

WILDBREW HELVETICUS PITCH

Strong Citrus, Tangy, Intense Sour



OVERVIEW

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.

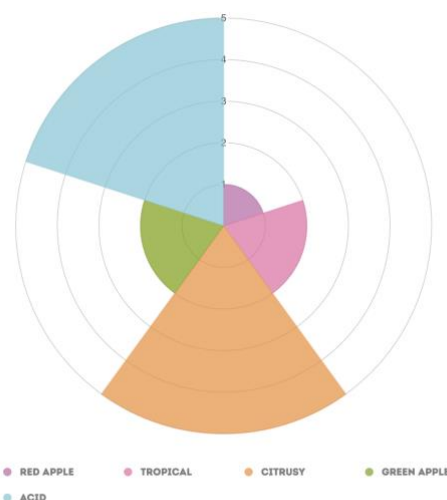
QUICK FACTS

BEER STYLES	Sours
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

MICROBIOLOGICAL PROPERTIES

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

AROMA EVALUATION



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