



FORCED FERMENTATION TEST

This test can be used to determine the fermentability of wort and determine what the wort terminal gravity should be if fermentation goes to completion.

Performing a Forced Fermentation Test

1. Pull about 500mL of uninoculated wort from your fermenter or post heat exchanger wort stream into a sanitized 1 liter container
2. Add about 15ml of yeast slurry to the 1L container (if you don't have liquid slurry, use about 0.5 gram dried yeast)
3. Cover with foil and incubate at 75- 80°F (24-27°C). Gently agitate as often as possible, or keep on a stir plate
4. Observe fermentation and wait for visible signs of fermentation to be complete. Usually activity should subside in about 24-48 hours
5. De-gas sample and measure the gravity
6. Both your forced ferment and your larger batch Terminal Gravities should match.

Interpreting the Results

If your forced fermentation sample is lower than your tank, the fermentation in your tank is not complete and there are still fermentable sugars in your beer.

Check out our instructional video to see this test performed: [Forced Fermentation Test Video](#)