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Benefits Of Rehydrating Yeast Sachets

Why Rehydrate Dry Beer Yeast

A dry yeast is commonly found with a commercial beerkit. If your brew is simple or doesn't need a special yeast, then dry yeast is ideal. By rehydrating your yeast you can maintain the quality of your beer and you can be sure of the reliability of the yeast. The strains of dry yeast though are limited with large sale, commercial, beer malt kits. They will be typically a basic ale or lager yeast. There is no reason you can't and shouldn't use them. Unless of course you are trying to craft another beer style from a beerkit or you want to change the flavour of your beerkit to your liking. Then you will need to use a specialty yeast. Another important feature is that dry yeast refrigerates well. If kept at a low temperature it will extend its life.. They are small so it is easy to keep some spare yeast sachets in the fridge. I suggest to anyone who homebrews to keep a sachet or two of dry yeast on hand at all times. If the provided yeast fails during rehydration then without missing a beat you can simply fall back to one of your spares. Basic dry yeast sachets are cheap. Much cheaper than what it costs you to rush off to your homebrew store to get a replacement.

Do I Need To Rehydrate Yeast?

Have you ever put down a commercial beerkit and then nervously waited for the first sign of activity from your bubbler? Counting the hours, even the days, and starting to wonder what could be wrong. "I checked the vacuum seal and the bubbler worked fine. So what's wrong with it? Did I use too much cleaner? Has its residue killed the yeast? Was the kit too old? But its date on the can said it was fine. I've kept it the right temp so what's the problem?" And after squinting your eyes and peering through the lid you decide there is no scum on top so it hasn't been killed by the cleaning agent so it must be either too old of malt or a failed yeast. Experienced brewers recognize beer kits indicate Best Before not Use By dates. If a product has a Use By date do not use it after the stated date.

Kit brewers often believe the provided yeasts are infallible and just sprinkle the yeast on top of the wort and close up the fermenter. Kit beer yeast sachets are most times batch coded not date coded. Most kit brewers systemise what they do when they put down a batch of beer. Rehydrating your yeast doesn't need you to attend to it all the time so you can let it do its thing while you are doing something else. In dry form, the yeast is dormant. Its just waiting for you to activate it to make your beer. Some brewers propose they simply hit the ground running when activated. If it's working in the rehydrating jug then it should work in the carboy. If it doesn't work in the wort after you have rehydrated it then you genuinely have another problem.

How Do I Rehydrate Yeast?

Rehydrate your yeast in a sanitized glass container using approximately 100ml of warm water at 30°C for a minimum 30 minutes. Some brewers also add a couple of teaspoons of sugar to the jug. Then pour the activated yeast into the carboy at the recommended temperature and stir. Remember lagers should ferment colder than ales. As yeasts can be either top working or bottom working you can expect to see different levels of surface activity. The mixture tends to be a greyish tan colour . You should see yeast activity no matter what type of sachet yeast you are using.