



## Yeast rehydration

Use a clear plastic measuring cup and a lid from a beer concentrate. Throw them in the fermenter to sanitise along with everything else with no fear of breakages.

1. Sanitise your cup or similar.
2. Gently warm some water - about 25 to 30 degrees. Use about 10 -12 ml of water per gram of yeast.
3. Transfer the water to the cup and gently sprinkle the yeast into the water and cover with cling-wrap.
4. Leave for about 5 minutes, you should see the yeast absorbing the water and dropping to the bottom. Gently swirl to make sure all the yeast is wetted.
5. Leave for about another 10 minutes. The yeast should now be rising to the surface and foaming a little. Swirl and then pitch the yeast and water slurry.
6. If the yeast hasn't foamed wait another 5 minutes and then pitch anyway.

Put the yeast on to rehydrate immediately before mixing up your brew. By the time you finishing topping up the fermenter the yeast should be ready to pitch.

