

Practical Yeast Management Workshop

Overview:

Take a day to deep dive into yeast management and understand how to work with liquid cultures in a brewery. This practical workshop will demonstrate how to store, handle and pitch liquid yeast so you can maximise flavour profiles and reduce costs. We'll also get the microscopes out so you can see it on a cellular level, evaluating how healthy your yeast is and identifying common contaminants.

Topics:

- Yeast Selection
- Yeast Features and Characteristics
- Yeast Handling and Problems
- Yeast Storage and Maintenance
- Yeast Culturing and Assessment
- Microscopy and Yeast Counts and Evaluation
- Wort Composition and Health Effects
- Fermentation Flavours and Contamination Faults
- Q&A

Objectives:

By the end of the course, you'll be able to:

- Understand the key differences between dry and wet yeast and how they impact on the final product.
- Understand the concept of using live yeast and benefits it can bring to a brewery.
- Use a light microscope.
- Conduct a yeast viability.
- Conduct your own yeast counts.
- Identify common contaminants and how they packaged translate into product.
- Understand how to safely and securely store your yeast.
- Monitor and manage fermentation.
- Acid wash yeast.
- Re Pitch Yeast.
- Link yeast management to your CIP or Quality Assurance plans.
- Conduct your own yeast counts.
- Isolate and assess wild yeast strains for brewing potential.

Duration:

1 Day.

Date:

Friday 18th August 2023.

Cost:

£225 inc VAT.

Level:

Specialist.

Prerequisites:

None.

Venue:

Brewlab, Unit 1 West Quay Court, Sunderland Enterprise Park, SR5 2TE.

Lunch and Refreshments:

Included.

For further information, please contact richard@brewlab.co.uk.



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