

RECOMMENDED KETTLE SOUR PROCEDURE



MASH

- Standard conditions/process

LAUTER

- Wort separation

BOIL WORT

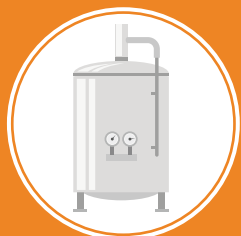
- 2-5 minute boil. Pasteurize wort to prevent contamination

ADJUST WORT PH

- Adjust wort pH to 4.2-4.5 by adding food grade lactic or phosphoric acid to help protect against unwanted microbes and promote head formation/retention

ADJUST WORT TEMPERATURE

- Adjust wort to ideal temperature for inoculation of Wildbrew™ Sour Pitch. 35-38C (95-100.5F) optimal but 30-40C (86-104F) will result in effective souring



CO2 PURGE

- Flushing the wort with CO2 can help prevent aerobic contaminants

INOCULATE WILDBREW™ SOUR PITCH

- Using a rate of 10g/hL inoculate wort with Wildbrew™ Sour Pitch.

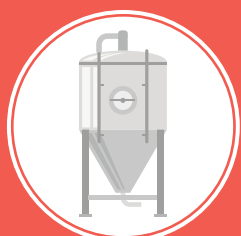


ACIDIFICATION

- Once inoculated in ideal conditions souring will be achieved in < 24 hours but greater sensory complexity can be achieved at 48 hours. It is recommended to measure and assess pH, TA and flavor throughout the souring process.

BOIL SOURED WORT

- Once the soured wort is boiled and sterilized it can be safely transferred to FV without risk of downstream contamination



FERMENT WORT

- Transfer wort to FV and pitch an appropriate brewing yeast and ferment in standard/recommended conditions