MASH
Standard conditions/process.

LAUTER
Wort separation.

BOIL WORT
Pasteurize wort by boiling for 2 – 5 minutes to prevent contamination from bacteria present on the malt. It is not recommended to add hops prior to inoculation with bacteria.

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 the wort temperature according to the optimal range for the bacteria. Wildbrew™ Sour Pitch: 30 – 40°C (86 – 104°F) with best results at 35 – 38°C (95 – 100°F). Wildbrew™ Helveticus Pitch: 38 – 45°C (100 – 113°F).

CO₂ PURGE
Flush the wort with CO₂ to help prevent aerobic contaminants.

INOCULATE WITH BACTERIA OF CHOICE
Use a rate of 10g/hL to inoculate wort with Wildbrew™ Sour Pitch or WildBrew™ Helveticus Pitch.

ACIDIFICATION
Souring will be achieved in < 24 hours after inoculation, but greater sensory complexity and acidity can be achieved after 48 hours. It is recommended to measure pH and total acidity (TA) and assess flavor throughout the souring process.

BOIL SOURED WORT
Boil the soured wort to sterilize the wort and stop the souring process. Add hops if desired.

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