



## FORCED FERMENTATION TEST

Imperial Technical Support SOPs

3/16/2020

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This test can be used to determine the fermentability of wort and determine what the wort terminal gravity should be if fermentation goes to completion.

- Pull about 500mL of pitched wort from your fermenter into 1 liter container
- Add about 15ml of yeast slurry to the 1L container (if you don't have liquid slurry, use about 0.5 gram dried yeast)
- Cover and incubate at 75- 80°F (24-27°C) and gently shake as often as possible, or keep on a stir plate.
- Observe fermentation, wait for visible signs of fermentation to be complete. Should be in about 24-48 hours.
- De-gas and measure the gravity.
- Both your forced ferment and your larger batch TG's should match.
  - If your FF sample is lower than your tank, the fermentation in your tank is not complete and there are still fermentable sugars in your beer.