



## Liquid Yeast and Yeast Starters

First off, why should you use liquid yeast and a yeast starter?

- ▶ There are over 100 different types of liquid yeasts available to suit all beer styles
- ▶ Add yeast as commercial breweries do to ensure a quality brew
- ▶ Liquid yeast cells are healthier than dehydrated dry yeast packets
- ▶ Starters increase yeast cell count and the more you add the sooner fermentation starts, which decreases chances of contamination from wild yeast or bacteria.
- ▶ High gravity brews need a high yeast cell count so the yeast can handle the high concentration of fermentable sugar

### How to make a Yeast Starter

*24 hours before brewing your beer, get your yeast starter going to increase efficiency*

#### Step 1

Remove yeast from refrigerator and let warm to room temperature



#### Step 5

Add yeast into sanitized bottle with wort and add airlock or seal with silver paper



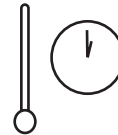
#### Step 2

Boil 3 - 4 cups water, 1/2 cup dried malt extract or 2 tbs liquid malt extract and 3-4 hop pellets for 15 minutes to make wort.



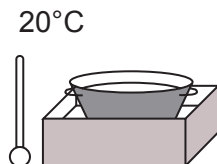
#### Step 6

Maintain starter above 20°C for 12 - 36 hours and swirl starter as often as possible



#### Step 3

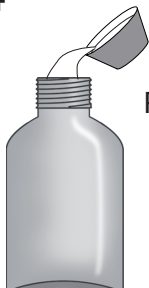
Cool down starter by stirring the pot of wort with a thermometer in cold water bath until temperature is 20 - 26°C



#### Step 7

When starter has reached a high foam head, pitch into your recently made beer when temperatures of starter and beer are similar

#### Step 4



Pour cooled wort into sanitized bottle or jug