



Technical Data Sheet

WILDBREW® PHILLY SOUR

WildBrew Philly Sour™ is a unique strain of *Lachancea thermotolerans* selected from nature by Saint Joseph's University in Philadelphia, PA, USA (Patent pending N° PCT/US20 18/043 148). WildBrew Philly Sour™ produces moderate amounts of lactic acid in addition to ethanol in one simple fermentation step. This first yeast in the WildBrew® series is a great choice for innovative, sessionable sour beers with refreshing acidity and notes of stone fruit. With high attenuation, high flocculation and good head retention, WildBrew Philly Sour™ is an ideal yeast for traditional styles such as Berliner Weisse, Gose, American Lambic-Style and American Wild Ales, and its resistance to hops make it perfect for Sour IPA's.



MICROBIOLOGICAL PROPERTIES

WildBrew Philly Sour™ is a pure strain of active dried yeast classified as *Lachancea thermotolerans*. Typical Analysis of Philly Sour Yeast:

Percent solids	93% - 96%
Viability	≥ 1 x 10 ⁹ CFU per gram of dry yeast
Wild Yeast Media	This strain is known to grown on some wild yeast media including LCSM.
Diastaticus	Negative
Bacteria	< 1 per 1 x 10 ⁶ yeast cells
Killer factor	Negative

Finished product is released to the market only after passing a rigorous series of tests

*See specifications sheet for details



BREWING PROPERTIES

In Lallemend's Standard Conditions Wort at 20°C (68°F) WildBrew Philly Sour™ yeast exhibits:

Fermentation that can be completed in 10 days.

High attenuation and High flocculation.

Aroma and flavor is sour and stone fruit, notably peach.

This strain is POF negative.

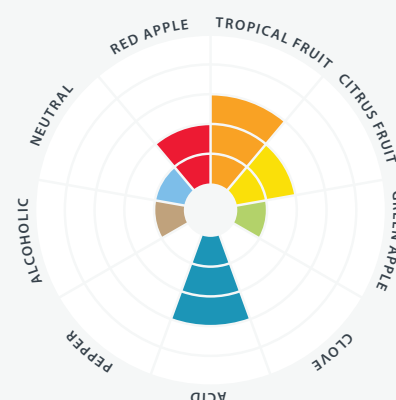
The optimal temperature range for WildBrew Philly Sour™ yeast when producing traditional styles is 25 - 30°C (77 - 86°F). Lower temperatures in the range of 20 - 25°C (68 - 77°F) require higher pitching rates.

Typical pH of 3.2-3.5 and titratable acidity of 0.1 - 0.4 % lactic acid are achieved. Higher lactic acid levels will be achieved in worts that are higher in glucose.

Lag phase, total fermentation time, attenuation and flavor are dependent on pitch rate, yeast handling, fermentation temperature and nutritional quality of the wort. *If you have questions please do not hesitate to contact us at brewing@lallemand.com*



FLAVOR & AROMA



QUICK FACTS

BEER STYLES

Berliner Weisse, Gose, lambic-style, American Wild, and Sour IPA

AROMA

Sour, red apple, stone fruit, peach

ATTENUATION RANGE

74 - 82 %

TEMPERATURE RANGE

20 - 30°C (68 - 86°F)

Optimal: 25 - 30°C (77 - 86°F)

FLOCCULATION

High

ALCOHOL TOLERANCE

9% ABV

PITCHING RATE

50 - 150g/hL

Refer to Usage section



TECHNICAL DATA SHEET

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USAGE

The pitch rate will affect the fermentation performance and flavor of the beer. For WildBrew Philly Sour™ yeast, a pitch rate of 50 - 100g per hL of wort is sufficient to achieve optimal results for most fermentations. More stressful fermentations such as high gravity (> 14°P) or high adjunct, or fermentation at lower temperature, may require higher pitch rates (100 - 150g/hL) and additional nutrients to ensure a healthy fermentation.

Despite being a non-Saccharomyces species, extensive laboratory testing, field trials and commercial production experience has shown that WildBrew Philly Sour™ does not present any additional risk of cross contamination compared to other brewing yeast strains.

WildBrew Philly Sour™ is not recommended as the fermenting strain for bottle conditioning applications. A dedicated bottle conditioning strain such as LalBrew CBC-1™ should be used when bottle conditioning beer fermented with WildBrew Philly Sour™.



STORAGE

WildBrew Philly Sour™ yeast should be stored in a vacuum sealed package in dry conditions below 4°C (39°F). WildBrew Philly Sour™ will rapidly lose activity after exposure to air.

Do not use packs that have lost vacuum. Opened packs must be re-sealed, stored in dry conditions below 4°C (39°F), and used within 3 days. If the opened package is re-sealed under vacuum immediately after opening, yeast can be stored below 4°C (39°F) until the indicated expiry date. Do not use yeast after expiry date printed on the pack.

Performance is guaranteed when stored correctly and used before the expiry date. However, Lallemand dry brewing yeast is very robust and some strains can tolerate brief periods under sub-optimal conditions.



DRY PITCHING

Dry pitching is the preferred method of inoculating wort. This method is simpler than rehydration and will give more consistent fermentation performance and reduce the risk of contamination. Simply sprinkle the yeast evenly on the surface of the wort in the fermenter as it is being filled. The motion of the wort filling the fermenter will aid in mixing the yeast into the wort.

For WildBrew Philly Sour™ there are no significant differences in fermentation performance when dry pitching compared to rehydration.



REHYDRATION

Rehydration of yeast prior to pitching should be used only when equipment does not easily facilitate dry pitching. Significant deviations from rehydration protocols can result in longer fermentations, under-attenuation and increased risk of contamination. Rehydration procedures can be found on our website.

Measure the yeast by weight within the recommended pitch rate range. Pitch rate calculators optimized for liquid yeast may result in significant overpitching.



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.

www.lallemandbrewing.com
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