

BEST PRACTICES

SOUR SOLUTIONS: BACTERIA SELECTION

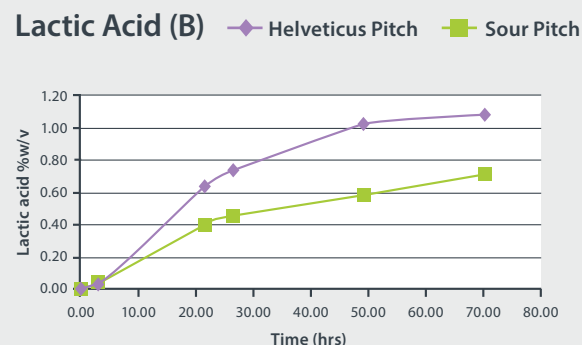
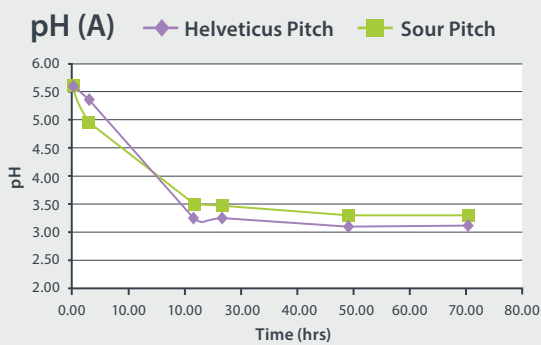
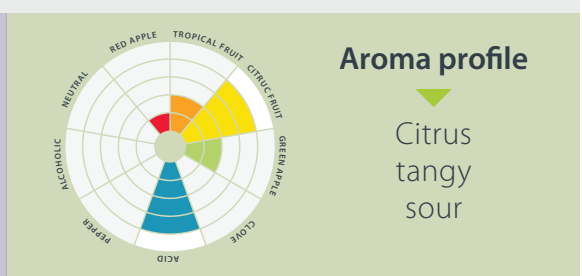
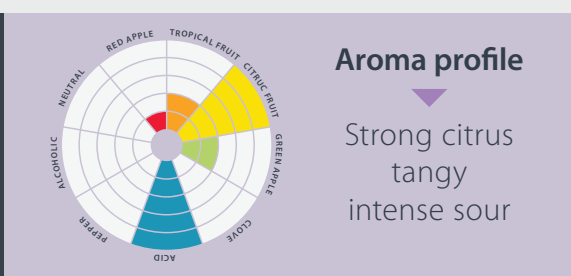
When choosing a bacteria strain for brewing sour beers it is important to consider characteristics such as temperature range, total lactic acid potential, bacteria classification, fermentation time, hop tolerance and flavor. This document highlights the main characteristics of our dried *Lactobacillus* strains to help you when choosing the bacteria that best suits your souring goals.

Both **WildBrew™ Helveticus Pitch** and **WildBrew™ Sour Pitch** deliver unmatched consistency, effortless application, fully assured performance and unparalleled purity for brewing the sour beer style of your choice.



Beer Style	Kettle Sours	
Fermentation Time	24 – 48 hrs	
Physical Description	Freeze dried, pure culture bacteria powder	
Dosage	10g/hL	
Shelf Life	Frozen: 3 years	Refrigerated: 2 years
Package Formats	10g sachets	250g packs
Temperature Range	38 – 45°C (100 – 113°F)	30 – 40°C (86 – 104°F)
pH	3.0 – 3.5	3.2 – 3.5
Lactic Acid	0.6 – 1.2%	0.5 – 0.8%
Hop Tolerance	Alpha < 4 ppm Beta < 4 ppm	Alpha < 4 ppm Beta < 8 ppm
Species	<i>Lactobacillus helveticus</i>	
Classification	Obligate homofermentative – Produces only lactic acid	Facultative heterofermentative – Produces lactic acid and may produce small amounts of acetic acid, ethanol and CO ₂

Flavor & Aroma



The decrease in pH (A) and increase of lactic acid concentration (B) are shown for a representative fermentation of unhopped standard wort prepared from dry malt extract with an original gravity of 12°P. While the Helveticus Pitch fermentation shows a slightly lower pH, it produces significantly higher levels of lactic acid compared to Sour Pitch.

