LALLEMAND BREWING

WILDBREW™ SOUR PITCH

Recommended Kettle Sour procedure – Best Practice

- **Mash**
  - Standard conditions/process
- **Lauter**
  - Wort separation
- **Boil Wort**
  - 2-5 minute boil. Pasteurize wort to prevent contamination
- **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 wort to ideal temperature for inoculation of Wildbrew™ Sour Pitch. 35-38C (95-100.5F) optimal but 30-40C (86-104F) will result in effective souring
- **CO2 purge**
  - Flushing the wort with CO2 can help prevent aerobic contaminates
- **Inoculate Wildbrew™ Sour Pitch**
  - Using a rate of 10g/hL inoculate wort with Wildbrew™ Sour Pitch.
- **Acidification**
  - Once inoculated in ideal conditions souring will be achieved in <24hours but greater sensory complexity can be achieved at 48 hours. It is recommended to measure and assess pH, TA and flavor throughout the souring process.
- **Boil soured wort**
  - Once the soured wort is boiled and sterilized it can be safely transferred to FV without risk of downstream contamination
- **Ferment wort**
  - Transfer wort to FV and pith an appropriate brewing yeast and ferment in standard/recommended conditions