



## WTEAST ACTIVATOR PACKS

Activator packages (AKA Smack Packs) are designed for direct inoculation of 19 litres of standard wort. Activator packages contain live yeast cells in a liquid slurry. This yeast slurry is packaged in an optimum condition for storage, while maintaining the ability for rapid and complete fermentation.

Activator™ packages include a sterile liquid nutrient pouch that, when “smacked”, releases its contents into the yeast slurry and “activates” the package. The available nutrients initiate the culture’s metabolism which in turn generates CO<sub>2</sub> and causes swelling of the package. This process will reduce lag times by preparing the yeast for a healthy fermentation prior to inoculation. Activation also serves as a viability test of the culture. Expansion of the package is an indicator of healthy (viable and vital) yeast. Although beneficial, cultures do not need to be activated prior to inoculation.

### Usage

The Activator™ package contains a minimum of 100 billion cells in a yeast slurry.. The Activator™ is designed to directly inoculate 19 litres of standard strength ale wort (1.034-1.060 SG) with professional pitching rates. For lagers, we recommend inoculating the wort at warm temperatures (20-21°C), waiting for signs of fermentation, and then adjusting to the desired temperature. Alternatively, for pitching into cold conditions (1-14°C) or higher gravity wort, we recommend increasing this pitching rate. This can be achieved by pitching additional Activator™ packages or by making a starter culture.

**NOTE: Full swelling of Activator™ packages is not required for their use.** The contents of Activator™ packages may be direct-pitched without prior activation. Our smack pack technology is intended to be a tool for your use in determining viability, and in initiating metabolism for faster starts to fermentation.

### Instructions for the proper use of Activator™ packages:

1. To Activate, locate and move inner packet to a corner. Place this area in palm of one hand and firmly smack the package with the other hand to break the inner nutrient packet. Confirm the inner packet is broken.
2. Shake the package well to release the nutrients.
3. Allow the package to incubate and swell for 3 hours or more (it is not necessary for this package to fully swell before use) at 21-24°C.
4. Use sanitizing solution to sanitize the package before opening.
5. Shake well, open and pour the Activator™ into 19 litres of well aerated or oxygenated wort up to 1.060 OG at 18-22°C. Maintain temperature until fermentation is evident by CO<sub>2</sub> bubble formation, bubbling airlock or foaming on top of wort. For high gravity or low temperature fermentations additional yeast may be required.
6. Adjust to desired fermentation temperature.