

During these times of potentially slow or temporarily ceased production, there are some best practices to help maintain the viability of your yeast. Here are recommendations we would like to offer:

- Try to harvest your yeast from the fermentation vessel (FV) into brinks if possible.
- In larger FVs, the yeast in the cone, especially at the center of the cone, may not be as cold as the tank temperature display is showing.
- Yeast in FVs 60Bbl and larger may actually heat up in the center of the yeast cone.
- For smaller FV's, sub 10 Bbl, it is ok to keep the yeast chilled in the FV if no brink is available.
- Brinks can be as fancy as a modified ½ bbl keg with sanitary fittings or as basic as a small (preferably new) food grade plastic jug with cap.
- If your yeast was used in a higher alcohol fermentation, it may help to dilute the yeast 1:1 with sterilized, cold brewing water. Only do this if you can perform this in a clean, aseptic process.
- Store yeast at 33°F or as close to that as possible.
- Keep yeast sealed, but vent the brink as necessary to eliminate excess CO₂. Don't shake the brink prior to venting. This will cut down on dissolved CO₂ levels which can be detrimental to yeast health.
- A few days before it is time to put the yeast back into rotation, evaluate the viability as you would normally for any slurry to be repitched.
 - English and American ale strains handle storage the best, followed by German ale strains, then Belgian strains, and finally Lager yeast strains which unfortunately do not hold up very well during storage.
 - If the yeast is lower viability than normal and you prefer to try to reuse this yeast, your best option may be to make a starter with the yeast prior to brewing the main batch.
 - We recommend making a starter with wort at 15% of the volume of the batch to be brewed, i.e. 1.5 Bbl of starter for a 10 Bbl final batch volume.
 - Into the starter, pitch ~2 Kg/Bbl and plan for a 48-72 hour propagation time.
 - Oxygenation of the wort can be repeated in the fermenter during propagation every 12-24 hours with 1 minute bursts. Longer times may be relevant for larger batches.

Please contact us if you have any questions about this information. If you find that your slurry is not healthy, we have yeast on hand to ship, don't hesitate to reach out.

503 927 9329

jess@imperialyeast.com