

HARD CIDER

YEAST SUGGESTIONS:



- ▶ **WLP001** California Ale Yeast®
- ▶ **WLP001** Dry California Ale Yeast®
- ▶ **WLP002** English Ale Yeast
- ▶ **WLP028** Edinburgh/Scottish Ale Yeast
- ▶ **WLP611** New Nordic Ale Yeast Blend
- ▶ **WLP616** Funky Cider Yeast
- ▶ **WLP715** Champagne Yeast
- ▶ **WLP773** Scottish Cider Yeast
- ▶ **WLP775** English Cider Yeast

NURTIENT SUGGESTIONS:

Typically most juice requires an additional nutrient source for a consistent fermentation and a cleaner profile. Nutrient deficiencies can lead to stuck fermentations and/or increases in sulfur production. It is suggested to test your YAN values before making nutrient additions.

FANMAX Bio®: A natural organic way to increase YAN values in cider. Providing the necessary nutrients to create a full and robust fermentation. It is 100% free of Diammonium Phosphate (DAP), containing no inorganic sources of nitrogen.

Dosage: 3.5-8g/gal or 100-250g/bbl

SeltzerMax®: A blend of organic and inorganic nutrients SeltzerMax™ has been optimized to provide essential nitrogen, vitamins, and minerals for yeast health resulting in a fast and complete fermentation. This product does contain diammoniumphosphate (DAP) and has been formulated to be balanced with organic sources of nitrogen.

Dosage: 5-6.5g/gal or 150-200g/bbl

TIPS AND TRICKS:

- ▶ Add sample staggered nutrient additions
- ▶ Add nutrients at initial yeast pitch, 24 and 48 hours and when gravity has dropped 50%
- ▶ Although strain dependant, a rule of thumb is to ferment warmer 59-71°F (15-22°C) for more yeast expression and influence and cooler 59-64°F (15-18°C) to keep delicate fruit flavors and aromatics.

PITCH RATE:

- ▶ Slurry suggestions for juice under 12 Brix (1.050 O.G.) and a fermentation temperature between 59-68°F (15-20°C)

PurePitch Next Generation®	Gallons of Juice
1 Homebrew	5-7 Gallons
1 Nano	100 Gallons
1 Pro	300 Gallons

SUGGESTED ANALYTICAL LABORATORY TESTING SERVICE:

- ▶ **LS4070** - Comprehensive Testing: Titratable Acidity, pH, SO₂, Alcohol by Volume, Malic Acid, Brix.
- ▶ **LS6610** - Complete Microbiological Analysis
- ▶ **LS6646** - Alcohol by Volume/Weight
- ▶ **LS4050** - YAN (Yeast Assimilable Nitrogen)
- ▶ **SIT4071** - Juice Analysis

For a complete list of services, visit whitelabs.com/lab-services