

## Handling of the Yeast Cultures

### Storage

- All active dried yeast should be stored dry and below 8°C. The packaging should remain intact.
- Activity loss is about 25% per year at 8°C and 50% per year at 22°C in unopened sealed packs.
- Diamond Lager yeast will rapidly lose activity after exposure to air. Do not use 500 g or 10 kg packs that have lost vacuum. Opened packs must be re-closed, stored in dry conditions below 4°C, and used within 3 days; 11 g sachets are not vacuum packed, but are flushed with nitrogen gas to protect the yeast.
- Do not use yeast after expiry date printed on the pack.

### Application

- When 200 g active dried yeast is used to inoculate 100 litres of wort a yeast density of 10-20 millioncells per millilitre is achieved. Brewer may experiment with the pitching rate to achieve a desired beer style or to suit processing conditions.
- Sprinkle the yeast on the surface of 10 times its weight of sterilized/boiled tap water or diluted wort (2-6°P) at 25-30°C. (NB: Do not use distilled or reverse osmosis water as loss in viability might result.) GENTLY break any clumps to ensure that all yeast is in contact with the rehydration medium. DO NOT STIR. Leave undisturbed for 15 minutes, then suspend the yeast completely and leave it for 15 to 45more minutes at 20-30°C. Then adjust temperature to that of the wort and inoculate without delay.
- Attemperate by blending portions of wort in 10 minute intervals, less than 10°C at a time. Do not allow attemperation to be carried out by natural heat loss. This will take too long and could result in loss of viability or vitality.
- Temperature shock, at greater than 10°C, will cause formation of petite mutants leading to long-term or incomplete fermentation and possible formation of undesirable flavours.

***For questions as to the handling of the cultures or orders please contact:***

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