WildBrew™ Philly Sour is a unique species of Lachancea selected from nature by University of the Sciences in Philadelphia, PA, USA (Patent pending N° PCT/US20 18/043 148). WildBrew™ Philly Sour produces moderate amounts of lactic acid in addition to ethanol in one simple fermentation step. This first yeast in the WildBrew™ series is a great choice for innovative, sessionable sour beers with refreshing acidity and notes of stone fruit. With high attenuation, high flocculation and good head retention, WildBrew™ Philly Sour is an ideal yeast for traditional styles such as Berliner Weiss, Gose, American Lambic Style, American Wild Ales and its resistance to hops make it perfect for Sour IPA’s.

**Microbiological Properties**

WildBrew™ Philly Sour is a pure strain of active dried yeast classified as Lachancea spp.

Typical Analysis of Philly Sour Yeast:

- **Percent solids**: 93% - 96%
- **Viability**: ≥ 1 x 10⁹ CFU per gram of dry yeast
- **Wild Yeast**: Wild Yeast WildBrew™ Philly Sour will grow on wild yeast media including Lysine, LCSM and LWYM
- **STA1 gene**: Pure strain is STA1 negative. Contamination is undetectable by PCR test
- **Bacteria**: <1 per 1 x 10⁶ yeast cells

Finished product is released to the market only after passing a rigorous series of tests. *See specifications sheet for details*

**Brewing Properties**

In Lallemand’s Standard Conditions Wort at 20°C (68°F) WildBrew™ Philly Sour yeast exhibits:

- Fermentation that can be completed in 10 days.
- High attenuation and High flocculation.
- Aroma and flavor is sour, red apple and stone fruit, notably peach.

The optimal temperature range for WildBrew™ Philly Sour yeast when producing traditional styles is 20°C(68°F) to 25°C(77°F).

In the Lallemand standard conditions wort, typical pH of 3.2-3.5 and titratable acidity of 0.1-0.4% lactic acid are achieved. Higher lactic acid levels will be achieved in worts that are higher in glucose.

Lag phase, total fermentation time, attenuation and flavor are dependent on pitch rate, yeast handling, fermentation temperature and nutritional quality of the wort. If you have questions please do not hesitate to contact us at brewing@lallemand.com

**Quick Facts**

- **Beer Styles**: Berliner Weisse, Gose, Lambic-style, American Wild, and Sour IPA
- **Aroma**: Sour, red apple, stone fruit, peach
- **Attenuation**: High
- **Fermentation Range**: 20°C(68°F) to 25°C(77°F)
- **Flocculation**: High
- **Alcohol Tolerance**: 9% ABV
- **Pitching Rate**: 50 - 100g/hL to achieve a minimum of 0.5 - 1 million viable cells/mL
The pitch rate will affect the fermentation performance and flavor of the beer. For WildBrew™ Philly Sour yeast, a pitch rate of 50-100 g per hL of wort is sufficient to achieve a minimum of 0.5 - 1 million viable cells/mL. More stressful fermentations such as high gravity, high adjunct or high acidity may require higher pitch rates and additional nutrients to ensure a healthy fermentation.

Standard pitch rate calculators may result in overpitching. Visit our Pitch Rate Calculator optimized for dry yeast samples at www.lallemandbrewing.com

WildBrew™ Philly Sour is a slow fermenting, killer negative strain and will tend to be outcompeting by other brewing strains. For this reason, it is not recommended to re-pitch this strain.

WildBrew™ Philly Sour is not recommended for bottle conditioning applications. A dedicated bottle conditioning strain such as LalBrew® CBC-1 should be used when bottle conditioning WildBrew™ Philly Sour fermentations.

As a non-Saccharomyces species, WildBrew™ Philly Sour should be treated according to normal best practices for handling wild yeast.

WildBrew™ Philly Sour yeast should be stored in a vacuum sealed package in dry conditions below 4°C (39°F). WildBrew™ Philly Sour will rapidly lose activity after exposure to air.

Do not use packs that have lost vacuum. Opened packs must be re-sealed, stored in dry conditions below 4°C (39°F), and used within 3 days. If the opened package is re-sealed under vacuum immediately after opening, yeast can be stored below 4°C (39°F) until the indicated expiry date. Do not use yeast after expiry date printed on the pack.

Performance is guaranteed when stored correctly and before the expiry date. However, Lallemand dry brewing yeast is very robust and some strains can tolerate brief periods under sub-optimal conditions.

If you have questions, do not hesitate to contact us. We have a team of technical representatives happy to help and guide you in your fermentation journey.