

BEST PRACTICES



# SOOR SOLUTIONS: BACTERIA SELECTION

Lallemand Brewing is proud to introduce the second product of the WildBrew™ product line: **WildBrew™ Helveticus Pitch**.

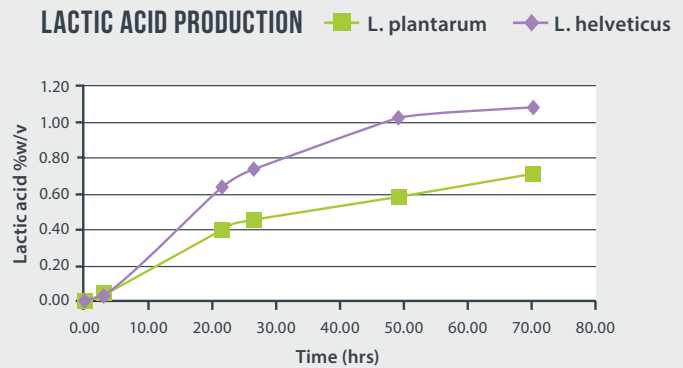
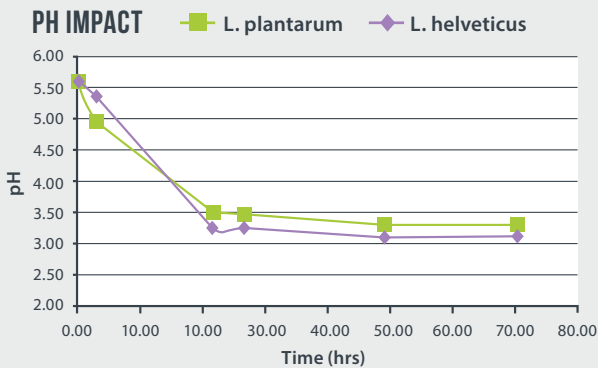
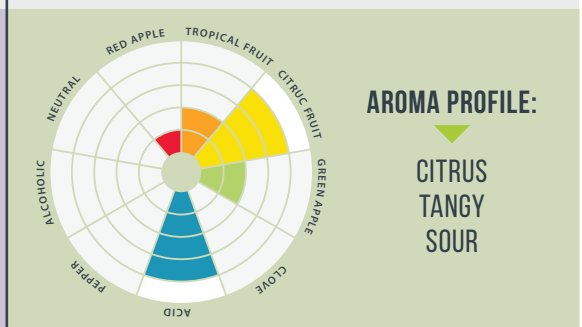
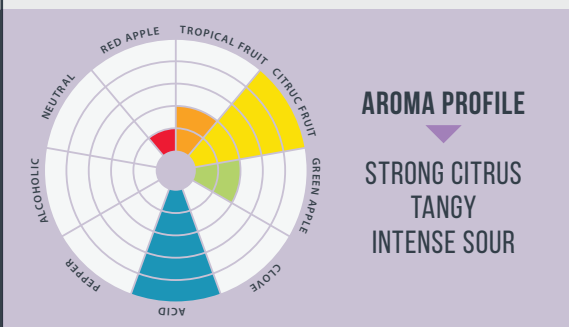
A *Lactobacillus helveticus* specifically selected for its ability to produce a wide range of sour beer styles.

Below, we have highlighted the main characteristics of both *Lactobacillus* strains we carry to help you when choosing the bacteria that best suits your souring goals. In comparison to **WildBrew™ Sour Pitch**, the new bacteria produces a more intense citrusy flavor at higher temperatures. Also, note the differences in temperature range and lactic acid production.

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

		
BEER STYLE	KETTLE SOURS	KETTLE SOURS
TEMPERATURE RANGE	38-45°C	30-38°C
IMPACT PH DROPPED	3,0- 3,5	3,2- 3,5
LACTIC ACID	0.6-1.2%	0.5-0.8%
HOP TOLERANCE	ALPHA ACID < 4PPM    BETA < 4PPM	ALPHA ACID <4PPM    BETA ACID < 8 PPM
FERMENTATION TIME	24 TO 48 HRS	24 TO 48 HRS
SPECIES	LACTOBACILLUS HELVETICUS HOMO FERMENTATIVE	LACTOBACILUS PLANTARUM HETERO FERMENTATIVE FACULTATIVE

## FLAVOR & AROMA



PRODUCT SPECIFICATIONS	WildBrew™ Helveticus Pitch	WildBrew™ Sour Pitch
	- FREEZE PURE CULTURE BACTERIA	- SHELF LIFE: STABLE FOR 3 YEARS FROZEN AND 2 YEARS REFRIGERATED
	- DOSAGE RATE: 10G/HL	- PACKAGING AVAILABLE: 10G AND 250G

