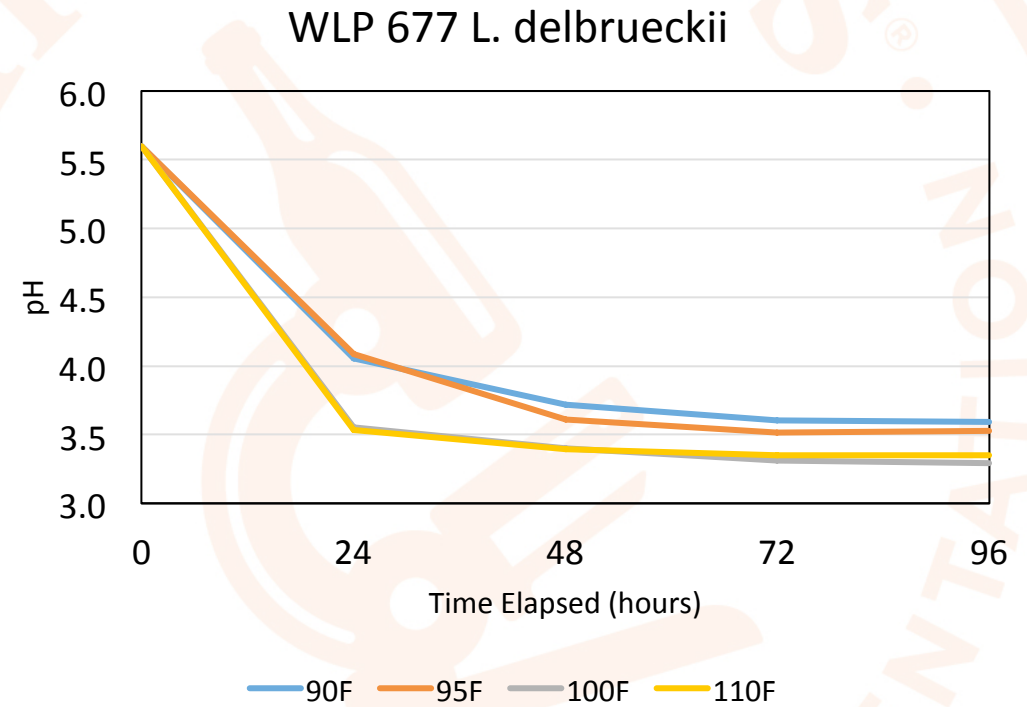
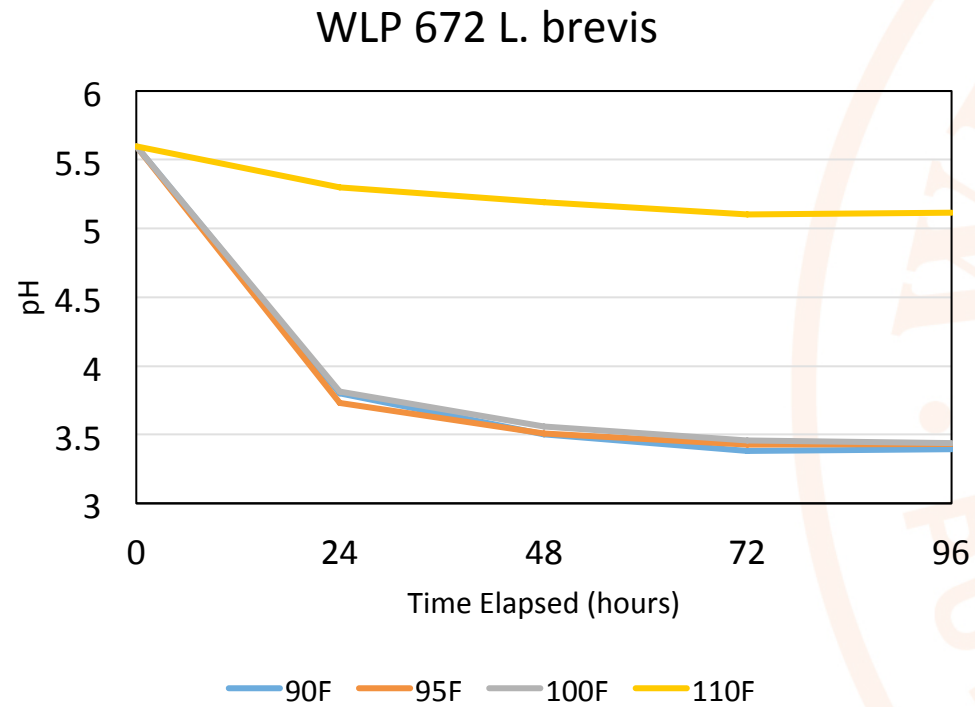
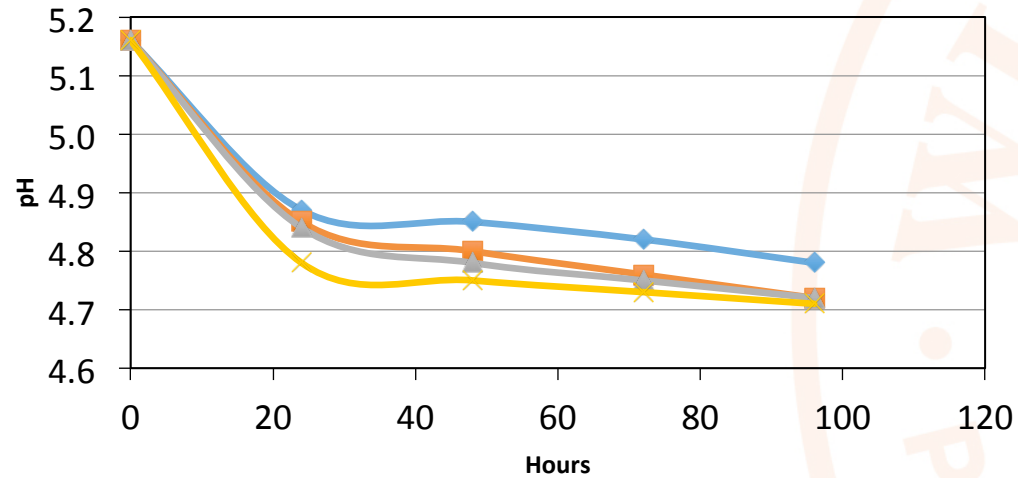


