



## 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.

<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.



## 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.

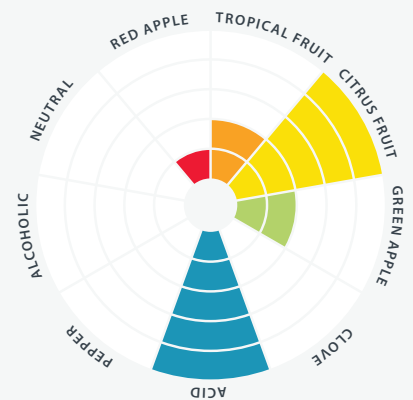
Aroma and flavor is citrus and tangy with a hint of fruit.

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



TECHNICAL DATA SHEET

# WILDBREW HELVETICUS PITCH™



## 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)



## 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.



*Pour WildBrew Helveticus Pitch™ into unhopped wort*



### 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](mailto:brewing@lallemand.com). We have a team of technical representatives happy to help and guide you in your fermentation journey.

[www.lallemandbrewing.com](http://www.lallemandbrewing.com)  
[brewing@lallemand.com](mailto:brewing@lallemand.com)