

malt beverage starter info.txt

Instructions for Starter using Malt Beverage:

Ran out of DME for your yeast starter? No problem. Use Malta Goya. It is a malt beverage, essentially carbonated wort (it even has hops in it). The below procedure will yield you an effective yeast starter with a gravity of about 1.040.

Procedure:

- Get Three 12oz Malta Goya Malt beverage bottles (available at most grocery stores)
- Open up bottles, cover with foil, leave out at room temp
- Wait at least an hour to get rid of carbonation (shake sometimes)
- Pour into sanitized 2L flask or container, then dilute to 1.040, (about 1.7 L total)
- Aerate and pitch yeast

May take one to two days to get a full yeast cake on bottom.