

WILDBREW™ SOUR PITCH

TECHNICAL DATA SHEET - WILDBREW™ SERIES

WILDBREW™ SOUR PITCH



WildBrew™ Sour Pitch is a high-performance, high-purity lactic acid bacteria specifically selected for its ability to produce a wide range of sour beer styles.

WildBrew™ Sour Pitch produces a clean and balanced citrus flavor profile typical of both traditional and modern sour beer styles. When inoculated at optimal temperature and the right conditions, it is a powerful, safe and easy way to handle bacteria for various beer souring techniques, such as a typical kettle souring process. Besides providing an outstanding performance, WildBrew™ Sour Pitch is capable of delivering consistent results for brewers.

Styles brewed with this bacteria include, but are not limited to, Berliner Weisse, Gose, lambic-style, American Wild, and Sour IPA.



MICROBIOLOGICAL PROPERTIES

Classified as *Lactobacillus plantarum*, a facultative hetero-fermentative strain.

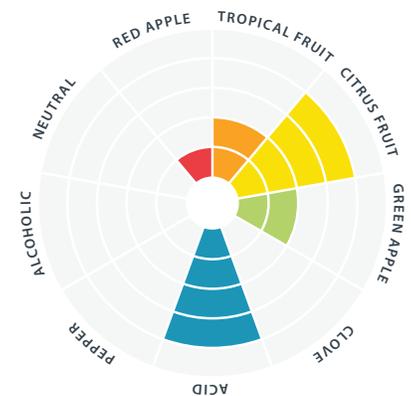
VIABLE BACTERIA	> 10 ¹¹ CFU/g	ACETIC BACTERIA	< 10 ⁴ CFU/g
DRY MATTER	> 92%	MOULDS	< 10 ³ CFU/g
COLIFORM	< 10 ² CFU/g	YEAST	< 10 ³ CFU/g

In line with Lallemand's strict quality control and assurance procedures, every single batch of WildBrew™ Sour Pitch is released to the market only after passing a rigorous series of tests, guaranteeing the highest standards of purity, quality and performance.



NOTES

FLAVOR & AROMA



QUICK FACTS

BEER STYLES

Sours

AROMA

Citrus, tangy, sour

FERMENTATION RANGE

30°C - 40°C (86°F - 104°F)

PH RANGE

3.2 - 3.5

HOP TOLERANCE

in lab tests, growth was inhibited at:
4ppm alpha acid and
8ppm beta acid

INOCULATION RATE

10g/hL



BREWING PROPERTIES

In Lallemand's Standard Wort conditions, WildBrew™ Sour Pitch bacteria exhibits:

Fast pH drop that can be completed within 2 days (typically within 24 to 36 hours).

High lactic acid versus lower acetic production.

Aroma and flavor is citrus and tangy with a hint of fruit.

The optimal temperature range for WildBrew™ Sour Pitch when producing sour beer styles is between 30°C to 40°C (86°F to 104°F).

Fermentation rate, fermentation time and pH drop are dependent on inoculation density, bacteria handling, fermentation temperature and nutritional quality of the wort.



INSTRUCTIONS

Open the sachet and add WildBrew™ Sour Pitch directly to unhopped wort at a rate of 10g/hL (1g/10L), ensuring temperature is 30 - 40°C (86 - 104°F).

For better distribution rehydrate WildBrew™ Sour Pitch in a mix of unhopped wort and water (50/50) 10 times the weight of inoculation at 30°C +/- 5°C (86°F +/- 8°F).

Monitor pH drop and test regularly.



CONDITIONS OF USE

INOCULATION	pH	TEMPERATURE
10g/hL	> 3.4	30 - 40°C (86 - 104°F)



PACKAGING & STORAGE

WildBrew™ Sour Pitch is currently available in 250g packs (for 25hL / 660 US gal) and 10g packs (for 1hL.)

This product can be stored for 18 months at 4°C (40°F) or 36 months at -18°C (0°F) in its original sealed packaging.

This product can be delivered and stored at ambient temperature (<25°C / 77°F) for 3 weeks without significant loss of viability.

While it is recommended to use the entire sachet of WildBrew™ Sour Pitch after opening, extended storage is possible under specific conditions. Please contact us with any questions you may have.



Pour WildBrew™ Sour Pitch into unhopped wort

CONTACT US

For any questions, you can email gabi@gladfieldmalt.co.nz