

# Vigò Presses®

## Vigo Cider Yeast (*saccharomyces bayanus* strain)

Stock Code: 94419

This is high quality yeast widely used by commercial cider makers.

**Important notice if using Campden tablets:** *After adding Campden tablets (sulphur dioxide) to the apple juice, leave the juice for at least 24 hours, before you add the Vigo Cider Yeast. This not only gives the Campden tablets sufficient time to kill off spoilage organisms, it allows time for the free sulphur dioxide to disappear before the yeast is added so as not to inhibit the yeast.*

**Dosage:** 25g of Vigo Cider Yeast per 100 litres of apple juice. For example, for 25 litres of juice, 6.25g of yeast is required.

### Instructions for use:

The yeast needs to be “rehydrated” as follows before adding it to your apple juice:

- Have your apple juice ready in a clean fermenter filled up to the neck
- Calculate the amount of yeast required (see dosage above) for the juice in your fermenter
- Using a clean bowl (of sufficient capacity to allow for foaming), add the required amount of yeast to 10 times its weight of water at 40°C – i.e. 50g of yeast should be added to 500ml of water at 40°C
- Stir and leave to stand for 20 minutes, then stir gently again to break up any clumps
- To avoid “cold shocking” the yeast, ensure that there is no more than a 10°C temperature drop between the rehydrated yeast and the juice
- Add the rehydrated yeast to the juice in the fermenter and mix well
- Replace lid, bung and primed airlock on the fermenter

### Fermentation:

NB: The “official” optimal fermentation temperature range for this yeast is between 15°C and 30°C. Ideally, keep your yeasted juice at a steady 15°C, in order to retain the fruit flavours the yeast provides and to ensure a smooth fermentation. Try to protect the cider from any sharp fluctuations in temperature; a sudden change in temperature may stop fermentation for a while.

For guidance on the full fermentation process or cider making in general, we recommend Andrew Lea’s book, ‘Craft Cider Making’ (available from us), or his website at <http://www.cider.org.uk>.

### Storage of yeast:

Store in a cool (ideally 4°C to 16°C), dry place, with the lid firmly on. Keep away from direct sunlight. Use by Best Before date stated on label.