How to restart a stuck fermentation

If you have a fermentation (wine, beer, turbo) which has stuck and never reached its proper final value, i.e. it is too sweet, you can restart it again - with some hassle so it may not always be worth it. Anyway, here is how to do it.

You will need:

1) An Alcotec Restart yeast (especielly alcohol tolerant yeast strain)

2) Approximately 2g yeast nutrient (diammonium phosphate, or any nutrient you have)

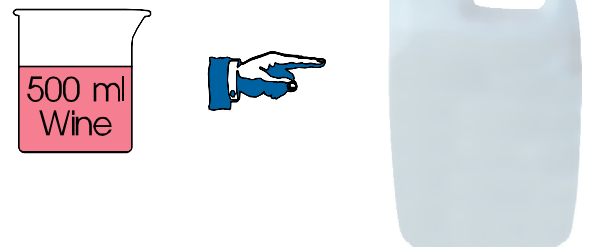3) 100 g of sugar

4) A suitable 2-5 litre container, jerrycan etc.

1) Mix a sugar+water solution

100 g of sugar   2 g yeast nutrient   1/2 litre of warm water.   Mix it all well, then transfer to jerrycan.
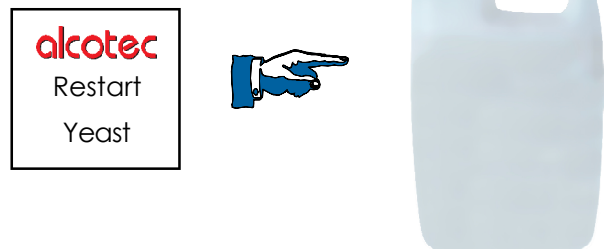
2) Add 1/2 litre of your stuck wash (wine, beer..)

Add 500 ml of your wine, beer, turbo wash and mix well.

3) Add the alcotec Restart yeast

Make sure liquid is lukewarm only (below 30C). It is unlikely that it is above 30C if you have followed instruction so far, but check just in case.

alcotec
Restart
Yeast

4) After 24 hours (exactly): Add to stuck wash

After 24 hours in room temperature (actually if possible better with a little warmer) this starter mix will be fermenting vigorously, this is when to add it to your stuck wash.

NOTE: If you add it too soon, it won't be active enough to do the job. If you wait another day, it has likely already "burnt off" most of its fuel.