



Y310 1000ML Starter Kit Instructions

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When you buy liquid yeast from Beer, Beer & More Beer it comes in a 50ml tube from White Labs laboratories. One tube contains enough cells to ferment five gallons of beer. However, there are times when brewers want to pitch additional yeast. Why?

- Pitching active yeast, and/or higher cell counts can act like an insurance policy for your beer. If you have more yeast cells, or active yeast cells the beer will start to ferment faster. A faster start reduces the lag time, the time when beer spoiling organisms have the opportunity to grow.
- If you are making a high gravity beer (1.060+) you will need more yeast to start the ferment faster. High gravity beers will also finish more completely when you pitch ample quantities of yeast.
- If you are making more than 5 gallons you can use one Yeast Vial to make larger starters.
- If the vial has been at room temperature for more than a week (extended shipping) or has not been used by the “best before date”. In these situations you might experience a cell viability loss. You would want to make a starter to increase cell count and viability.

1000ml Starter Recipes

- 1 cup of DME
- A pinch of yeast nutrient mix
- 900 ml of water.
- 1 cup of DME will make a 1.035 - 1.040 starting gravity starter.

Directions for A Starter:

- 1) Take yeast vial out of refrigerator and allow to warm to room temperature.
- 2) In an Erlenmeyer borosilicate glass flask, mix DME, water and yeast nutrient mix. Let this solution boil for 15 minutes on low heat. Watch for boil over.
- 3) Cover flask opening with aluminum foil and place in an ice bath or your freezer to cool. After initial cooling allow flask to adjust to room temperature.
- 4) Open yeast vial and pour into flask. Cover flask with aluminum foil.
- 5) Place the flask somewhere warm and swirl as often as possible or use a magnetic stir plate for maximum cell growth.
- 6) Wait 12-48 hours and pitch.



Yeast Notes

When conducting any yeast transfer or yeast culturing activities always spray your work surface with a diluted alcohol, Star San or water based solution to trap airborne bacteria. Work away from any drafts that would blow bacteria into your media. Bacteria attach to dust particles and then fall vertically, absent of any draft. Ideally, all yeast transferring activities would occur away from drafts and close to a flame source because a flame causes hot air, and therefore, bacteria to rise.

We recommend you cover the starter with aluminum foil because it fully covers the opening, allows oxygen uptake, and will only be in place for a short period of time. If you do use an airlock and stopper in preparing yeast starters you must flame the lip of the glass to kill the bacterial ring that develops between the stopper and the lip of the glass. Swirl your yeast starter as much as possible to stimulate cell growth and oxygen uptake. To get maximum growth from a starter, use a stir plate to increase cell growth. Using a stir plate and a 2000ml starter is a great method of producing yeast for 20 gallon batch sizes. You can also oxygenate your yeast to stimulate cell growth.

The Debate:

- Decant the liquid off the yeast bed and pitch or swirl the whole starter and pitch.
- Unless you are making a really delicate beer or pitching a large volume (say 2000ml in 5 gallons) we say swirl the whole starter and pitch. There are billions of yeast in suspension so why not take them? The everyone in the pool theory.
- If you are making a delicate beer where you don't want to alter the flavor in anyway or are pitching huge starters you can decant most of the liquid and just pitch the yeast bed on the bottom.