



White Labs Wild Yeast and Bacteria Directions

General Use for Secondary Fermentations:

- 1L per 2-3 BBLs for *Lactobacillus*, *Pediococcus* and *Brettanomyces* strains
- Souring will need maturation times around 3+ months
- Low sugar requirements will be necessary for these organisms to produce acidity
- Organisms will have a difficult time growing in environments below a pH of 3.5

General Use of Wild Yeast for Primary Fermentation:

- General brewing pitch rates apply for primary fermentation
- Our general recommendation is 1L per 1-1.5BBLs
- Fermentation timeline will be slower – closer to 15-21 days depending on the strain

General Use of Bacteria for Kettle Souring/Quick Souring methods:

- Generally 1L per 2-3BBLs is necessary for quick souring within 48-72 hours
- The higher the pitching rate, the faster the souring
- Anaerobic environment is preferred for the bacteria
- Temperatures ranging from 80-95°F (26-35°C) are optimal for most *Lactobacillus* strains
- Wort production needs to be very clean
- Low amount of fermentation from yeast may occur during the souring process
- The majority of the *Lactobacillus* will be killed after boiling.

For more visit our FAQ section at whitelabs.com/faq or write info@whitelabs.com.