# Fermentation Techniques – Kettle Sours



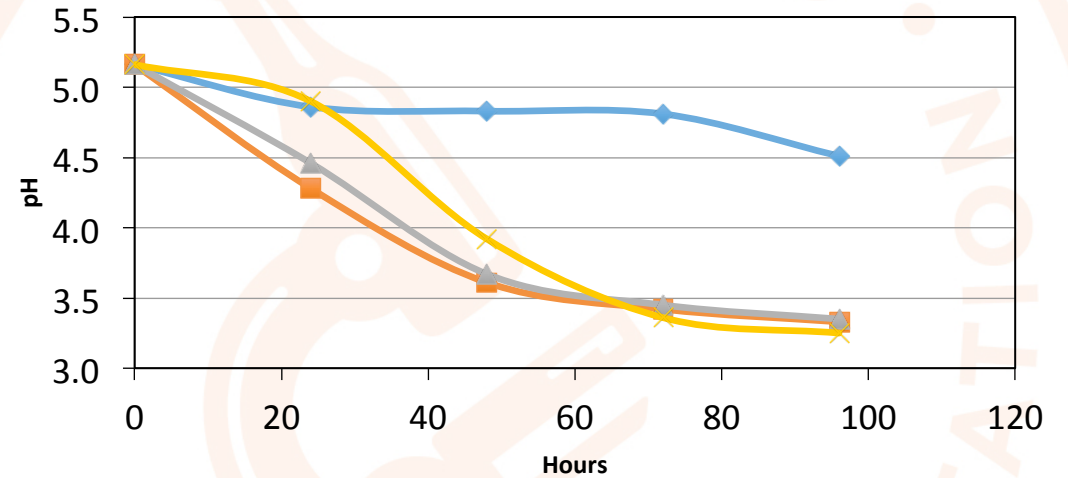
# Fermentation Techniques – Kettle Sours

