

## Making a Yeast Starter

### Step 1: Sanitize.

*The yeast packet, scissors, a piece of foil, and the container being used for the yeast starter.*



### Step 2:

#### **Make a starter wort with a gravity of 1.030 – 1.040**

*Use the following chart to determine how much water and dry malt extract to use.*

Water	DME (by weight)
16oz ≈ .5 Liter	1.5oz ≈ 50g
32oz (1 quart) ≈ 1 Liter	3oz ≈ 100g
64oz (2 quarts) ≈ 2 Liters	6oz ≈ 200g
128oz (4 quarts) ≈ 4 Liters	12oz ≈ 400g

*½ cup of DME is **approximately** equal to 3oz by weight, but this varies between manufacturers. Measuring by weight is preferred.*



### **Step 3:**

**Boil the starter wort for 15-20 minutes.**

*Add some yeast nutrient if you have it.*



### **Step 4:**

**Cool the starter wort to approximately 75°F.**



### **Step 5:**

**Pour the wort into the starter vessel.**

*Use a sanitized funnel if you're not this skilled.*



## Step 6:

### Aerate.

*Cover the container with sanitized foil and shake.*



## Step 7:

### Pitch the yeast.

*Break the nutrient packet now if using a Wyeast smack-pack. Re-cover the container with the foil.*



## Step 8:

### Fermentation.

*Keep the starter warm, near 75°F, even for lager yeasts. Give the container an occasional swirl to keep the yeast in suspension.*

## Step 8a:

*(Optional)*

### Pitch the entire starter wort.

*24-36 hours later, the starter will be ready to pitch into a full batch of beer. Many brewers do this with success, rather than cooling and decanting the wort from the yeast in the following steps.*

## Step 9:

### Refrigerate.

*After 24-36 hours, the yeast will have multiplied and eaten all the sugars. Cooling the starter will encourage flocculation.*

## **Step 10: Decant and pitch.**

*When a full batch of beer is ready for yeast, remove the starter from the fridge and decant most of the clear liquid from the top of the yeast cake. Leave just enough liquid to swirl the yeast back into a slurry, then pitch.*



## **Step 11: Success!**

*Enjoy decreased lag times, fully attenuating fermentations, and all-around better beer.*

