

BEST PRACTICES

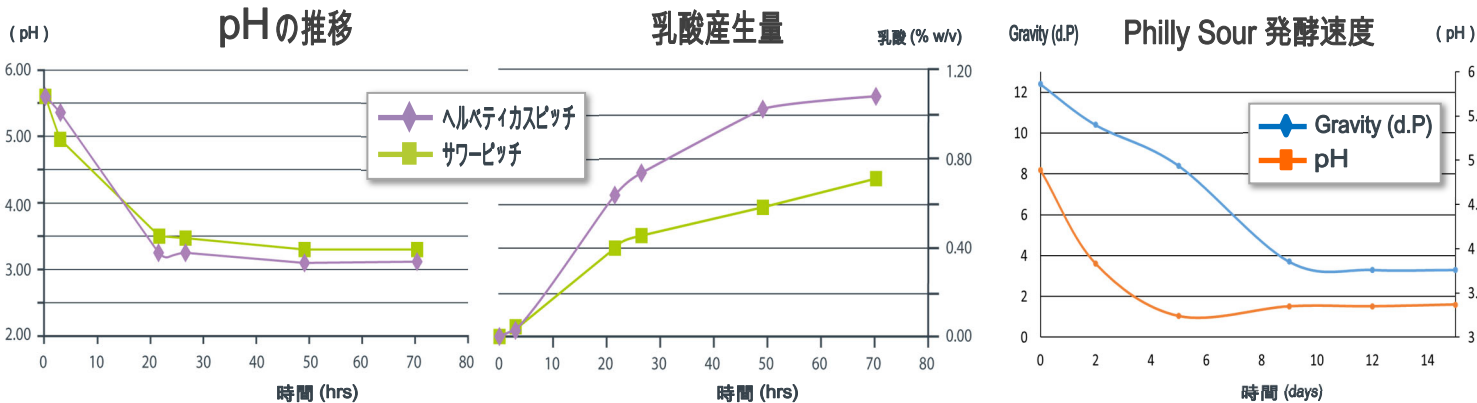
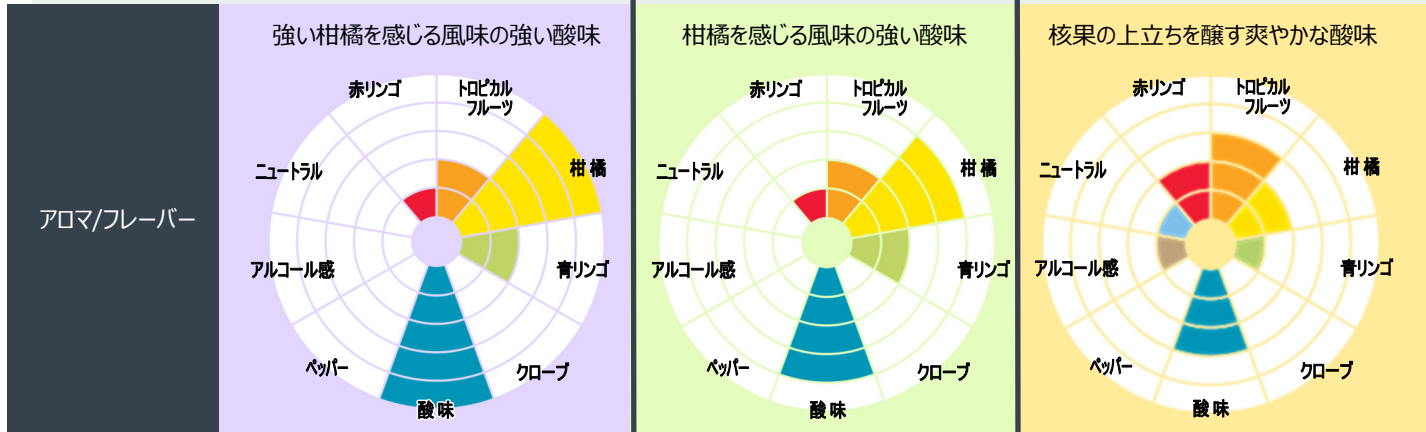
LALLEMAND SOUR SOLUTIONS
: STRAIN COMPARISON