Lactobacillus "Kettle Sour" at 110F



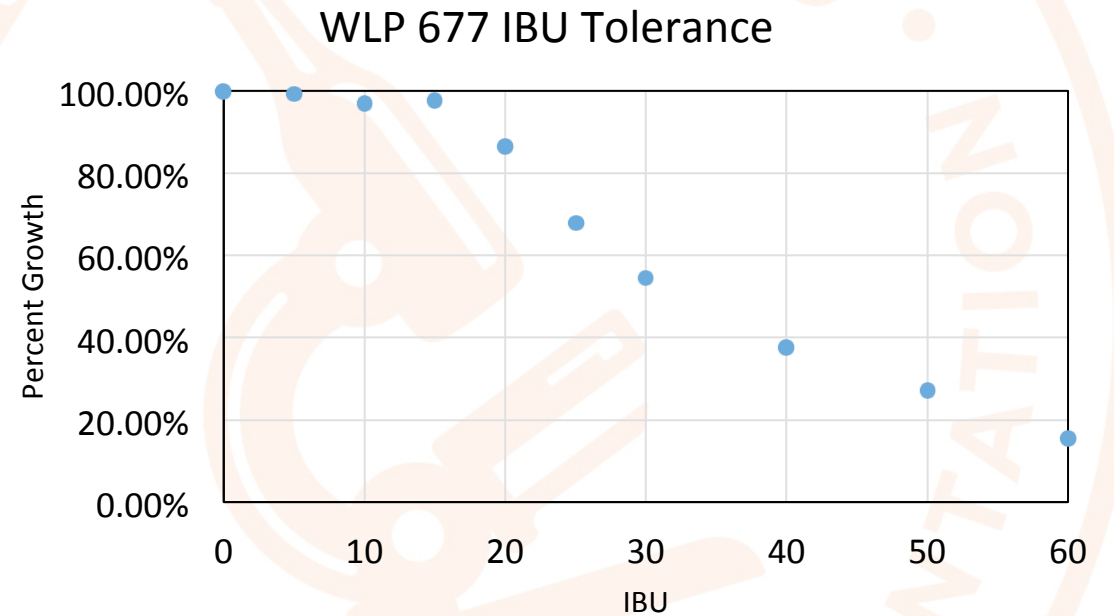
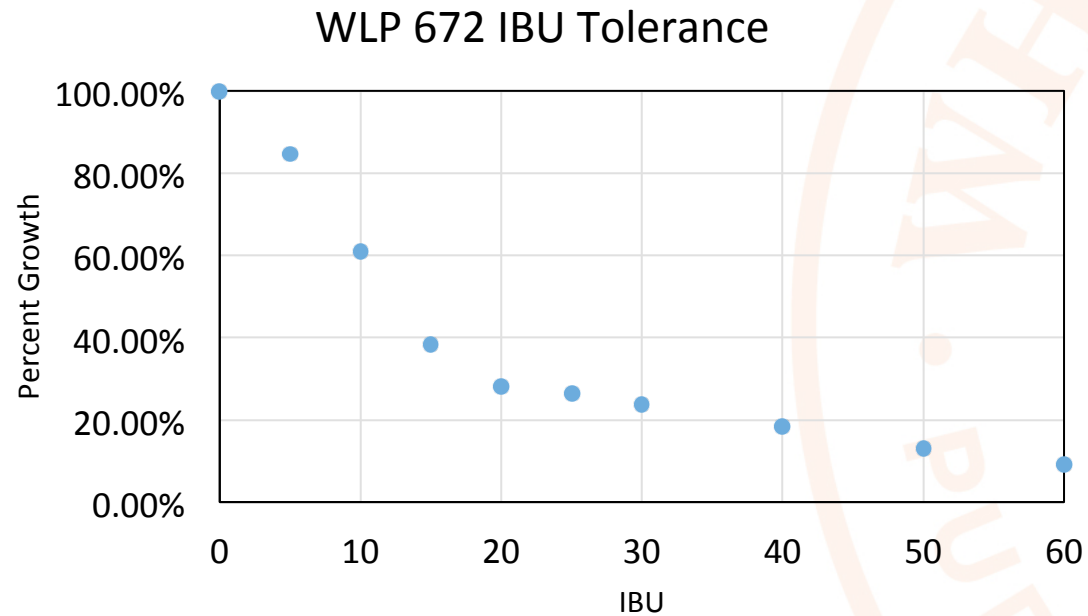
◆ WLP660 *L. acidophilus*    ■ WLP673 *L. buchneri*  
▲ WLP678 *L. hilgardii*    ✕ WLP693 *L. plantarum*

