

YEAST WASING

For all of us who are interested in reusing yeast, trading yeast and saving money.

MATERIALS NEEDED

1gal glass jar (I use a pickle jar)
6- 12oz beer bottles and crown caps
2 quarts sterilized water
Sanitizer, either Star-San or Iodophor (I prefer Iodophor because it dose not foam)
Freezer tape

SANITATION

With out a doubt the most important issue is sanitation. Everything that touches the yeast needs to be cleaned and sanitized. This whole process should be treated in a medical manner. Anything that you can do will increase your success. A closed off room with no air movement and even latex gloves.

NOTE, The yeast to be harvested needs to come from the primary ferment the same day that the beer is racked off. That is where the majority of yeast cells are. Do not harvest yeast from the secondary ferment because they are less flocculent.

PROCESS

1st boil 2 quarts of water to sterilize and remove oxygen for 10min and cool to room temp or below. After racking off your beer add the water to the fermenter and swirl to break up any clumps then pour everything into the 1gal glass jar. (don't forget to sanitize the lip of your fermenter) Cover the jar and let it settle out for 15 to 30min. If you put it in the fridge it will settle quicker. You will notice all of the trub at the bottom with a creamy liquid above. The creamy liquid is the water that you added and washed suspended yeast. Then insert your siphon tube to just above the trub and tape it to the side of the jar or if you have help someone could hold it. All of your sanitized bottles should be placed in a pan or sink because you want to fill them to overflowing. After filling the bottles cap and wash them.

LABELING

There are 3 things that should be on the bottle. The yeast strain, manufacturer, date and generation

Example

Wyeast 1275 Thames Valley

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Gen #2

I start with generation 2 because I consider the original yeast from the manufacturer to be 1.

STORING

Keep refrigerated. Do not freeze. If stored properly the yeast will keep for months and could be used and rewashed for up to 7 generations.

Note

When using washed yeast always use a starter to increase cell count and confirm that the yeast is viable and not contaminated.

CHEERS!