



Technical Data Sheet

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.

VIALE 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.



BREWING PROPERTIES

In Lallemand's Standard Wort conditions, WildBrew Helveticus Pitch™ bacteria exhibits:

Fast pH drop that can be completed within 1-2 days.

High lactic acid and low acetic acid production.

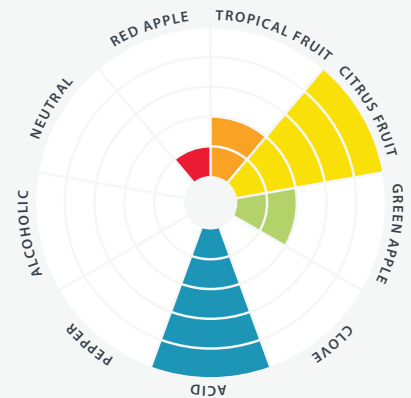
Aroma and flavor is citrus and tangy with a hint of fruit.

The optimal temperature range for WildBrew Helveticus Pitch™ when producing sour beer styles is between 38 - 45°C (100 - 113°F).

Souring rate, fermentation time and pH drop are dependent on inoculation density, bacteria handling, fermentation temperature and nutritional quality of the wort.



FLAVOR & AROMA



QUICK FACTS

BEER STYLES

Sours

AROMA

Strong citrus, tangy, intense sour

PH RANGE

3.0 - 3.5

TEMPERATURE RANGE

38 - 45°C (100 - 113°F)

HOP TOLERANCE

Alpha acid: 4 ppm (IBU)

Beta acid: 4 ppm

INOCULATION RATE

10g/hL



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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.



CONDITIONS OF USE

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



Pour WildBrew Helveticus Pitch™ into unhopped wort



PACKAGING & STORAGE

WildBrew Helveticus Pitch™ is currently available in 250g packs (for 25hL / 660 US gal) and 10g packs (for 1hL.)

This product is stable and tolerant to different storage conditions in its original packaging:

- Shelf life of 36 months when stored at -18°C (0°F)
- Shelf life of 18 months when stored at 4°C (40°F)
- Tolerant to 3 week exposure to ambient temperatures (<25°C / 77°F) with no 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.



BREWERS CORNER

- For more information on our yeasts including:
- › Technical Documents
 - › Best Practices Documents
 - › Recipes
 - › Pitch Rate Calculator and other brewing tools

Scan this QR code to visit the Brewers Corner on our website.

CONTACT US

If you have questions, do not hesitate to contact us at brewing@lallemand.com. We have a team of technical representatives happy to help and guide you in your fermentation journey.

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