STUCK FERMENTATION

Sometimes a fermentation stops before the expected finishing gravity of the beer has been reached. The most common cause, after pitching too little yeast or yeast that is not healthy, is the fermentation temperature. If the wort temperature becomes too low, the yeast activity slows down, causing the yeast to drop out of suspension. The yeast then sits on the bottom of the fermenter and no longer comes into contact with unfermented sugars.

So, what do you do?

- Bring the temperature of the wort back up to the proper level.
- Use a sterilized spoon or paddle to stir the yeast back into suspension (called “rousing the yeast”), and avoid splashing because you don't want to aerate the beer after yeast has been pitched.
- Don't try to stir all the sediment back in suspension, as this sediment "cake" also contains other substances which should not all end up in the beer, so don't overdo it. Just a gently 'rousing' of the top layers of the sediment will do.

That’s it!! This will bring your yeast back into suspension and into contact with unfermented sugars.