

Day 2: Probiotic Yogurt

Starter Culture
(From Day 1)



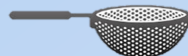
Lactometer



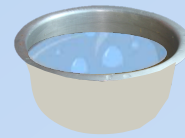
Thermometer



Strainer



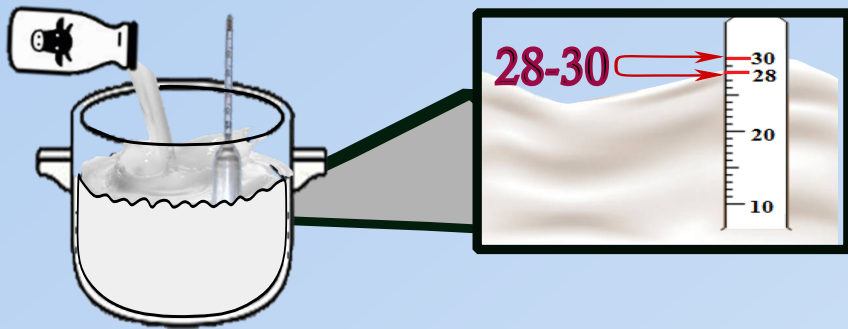
Pot of water



Container of cold water



1. Quality Check



2. Purifying Milk



15 minutes **85°C / 185°F**



45°C / 113°F



Do not pour more than 100L of milk

Let the milk cool down

3. Mixing with the starter culture

More than 20L



Les than 20L



250ml



4. Storage

Wrap with blanket to keep warm



12 Hours

