

WILDBREW™ HELVETICUS PITCH

TECHNICAL DATA SHEET - WILDBREW™ SERIES

WILDBREW™ HELVETICUS PITCH

WildBrew™ Helveticus 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™ Helveticus Pitch produces an intense and sharp 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™ Helveticus 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 helveticus*, a facultative hetero-fermentative strain.

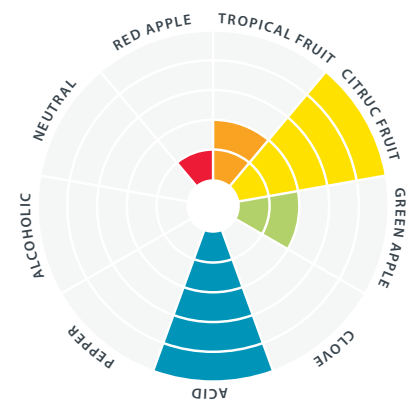
VIABLE BACTERIA	> 10 ¹⁰ CFU/g	ACETIC BACTERIA	< 10 ⁴ CFU/g
DRY MATTER	> 92%	MOULDS	< 10 ³ CFU/g
COLIFORM	< 10 ² CFU/g	YEAST	< 10 ³ CFU/g

In line with Lallemand's strict quality control and assurance procedures, every single batch of WildBrew™ Helveticus 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

Strong citrus, tangy, intense sour

FERMENTATION RANGE

38°C - 45°C (100°F - 113°F)

PH RANGE

3.0-3.5

HOP TOLERANCE

In lab tests, growth was inhibited at:

4ppm iso-alpha acid and

4ppm beta acid

INOCULATION RATE

10g/hL



BREWING PROPERTIES

In Lallemand's Standard Wort conditions, WildBrew™ Helveticus 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™ Helveticus Pitch when producing sour beer styles is between 38°C to 45°C (100°F to 113°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™ Helveticus Pitch directly to unhopped wort at a rate of 10g/hL (1g/10L), ensuring temperature is 38 - 45°C (100 - 113°F).

For better distribution rehydrate WildBrew™ Helveticus 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.



Pour WildBrew™ Helveticus Pitch into unhopped wort



CONDITIONS OF USE

INOCULATION	pH	TEMPERATURE
10g/hL	> 3.4	38 - 45°C (100 - 113°F)



PACKAGING & STORAGE

WildBrew™ Helveticus 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™ Helveticus Pitch after opening, extended storage is possible under specific conditions. Please contact us with any questions you may have.

CONTACT US

For more information, please visit us online at www.lallemandbrewing.com

For any questions, you can also reach us via email at brewing@lallemand.com