

# 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 homofermentative strain.

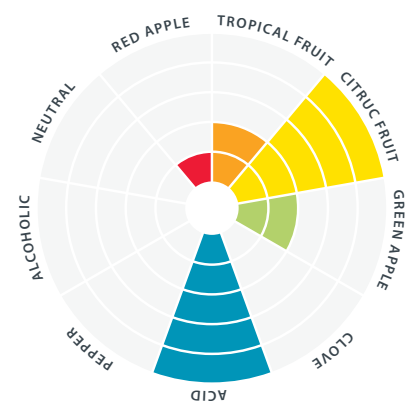
<b>VIABLE BACTERIA</b>	> 10 <sup>10</sup> CFU/g	<b>ACETIC BACTERIA</b>	< 10 <sup>4</sup> CFU/g
<b>DRY MATTER</b>	> 92%	<b>MOULDS</b>	< 10 <sup>3</sup> CFU/g
<b>COLIFORM</b>	< 10 <sup>2</sup> CFU/g	<b>YEAST</b>	< 10 <sup>3</sup> CFU/g

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](http://www.lallemandbrewing.com)

For any questions, you can also reach us via email at [brewing@lallemand.com](mailto:brewing@lallemand.com)