

General Instructions for Dry Yeast

Please note: Some manufacturers' instructions may vary from the info below. Please adjust times, temps and volumes according to your individual yeast variety.

While you will get fermentation by sprinkling the dried yeast on top of the cooled wort (75-80° F), you will get much better results with an additional rehydration step. First, boil 1 cup of warm water, allow to cool to 95-105F and pour into a sanitized jar (pyrex measuring cups work great). Next, sprinkle the dry yeast on top of the warm water. Cover with Saran Wrap and wait 15 minutes. Stir it up with a sanitized spoon to break up any remaining chunks. Now this "slurry" can be pitched into your cooled wort. You should see a quicker start and a healthier, more active fermentation.