

ANCHOR YEAST | REHYDRATION PROTOCOL

Yeast rehydration is one of the most important steps in winemaking. It ensures a strong and healthy fermentation. The recommended inoculation dosage for active dried wine yeast is 20-30 g/hL to ensure a viable yeast population of more than 1×10^6 viable yeast cell per millilitre of must.

After inoculation there is a slight increase in yeast biomass after which the fermentation starts. Increased inoculation rates are required for more challenging fermentation conditions.

- The rehydration mixture should be 20 times the volume of the yeast (1 kg of yeast in 20 L of rehydration mixture).
- The rehydration mixture should consist of 30% juice or must (**no sulphur**) and 70% hot water (**non-chlorinated; 40-43°C**) and dissolve 20 g/hL Anchorferm/Revive (rehydration nutrient) in the mixture. Stir to disperse.
- **Once the medium reaches 37°C**, add 20-30 g/hL active dried wine yeast while actively stirring to break up any lumps.
- Let the suspension stand for 20 minutes. Stir gently after 20 minutes.
- Slowly add an equal amount of the must to be fermented, to the yeast suspension. **Avoid cold shocks of more than 10°C. Repeat the temperature adjustment step until the yeast suspension is within 10°C of the must to be inoculated.**
- Add the yeast suspension to the bottom of the fermentation vessel as you start filling or inoculate directly, ensuring you mix the yeast suspension thoroughly with the must.

Disclaimer: The information contained here is based on our data available on the date of publication. The information is intended to aid the user in controlling the handling risks; it is not to be construed as warranty or specification of the product quality. The information may not be or may not altogether be applicable to combination of the product with other substances or to particular applications. The user is responsible for ensuring that appropriate precautions are taken and for satisfying them that the data are suitable and sufficient for the product's intended purpose. In case of any ambiguity, we advise consulting the supplier.

This document is valid for three years from date of issue. Changes in product and/or legislation will result in document updates.