

# KETTLE SOUR SERIES

## BL081 Kettle Sour II

### FLOCCULATION:

Medium/Low

### ATTENUATION:

79 - 83%

### FERMENTATION TEMP:

69 - 72°F

### PITCHING RATE:

$0.5 \times 10^6$ /ml/°Plato

### ALCOHOL TOLERANCE:

10%

### Recommended Styles:

Lambic

Gose

Mixed Sour Beer

Wild Specialty Beer

Fruit Lambic

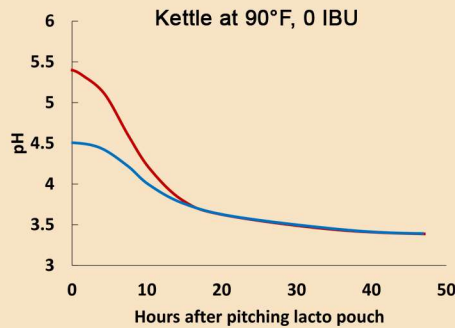
Witbier

Our kit for a traditional Gose sour. Boil the wort for 15 mins, chill to around 100F, pour in the Lactobacillus Blend pouch and cover for 24-48 hours. Boil again and add hops as per normal schedule, chill and pitch the BL081 Yeast pouch (CYA13 Koln Ale). Add a bit of coriander seed and sea salt at the end of boil for the traditional Gose style.

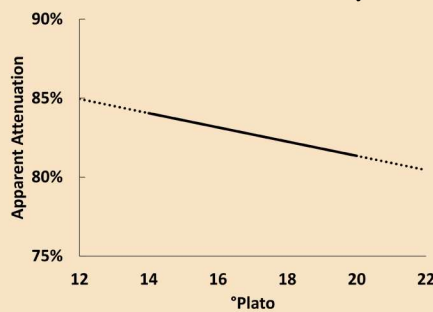
### Fermentation Data

Use the supplemental data below to help with recipe formulation and consider the impact of high level variables on fermentation performance.

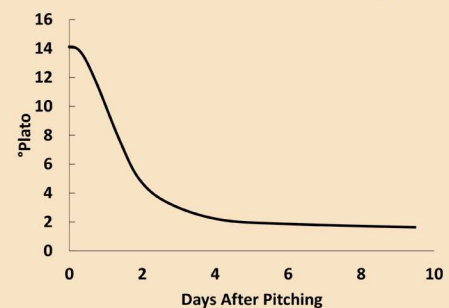
#### pH Reduction by Lactobacillus Blend



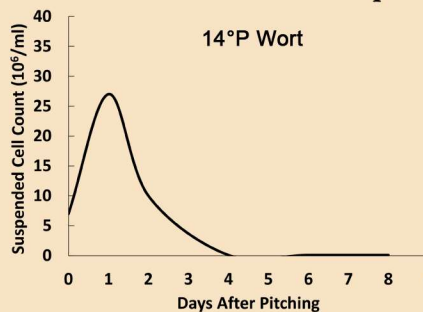
#### Attenuation at Gravity



#### Reduction of Wort Gravity



#### Suspended Cell Counts



Data shown above generated from golden light extract based wort at 22 IBU and no additional nutrients added. Time of fermentation ranged from 8-14 days depending on strain. Cell counts were derived by sampling in the middle of the volume of the flat bottom vessel. Yeast was pitched at fermentation temperature directly from cold storage. Expect some variation from above results due to yeast vitality, temperature, mash fermentability, nutrients, aeration, etc. Use the data to consider the effects of variables on performance within this strain. We make no claim of guarantee that the customer can replicate these results exactly considering the wide range of equipment and raw materials. Use this information as a guide only.