

# Activator™

## Activator™ Product Information and Usage

Activator™ packages are designed for direct inoculation of 5 gallons 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 5 gallons of standard strength ale wort (1.034-1.060 SG) with professional pitching rates. For lagers, we recommend inoculating the wort at warm temperatures (68-70°F/ 20-21°C), waiting for signs of fermentation, and then adjusting to the desired temperature. Alternatively, for pitching into cold conditions (34-58°F/ 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. Please see the Pitch Rate section for additional information.

### 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 package with the other hand to break inner nutrient packet. Confirm inner packet is broken.
2. Shake the package well to release the nutrients.
3. Allow package to incubate and swell for three hours or more at 70-75°F (21-24°C) or immediately direct pitch into wort.
4. Use sanitizing solution to sanitize the package before opening.
5. Shake well, open and pour Activator™ into five gallons of well-aerated or oxygenated wort at 70-75°F (21-24°C). Maintain temperature until fermentation is evident: by CO<sub>2</sub> bubble formation, bubbling airlock or foaming on top of wort.
6. Adjust to desired fermentation temperature.

**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.