WYEAST LABORATORIES, INC.

Premium Liquid Yeast for Home Enthusiast

Beer Brewing

WHY BREW WITH THE WYEAST ACTIVATOR SMACK-PACK SYSTEM™?

For over 35 years, the Wyeast Activator™ is the only product that "proofs" the yeast and shortens lag time when it hits your wort. Activator™ packages include a sterile liquid packet inside that, when smacked, releases its contents into the yeast slurry. The available sugars and nutrients from the packet initiate the yeast's metabolism which in turn generates CO_2 and causes swelling of the package, serving as a viability and vitality test as well. Although beneficial, cultures do not need to be activated prior to inoculation.

PRODUCT

Premium Liquid Yeast (*Saccharomyces cerevisiae*, *Saccharomyces pastorianus*, or *Saccharomyces cerevisiae* var. *diastaticus*) with inner liquid packet.

DESCRIPTION

A liquid suspension of yeast grown in a sterile, nutrient enriched medium.

- Sterile Packaged
- UV Light Barrier
- Keep Refrigerated
- Do Not Freeze

PITCH RATE

One Activator™ package is designed for direct inoculation of 5 gallons (19 L) of standard gravity ale wort (<1.060 OG). Higher gravities, lagers, and some strains require additional yeast. This chart outlines basic pitching recommendations for direct pitching Activators™. More pitch rate options and instructions on how to make a starter can be found on our website.

ALE

GRAVITY	CELLS/ML/°P	# ACTIVATORS
≤ 1.048	0.5 million	1
1.048 - 1.056	0.5 million	1
1.056 - 1.065	0.5 - 0.75 million	1 - 2
1.065 - 1.074	0.75 - 1.0 million	2
1.074 - 1.082	1.0 million	2 - 3
1.082 - 1.105	1.0 million	3 - 4

LAGER

GRAVITY	CELLS/ML/°P	# ACTIVATORS
≤ 1.048	1.0 million	2
1.048 - 1.056	1.0 million	2
1.056 - 1.065	1.0 million	2
1.065 - 1.074	1.0 million	3
1.074 - 1.082	1.1 million	3 - 4
1.082 - 1.105	1.1 million	4

INSTRUCTIONS FOR USE

1. Remove Activator™ from refrigeration (34-40 °F, 1-4 °C) and allow to come to ambient temperature just prior to use.
2. To activate, locate and move the inner packet to a corner. Place on a flat, hard surface and firmly smack the package with the other hand to break the inner packet. Confirm the inner packet is broken. *If you do not require proof of activity, proceed to the 5th step and Direct Pitch. Contents of the inner packet do not need to be transferred to your wort when not activated.*
3. Shake the package well to combine the yeast and inner packet contents.
4. Allow the package to swell for 3-5 hours or more at ambient temperature (approx. 70 °F, 21 °C). It is not necessary for this package to fully swell before use.
5. Use sanitizing solution to sanitize the package before opening.
6. Shake well, open and pour the Activator™ into 5 gallons (19 L) of well-aerated or oxygenated wort up to 1.060 OG at 65-72 °F (18-22 °C). Maintain temperature until fermentation is evident by CO_2 bubble formation, bubbling airlock, or foaming on top of wort. For lagers, high gravity, and low temperature fermentations, additional yeast is required. Review our Pitch Rates page for more information.
7. Adjust to desired fermentation temperature according to the yeast strain recommendation.

