



Sour Hour Dried Yeast

Description

This yeast is isolated from grapes and naturally produces lactic acid, ethanol and an ester profile when inoculated into wort. It is used as an alternative to kettle souring with *Lactobacillus* species.

Technical Data

Sour Hour can only metabolize simple sugars within the wort. It converts sucrose, glucose and fructose into lactic acid. With a 66 degrees, 12 plato wort this accounts for about 15% of total sugar utilization. In a presoured wort with a 4.8 pH, over 24-48 hrs at 22 degrees the yeast will drop the pH in the wort to 3.4-3.6. The creation of more or less simple sugars in the wort can be used to engineer the degrees of sourness in the final beer.

It should be noted that after the souring process has finished, more brewing yeast will need to be added to ferment the more complex sugars, such as maltose and maltotriose, which *Lanchancea thermotolerans* cannot metabolize. More traditional brewing yeast can be added when the wort is at a pH that is preferable by the user, the addition of brewing yeast stops the souring process. Intended Fermentation Temperature: 18-24 degrees.

Specification

Strain: *Lanchancea thermotolerans*

Live Cells: >1,0E+9 CFU per gram

ABV Tolerance: 7.2%

Nitrogen Demand: Medium

Very low production of volatile acidity.

Weight	<i>0.5 kg</i>
Industry	<i>Beer</i>
Yeast	<i>Dried yeast</i>
Beer Styles	<i>Sours</i>
Flocculation	<i>Low</i>
Temperature	<i>18-24°C</i>
Comparative Strains	<i>Philly</i>
Weight	<i>1 (500 g), 40 (40x500g)</i>