

PROTOCOL

DEVELOP A YEAST NUTRITION PLAN

Use the following step-by-step guide to develop a complete yeast nutrition program.

1. DETERMINE HOW MUCH NITROGEN TO ADD

A. Measure **SUGAR (BRIX)** ° Brix and **YAN** ppm of the juice

B. Choose a yeast strain.

C. Determine the chosen yeast strain's **NITROGEN NEED** – low, medium, or high. This information is listed in the product description

D. Determine **YAN REQUIRED** for fermentation ppm by consulting table 1

For example: If the juice is 24 °Brix and ALCHEMY I (a medium N need strain) is selected, the fermentation will need 220 ppm YAN

E. If the **YAN REQUIRED** is higher than the **JUICE YAN**, then **ADDITIONAL YAN** is required

To calculate: ppm – ppm = ppm
YAN REQUIRED **JUICE YAN** **ADDITIONAL YAN**

For example: If the YAN required for fermentation is 220 ppm and the juice has 150 ppm YAN, an additional 70 ppm YAN is required

Table 1: Measurable yeast assimilable nitrogen (YAN) needs of yeast at different starting sugars

°Brix	YAN Required for Fermentation (ppm N)		
	Low N need	Medium N need	High N need
20	150	180	250
22	165	200	275
24	180	220	300
26	195	240	325
28	210	260	350
30	225	280	375

2. MAKE NUTRITION PLAN

Using the **ADDITIONAL YAN** determined in step 1(E), consult the table below to **fill in the Nutrition Plan card** at the bottom of the page and determine what nutrient and dosage will be added at each stage of fermentation.

Stage of Winemaking	Fermentation Goal*	ADDITIONAL YAN REQUIRED		
		0-50 ppm	51-100 ppm	101-150 ppm
At Rehydration	All Fermentation Goals	GO-FERM STEROL FLASH - 30 g/hL		
At 2-3 °Brix Drop	Fermentation Security	N/A	FERMAID O - 20 g/hL	FERMAID O - 40 g/hL
	Increase Varietal Aromas	STIMULA SAUVIGNON BLANC, PINOT NOIR, or SYRAH - 40 g/hL		
	Increase Fruity Esters	N/A	FERMAID O - 20 g/hL	FERMAID O - 40 g/hL
At 1/3 Sugar Depletion	Fermentation Security	FERMAID O - 30 g/hL	FERMAID O - 40 g/hL	FERMAID K - 40 g/hL
	Increase Varietal Aromas	FERMAID O - 10 g/hL	FERMAID O - 20 g/hL	FERMAID O - 40 g/hL
	Increase Fruity Esters	STIMULA CHARDONNAY or CABERNET - 40 g/hL		

NUTRITION PLAN		
	Dosage	Nutrient
At Rehydration	<input type="text"/> 30 g/hL	<input type="text"/> GO-FERM STEROL FLASH
At 2-3 °Brix Drop	<input type="text"/> g/hL	<input type="text"/>
At 1/3 Sugar Depletion	<input type="text"/> g/hL	<input type="text"/>

*All fermentation nutrients help ensure healthy fermentation, but some also enhance wine aroma. STIMULA SAUVIGNON BLANC™, STIMULA PINOT NOIR™, STIMULA SYRAH™ help yeast convert varietal aroma precursors into odor-active compounds. STIMULA CHARDONNAY™ and STIMULA CABERNET™ stimulate yeast to produce certain fruity esters.