

Reconstitution of active dry yeast							
Amount of grapes		Amount of juice		Dry Yeast	For yeast	For yeast	For yeast
lbs	tons	Projected	Projected	grams	starter	starter	starter
grapes	grapes	liters	gallons	yeast	Water	Water	Water
				to start	liters	ml	gallons
25	0.0125	8.3	2.2	2	0.03	33	0.01
50	0.025	16.6	4.4	4	0.07	66	0.02
100	0.05	33.1	8.8	8	0.13	132	0.04
302	0.15	100.0	26.4	25.0	0.40	400	0.11
500	0.25	166	43.8	41	0.66	662	0.18
1,000	0.50	331	88	83	1.32	1,325	0.35
2,000	1.00	662	175	166	2.65	2,650	0.70
4,000	2.00	1,325	350	331	5.30	5,299	1.40
10,000	5.00	3,312	875	828	13.25	13,249	3.50
20,000	10.00	6,624	1,750	1,656	26.50	26,497	7.00
30,000	15.00	9,936	2,625	2,484	39.75	39,746	10.50
40,000	20.00	13,249	3,500	3,312	52.99	52,994	14.00
Water should be 100 ° F.							