-FERM is particularly effective for helping the yeast survive the fermentation of high sugar musts.

DO NOT USE Go-Ferm AS A JUICE OR MUST NUTRIENT. If these micro nutrients are added directly to the must, competitive microorganisms would use a significant amount of these micro nutrients and others organisms would be chelated by polyphenols or inactivated by SO₂. (SO DON'T USE IT AS A MUST NUTRIENT.)

Using nutrients that contain ammonia salts (such as DAP, Fermaid K, Yeastex, Superfood) during re-hydration can be toxic to the yeast.

GO-FERM Usage rates and procedure

Amateur usage for 5-7 gallons of juice, use 26 grams or 8 teaspoons of Go-Ferm per single 5-6 gram pack of yeast for re-hydration.

Add Go-Ferm to 4 1/2 ounces of 110°F water. Stir. Let cool to 104°F then add the yeast and stir gently. Let sit for 15-30 minutes, stir. Slowly combine with an equal amount of must or juice to acclimate to temperature, add to juice.

Commercial rate of use for 1000 gallons: 2.5 pounds of Go-Ferm/1000 gal wine/2 pounds of yeast for the re-hydration process

Add Go-Ferm to 50 pounds or 6 ½ gallons of water that is 110°F. Stir. Let cool to 104°F, add yeast and stir gently. Let stand 15-30 minutes. Slowly (5 minutes) combine with equal amount of must or juice to cool to avoid cold shock. Repeat if fermenting at very low temperatures.

Four Easy Steps for Rehydrating Yeast and Inoculating Must



1 Suspend 2.5lb/1,000 gal (30g/hL) of Go-Ferm in 20 times its weight of clean 110°F (43°C) water.
IMPORTANT: If not using Go-Ferm, water temperature should be 104°F (40°C) to avoid damaging the yeast.



2 Once the temperature of the GO-FERM solution has dropped to 104°F (40°C), add 2lb/1,000 gal (25g/hL) of active dried yeast. Stir gently to break up any clumps. Let suspension stand for 15-30 minutes, then stir gently again.



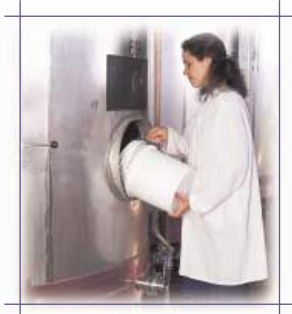
15 min



Note: Foam is not an indicator of yeast viability.



3 Slowly (5 minutes) combine an equal amount of must to be fermented with the yeast suspension. This will help the yeast to adjust to cool temperature must and avoid cold shock caused by a rapid temperature drop exceeding 18°F (10°C). This atemperation may need repeating in very low temperature must.



4 Add the yeast slurry to the bottom of the fermentation vessel just as you begin filling the vessel with must.



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