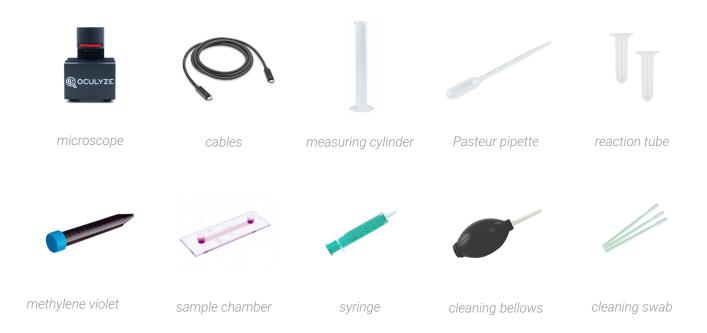


QUICK GUIDE

Oculyze FW can be used on any PC or modern iPad with our WebApp (webapp.oculyze.net) or on android mobile devices using our Android App (available in the Play Store). Please log in with your user account before starting.



1. DILUTION

What you will need: measuring cylinder, water, pasteur pipette, a yeast sample from your fermenter or propagator

Recommended dilution ratios:

- Day 0: for inoculation (before adding to must) 1 ml yeast sample + 99 ml tap water
- Day 1-4: during the first days the yeast concentration is expected to be low, therefore no dilution is needed
- Day 5: yeast concentration should have grown by now 1 ml yeast sample + 1 ml tap water
- Day 6-10: with the growing concentration more dilution is recommended 0.5 ml yeast sample + 1.5 ml tap water
- Step 1: fill a reaction tube or the measuring cylinder with the exact amount of tap water you need for the dilution
- Step 2: fill your pasteur pipette with the exact amount of yeast sample and add it to the tap water
- Step 3: run the solution in and out of the pipette three times to make sure it is completely empty
- **Step 4:** when using the measuring cylinder, take the pasteur pipette and stir vigorously now it's diluted!

2. STAINING (only required when measuring viability)

What you will need: diluted yeast sample, pasteur pipette, reaction tube, methylene violet

- Step 1: fill the pasteur pipette with 0.5ml of your diluted yeast sample
- **Step 2:** take the 0.5 ml of the diluted yeast sample and put it into a reaction tube
- Step 3: take 0.5 ml of the methylene violet solution and add it to the reaction tube
- Step 4: run the mixture through the pipette a few times

QUICK GUIDE

3. LOADING THE CHAMBER

What you will need: diluted (and stained) yeast sample, pasteur pipette, sample chamber

- Step 1: fill the pasteur pipette with a small amount of your diluted (and stained) sample
- Step 2: pipette the sample into either one of the chamber openings
- Step 3: let the capillary forces pull the sample through the chamber
- Step 4: leave it for approx. 5 minutes to let the yeast cells settle and the staining react

4. MEASURING

What you will need: microscope, mobile device, chamber loaded with diluted (and stained) yeast sample

Taking the images

- Step 1: connect the microscope via cable to your computing device and open the Fermentation Wine app
- Step 2: put the chamber into the microscope and slide it up to its first marking
- **Step 3:** choose in the app whether you want to conduct a single measurement or track an entire fermentation and if you want to perform an analysis with or without viability
- Step 4: now adjust the focus wheel of the microscope until you see a sharp image on your mobile device
- **Step 5:** take the picture to add the image to the analysis
- Step 6: release the focus wheel a bit to move the chamber to the next marking to take the next image
- Step 7: repeat the steps above to take 5 images

Performing the analysis

- Step 1: after you took 5 images, enter a name for your sample (date & time are filled automatically)
- Step 2: enter the ratio for dilution and staining
- Step 3: (optional) add a comment to keep track of additional information about the sample
- Step 4: click "next" to perform the analysis and review your results

5. CLEANING THE CHAMBER (should be done shortly after the analysis)

What you will need: recently used chamber, distilled water, syringe, bellows, paper tissue

- Step 1: fill the syringe with distilled water and rinse the chamber with it
- Step 2: use the cleaning bellows to gently blow air through the chamber
- Step 3: use the paper tissue to collect the remaining water from the chamber openings
- Step 4: (optional) repeat step 1 to 3 with diluted detergent if water doesn't clean it well enough

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