

TEMPERATURE AND FERMENTATION

Keep Your Carboys Toasty

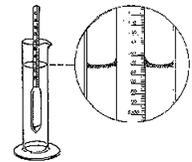
EVERY YEAR, when the days get shorter and the mercury plummets, the number of phone calls to BREW KING with problems of stuck fermentation always balloons. Many times the simple explanation is temperature. Remember that yeasts, just like people, get pretty sedate in cold weather. The result can mean sluggish or stuck fermentations, excessive carbonation of wine and/or prolonged clearing periods. In order to reduce these possibilities, please ensure a constant temperature of 68 – 74°F for your wort or must, and be sure to keep the following points in mind:

YEAST AND TEMPERATURE				
				
< 45°F (7°C) Stuck Fermentation	50 – 60°F (10 – 15°C) Slow Fermentation	65 – 75°F (18 – 24°C) Normal Fermentation	80 – 115°F (27 – 46°C) Very Rapid Fermentation	120°F (49°C) Death



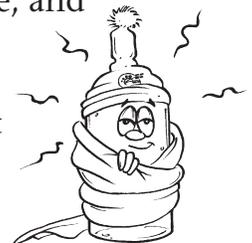
Ambient room temperature is never the same temperature as fluid. Fluids usually have a lower temperature than the surrounding air. Measuring temperature with a liquid thermometer is strongly recommended.

Check the calibration of your hydrometer. At 60°F, H₂O (soft) should read 1.000 S.G. Remember that different temperatures will give variations in S.G. readings. Keeping liquid temperatures between **68 – 74°F** will allow consistent S.G. readings.



Keep fermentation vessels away from “heat-sinking” areas, i.e. concrete floors, windows, doors, walls with exterior exposure, and any areas where temperature can vary.

Brew belts or heating pads (used with a blanket) are excellent ways to ensure constant fermentation temperature.



If you do have slow or stuck fermentation, try moving your beer or wine to a warmer area, give it a gentle stir, or use a yeast starter formula (ie. Nutravit) to re-start your yeast.

Paying extra care and attention to the points above will go a long way to ensuring consistent success (and reducing any unwanted hassles).