YEAST HARVESTING & REPITCHING

These recommendations are intended to help you harvest and repitch your yeast more consistently and effectively.

General Notes

- Good harvesting practices can allow for repitching of 5-10 fermentation cycles (or more), and significantly reduce yeast costs.
- Generally, the optimal time to harvest your yeast is right after reaching terminal gravity and when enough yeast has settled to harvest.
- Some yeast strains are less flocculent and you may need to allow more time for a thick slurry to form in the cone of the fermenter.
- If you don't plan on repitching immediately, monitor the yeast brink and avoid pressure buildup. Store in a cooler as close to 33°F as possible.
- Use within 3 days for best results. It can be stored longer but viability will decline during storage.
- If you have the ability, check the viability of your yeast using a microscope and hemocytometer or a cell-counter.
- Harvest and repitch BY WEIGHT! Yeast slurry contains CO2 bubbles and cannot be accurately measured by volume.

Process for Harvesting & Repitching Yeast

1. 24 hours prior to harvesting, dump any trub and hop particles from the bottom of the fermenter.
2. With a fully sanitized yeast brink, sanitized yeast harvesting gear, and a sanitized tank drain port, you can begin harvesting your yeast. Ideally, this is done with the brink on a scale. This allows you to see how much yeast you are harvesting and the rate at which the yeast is moving from the cone in the tank to the brink.
3. Harvest at a slow enough rate to avoid creating a hole through the yeast cone.

4. Once the appropriate amount of yeast has been harvested, seal the brink and the fermenter. Be sure to relieve any pressure in the yeast brink. If you are not immediately repitching the yeast, keep the yeast as close to 33°F as possible and ensure that pressure does not build up in the brink.

5. Prior to pitching yeast (within a few hours), homogenize the brink and perform a cell count.

6. During knockout, pitch yeast from the brink into the fermenter using fully sanitized gear. Doing this with the brink on a scale allows you to accurately pitch the appropriate weight of yeast slurry.