

## YEAST REHYDRATION USING GOFERM AND FERMAID K

If using a combination of GoFerm and Fermaid K do NOT use regular yeast nutrient, diammonium phosphate [DAP].

GoFerm should be used at the rate of 0.25gm per litre of must / juice [6gm per 23 litre carboy]. 6gm is about one heaped teaspoon.

Heat a quantity of water 20 times the weight of GoFerm [120 ml in the above example] to a temperature of at least 110 deg F [43deg C] and stir the GoFerm vigourously into the water. The GoFerm will not dissolve but will form a suspension.

Allow the suspension to cool to 104 deg F [40 deg C] and then sprinkle the yeast on the surface.

Allow the yeast to rehydrate for about 15 minutes by which time the solution temperature will have reduced somewhat but will still be considerably higher than the temperature of the must. Do not simply mix the yeast slurry into the must / juice as the temperature shock will undo much of the good work performed by the GoFerm and rehydration process. Instead, over a period of 5 minutes or so slowly add small quantities of must / juice to the yeast slurry until the temperature of the slurry is within about 5 degrees C of the must / juice and then mix the yeast slurry into the must / juice.

Add Fermaid K to the must / juice after the specific gravity of the must / juice has fallen by about one third. Use Fermaid K at the same rate as GoFerm, 0.25 gm / litre.