サワービア用 乳酸菌・酵母

特 長

WildBrew™ シリーズは、幅広いスタイルのサワービア醸造を目的に選抜された乳酸産生能に優れた乳酸菌製品(粉末)および酵母製品(粉末)になります。

| | WILDBREW™ HELVETICUS PITCH | WILDBREW™ SOUR PITCH | WILDBREW™ PHILLY SOUR |
|---------|---|---|---|
| | ヘルベティカスピッチ | サワーピッチ | フィリーサワー |
| ビアスタイル | サワービア (ケトルサワー) | サワービア (ケトルサワー) | サワービア (乳酸およびアルコール発酵) |
| 発酵温度帯 | 38 ~ 45 °C | 30 ~ 38 °C | 20 ~ 30 °C |
| pH | 3.0 ~ 3.5 | 3.2 ~ 3.5 | 3.2 ~ 3.5 |
| 乳酸産生量 | 0.6 ~ 1.2 % | 0.5 ~ 0.8 % | 0.1 ~ 0.4 % |
| ホップ耐性 | α酸 : 4ppm未満、β酸 : 4ppm未満 | α酸 : 4ppm未満、β酸 : 8ppm未満 | ホップ耐性有 |
| 発酵期間 | 24 ~ 48 時間 | 24 ~ 48 時間 | 5 ~ 10 日間 |
| 微生物学的特性 | <i>Lactobacillus helveticus</i> (ホモ発酵 乳酸菌) | <i>Lactobacillus plantarum</i> (通性ヘテロ発酵 乳酸菌) | <i>Lachancea spp.</i> (乳酸産生 非Saccharomyces 酵母) |
| 推奨投入量 | 10 g /100L | 10 g /100L | 50-100 g /100L ※初期比重等によって要調整 |
| 保管 | 湿気を避け、-18°C 以下で保管 | 湿気を避け、-18°C 以下で保管 | 湿気を避け、4°C 以下で保管 |














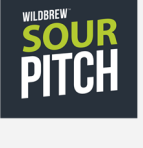
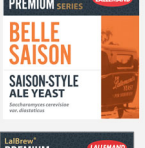
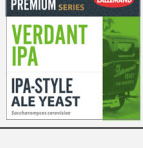



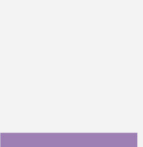
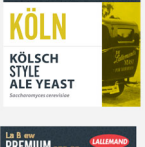
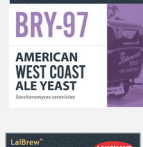



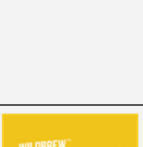




PRODUCT
SPECIFICATIONS


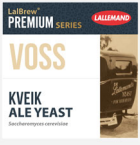






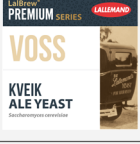












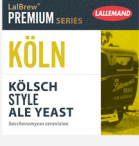

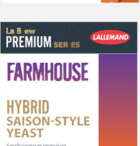
BEST PRACTICES LALLEMAND SOUR SOLUTIONS STRAIN COMPARISON

バクテリア(乳酸菌)とイーストの組み合わせごとのフレーバープロフィール例になります。

“FRUITED SOUR“につきましてはベースビールの例となり、原材料として使用するフルーツの影響を強く受けることが予想されます。

| STYLE | SOURING + SECONDARY (主発酵) | NOTES | STYLE | SOURING + SECONDARY (主発酵) | NOTES | | |
|---|---|---|--|---|---|---|---|
| GOSE |  |  | Clean palate with some citrus notes. |  |  | Clean IPA profile with moderate fruit | |
| |  |  | Notes of sour candy and lemon | |  | Tropical and citrus fruit notes | |
| |  | No co-pitch | Apricot, lemon pith, lightly grassy, apple | |  | Prominent stone fruit aromas | |
| BERLINER WEISSE |  |  | Slight banana and clove |  |  | Moderate fruit and lemon pith | |
| |  |  | Fruit and spice aromas with a dry finish | |  | Lemon candy notes with some fruit and body | |
| |  |  | Prominent stone fruit aromas | |  | No co-pitch | Apricot, lemon, pith, lightly grassy, apple |
| |  |  | Slight apple and tropical notes | | |  | Slightly more citrus notes than a pure Philly Sour fermentation |
| |  |  | Slight clove and pepper | | |  | Prominent stone fruit aromas |
| |  |  | Clean palate with some citrus notes | | | | |
|  | No co-pitch | Apricot, lemon pith, lightly grassy, apple | | | | | |

BEST PRACTICES LALLEMAND SOUR SOLUTIONS STRAIN COMPARISON

| STYLE | SOURING | SECONDARY (主発酵) | NOTES | STYLE | SOURING | SECONDARY (主発酵) | NOTES |
|---|---|---|---|--------------|---|---|---|
| NORDIC SOUR |  |  | Tropical, grapefruit and orange aroma | FRUITED SOUR |  |  | Clean palate with some citrus notes |
| |  |  | Green apple, lemon and sour candy | | |  | Banana and tropical avors (pineapple, citrus) |
| |  |  | Soft acidity with stone fruit and orange | | |  | Medium bodied with red apple and a maple-like character |
| SOUR SAISON |  |  | Dry with notes of clove, pepper and grapefruit | |  |  | Notes of sour candy and lemon |
| | |  | Moderate clove and pepper, citrus avors | | |  | Slight banana with lemon verbena avor |
| |  |  | Dry with notes of clove, spice, and grapefruit | | |  | Medium body with tropical fruit, papaya and guava |
| | |  | Notes of clove, pepper, anise, lemon | | |  | No co-pitch Apricot, lemon pith, lightly grassy, apple |
| |  | No co-pitch | Apricot, lemon pith, lightly grassy, apple | | |  | Hay, apricot, apple blossom avors |
| | |  | Stone fruit - avors with limited spice and notes of hay | | | | |
|  | | Spice, moderate stone fruit avors and a dry finish | | | | | |
| |  | Pepper and clove with tropical and stone fruit aromas | | | | | |



WILDBREW™
HELVETICUS
PITCH

ケトルソー 推奨手順

WILDBREW™
SOUR
PITCH



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2022.04

BEST
PRACTICE

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