

### **1 Liter Starter**

Here is how to make a starter with a gravity of about 1.030.

Sanitize: thermometer, flask, funnel, yeast, scissors, foam

1. Heat 1100 ml of filtered water to boiling (about 100 ml will boil off).
2. Add 1/2 cup (3 oz) of DME
3. Add 1/4 tsp. of yeast nutrient. (This is optional, but recommended).
4. Boil for 10 minutes. (Watch out for boil overs!)
5. Remove from heat and transfer to sanitized flask.
6. Cool to below 90 F (32 C).
7. Aerate well.
8. Add yeast.
9. Close the container with foam or simply cover with aluminum foil (best not to use an airlock). Keep the starter warm, at the upper end of , or even slightly above, the supplier's recommended temperature range. Don't be surprised if you don't see a lot of foaming or airlock activity. Starters often ferment quickly, but quietly. If, after a day or two, you see yeast sediment in the container, your starter has been active.

### **2 Liter Starter**

Here is how to make a 2-qt. (~2L) starter with a gravity of about 1.030.

1. Heat 2 qts. (~2 L) of water to boiling.
2. Add 6 ozs. (170 g), or about 1 cup, of dry malt extract.
3. Add 1/4 tsp. of yeast nutrient. (This is optional, but recommended).
4. Boil for 15 minutes. (Watch out for boilovers!)
5. Remove from heat and cool to below 90 F (32 C).
6. Transfer starter wort to a sanitized container that provides at least a couple of inches of headspace. A one-gallon (3.8 L) apple cider bottle works well, as does a brewpub growler or 3-liter soda bottle.
7. Aerate well.
8. Add yeast.
9. Close the container with foam or simply cover with aluminum foil (best not to use an airlock). Keep the starter warm, at the upper end of, or even slightly above, the supplier's recommended temperature range. Don't be surprised if you don't see a lot of foaming or airlock activity. Starters often ferment quickly, but quietly. If, after a day or two, you see yeast sediment in the container, your starter has been active.

### **Mead Yeast Starter**

Using either 1 cup of honey OR 2 cups corn sugar in 2 Liter of water. Same procedure as above. Should yield about a 1.050 starter.