FERMENTATION TEMPERATURE RECOMMENDED PER STRAIN

1007	55-68 °F	13-20 °C	**1469**	64-72 °F	18-22 °C	**3711**	65-77 °F	18-25 °C	**2042-PC**	46-56 °F	8-13 °C
1010	58-74 °F	14-23 °C	**1728**	55-75 °F	13-24 °C	**3724**	70-95 °F	21-35 °C	**2105-PC**	48-56 °F	9-13 °C
1028	60-72 °F	15-22 °C	**1762**	65-75 °F	18-24 °C	**3726**	70-84 °F	21-29 °C	**2247-PC**	46-56 °F	8-13 °C
1056	60-72 °F	15-22 °C	**1968**	64-72 °F	18-22 °C	**3787**	64-78 °F	18-25 °C	**2272-PC**	52-58 °F	11-14 °C
1084	62-72 °F	16-22 °C	**2007**	48-56 °F	9-13 °C	**3944**	62-75 °F	16-24 °C	**2352-PC**	52-62 °F	11-16 °C
1098	64-72 °F	18-22 °C	**2112**	58-68 °F	14-20 °C	**1026-PC**	63-72 °F	17-22 °C	**2487-PC**	48-56 °F	9-13 °C
1099	64-75 °F	18-24 °C	**2124**	45-68 °F	8-22 °C	**1087-PC**	64-72 °F	18-22 °C	**2575-PC**	55-70 °F	13-21°C
1187	64-74 °F	18-23 °C	**2206**	46-58 °F	8-14 °C	**1203-PC**	64-74 °F	18-23 °C	**2782-PC**	50-58 °F	10-14°C
1214	68-78 °F	20-24 °C	**2278**	50-58 °F	10-14 °C	**1217-PC**	62-74 °F	17-23 °C	**3333-PC**	63-75 °F	17-24 °C
1272	60-72 °F	15-22 °C	**2308**	48-56 °F	9-13 °C	**1581-PC**	65-75 °F	18-24 °C	**3463-PC**	63-76 °F	17-24 °C
1275	62-72 °F	16-22 °C	**2565**	56-70 °F	13-21 °C	**1768-PC**	64-72 °F	18-22 °C	**3655-PC**	62-74 °F	18-22 °C
1318	64-74 °F	18-23 °C	**2633**	48-58 °F	9-14 °C	**1882-PC**	60-70 °F	15-21°C	**3725-PC**	70-84 °F	21-29 °C
1332	65-75 °F	18-24 °C	**3056**	64-74 °F	18-23 °C	**2000-PC**	48-56 °F	9-13 °C	**3739-PC**	64-80 °F	18-27 °C
1335	63-75 °F	17-24 °C	**3068**	64-75 °F	18-24 °C	**2001-PC**	48-56 °F	9-13 °C	**3822-PC**	65-80 °F	18-27 °C
1388	64-80 °F	18-27 °C	**3522**	65-76 °F	18-24 °C	**2002-PC**	46-56 °F	7-13°C	**3864-PC**	65-80 °F	18-27 °C
1450	60-70 °F	15-21 °C	**3638**	64-75 °F	18-24 °C	**2035-PC**	48-58 °F	9-14 °C	**3942-PC**	64-74 °F	18-23 °C

BEST IF USED BY

This package performs best when used by the *Best if Used By* date when stored between 34-40 °F (1-4 °C). Older yeast or yeast that has been exposed to higher or lower temperatures may take longer to become active or swell.

PRODUCT WARRANTY

Our Product Warranty states that we guarantee the viability and vitality of the yeast in our Activator™ packages for a minimum of 6 months assuming that they have been properly shipped, stored and handled. Our superior packaging material provides 100% oxygen barrier and UV light protection making this exceptional guarantee possible. During this guaranteed shelf life, some loss of viability is to be expected. This will vary from one strain to another. Activator™ packages that are within 2 months of the *Best if Used By* date may require additional time to swell after activation.

Wyeast does not recommend using viability calculation tools to estimate pitching or starter volumes. The best way to evaluate the integrity of the product is to proof by activating.

Activator™ packages will sometimes swell slightly to moderately during shipping, or later while properly stored. This is not an indication of deterioration if the package is within the Best if Used By date and has been properly handled. This is result of trace amounts of nutrients still available at the time packaging, and causes a small amount of culture activity and CO_2 production. Some strains are more prone to this than others.

This product is designed and intended for home scale fermentations and is not warranted for the use in commercial application beyond pilot testing.