Lactobacillus "Kettle Sour" at 90 F

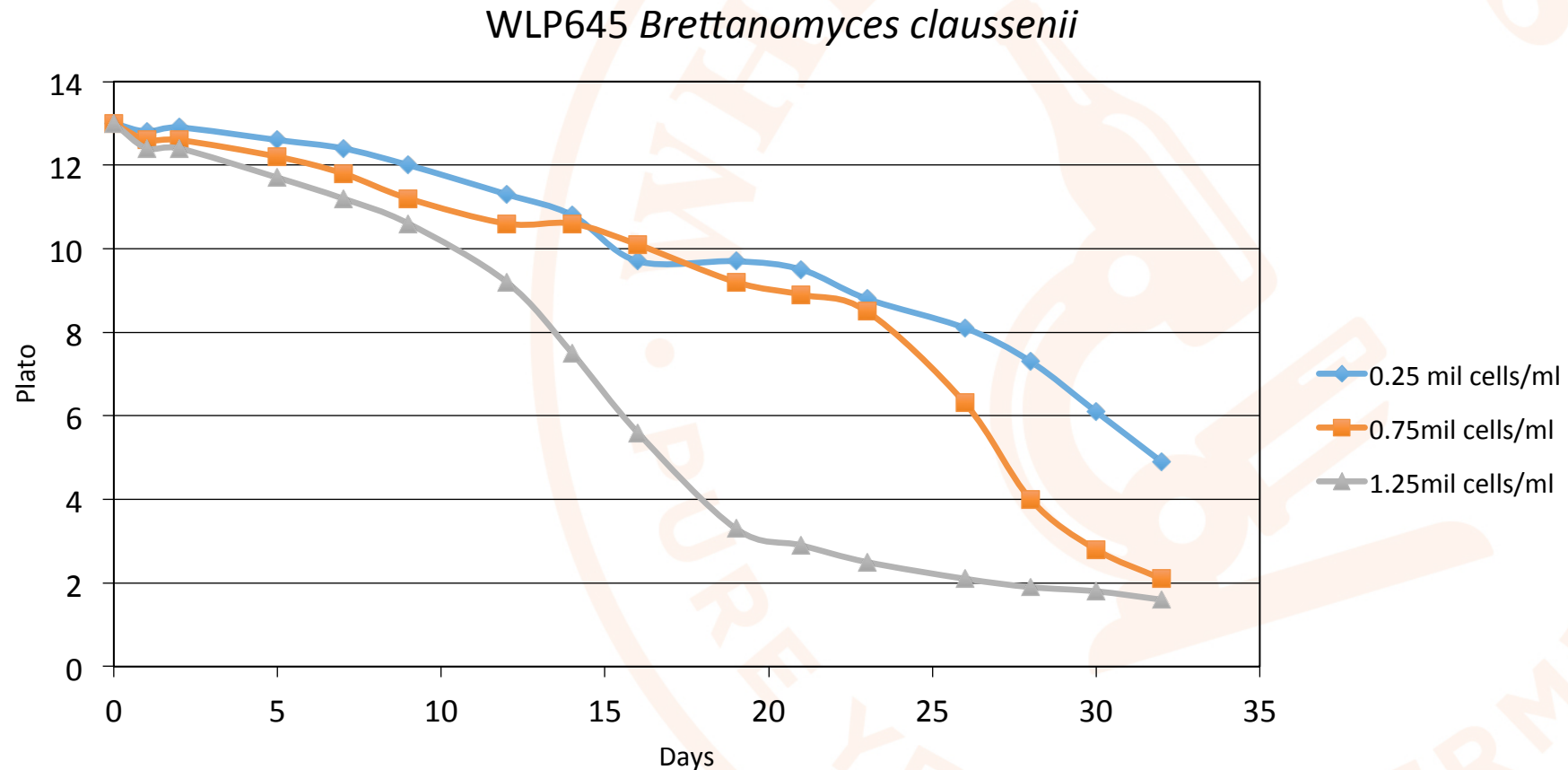


◆ WLP660 *L. acidophilus*    ■ WLP673 *L. buchneri*  
▲ WLP678 *L. hilgardii*    ✕ WLP693 *L. plantarum*

