



BEST PRACTICES

RECOMMENDED KETTLE SOUR PROCEDURE



MASH

Standard conditions/process.

LAUTER

Wort separation.

BOIL WORT

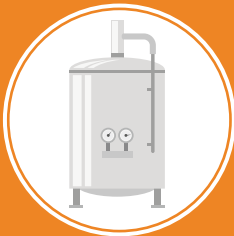
Pasteurize wort by boiling for 2 – 5 minutes to prevent contamination from bacteria present on the malt. It is not recommended to add hops prior to inoculation with bacteria.

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.