



### Usage:-

Please see the Pitch Right Pouch opening and pitching instructions below.

1. Store refrigerated until ready to pitch.
2. Shake and knead pouch to homogenize the slurry.
3. Sanitize pouch.
4. Open and pitch entire contents into well-aerated wort.

### Storage

Liquid yeast must be refrigerated. Please see the temperature specifications below, but in general the closer to 0.5c degrees the better. Warmer temperatures will lead to decreased viability and more chance of pressure build up in the pouch.

1.6c Great

4.5c OK

5c + Not Recommended

Obviously short tem at higher temps will have far less effect than higher temperatures for extended periods (weeks)