# Fermentation Techniques – IBU Tolerances

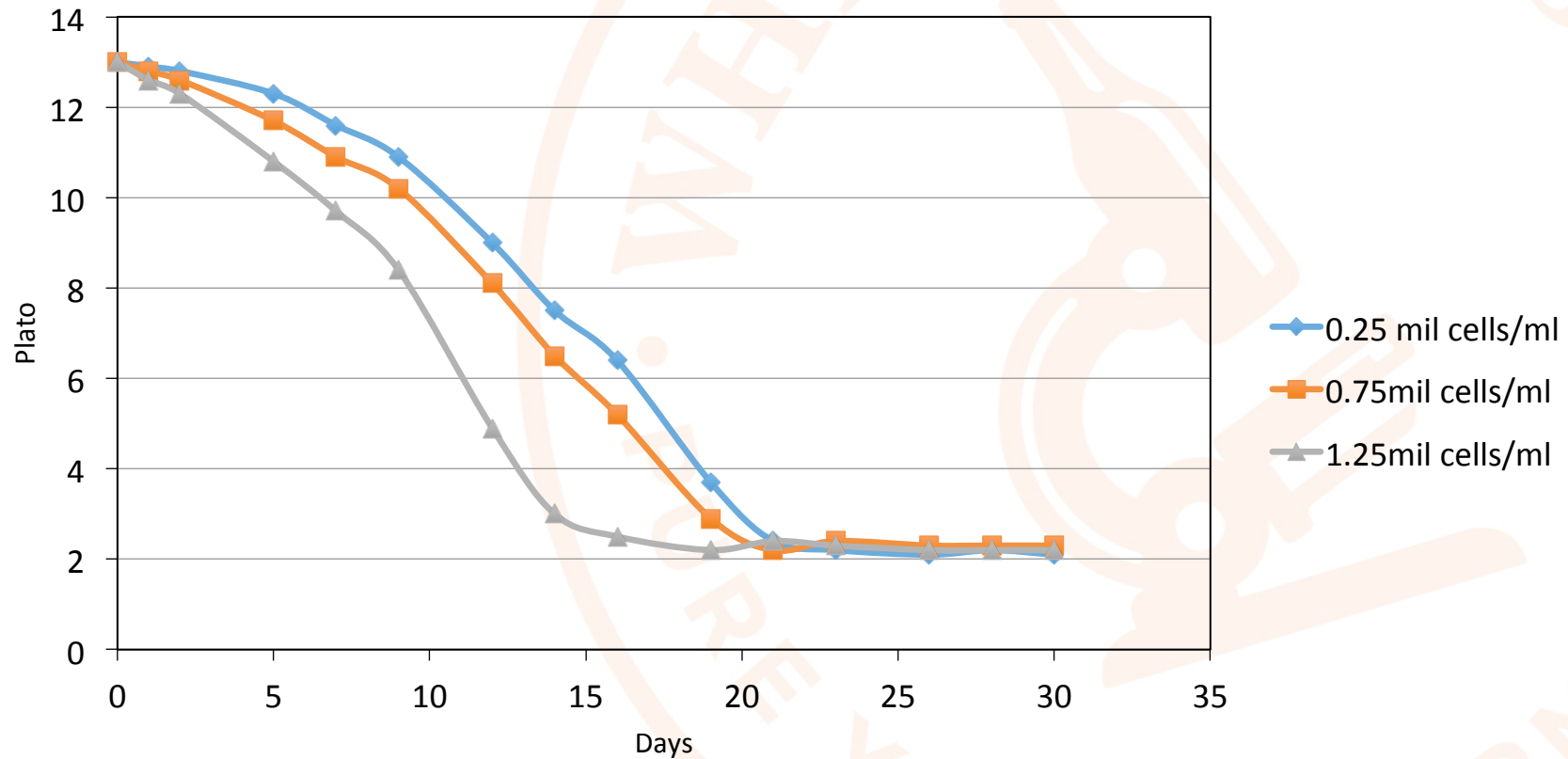


# Fermentation Techniques – Pitch Rate vs. Attenuation



# Fermentation Techniques – Pitch Rate vs. Attenuation

WLP648 *Brettanomyces bruxellensis* Trois Vrai



# Fermentation Techniques – Pitch Rate vs. Attenuation

