



Wild Yeast & Bacteria Volume Recommendations

General use for secondary fermentations:

- ▶ 1L per 2-3BBLs for *Lactobacillus*, *Pediococcus* and *Brettanomyces* strains
- ▶ Souring will need maturation times around 3+ months
- ▶ Organisms will have a difficult time growing in environments below a pH of 3.5

General use of wild yeast for primary fermentation:

- ▶ Typical pitch rates are 750,000 to 1 million cells/mL
- ▶ Our general recommendation is 1L per 1-1.5BBLs
- ▶ Fermentation timeline will be slower, closer to 18 to 30 days depending on the strain

General use of bacteria for kettle souring/quick souring methods:

- ▶ Generally 1L per 5BBLs is necessary for quick souring within 48 to 72 hours
- ▶ The higher the pitching rate, the faster the souring
- ▶ Anaerobic environment is preferred for *Lactobacillus*
- ▶ Temperatures ranging from 80 to 95°F (26-35°C) are optimal for most *Lactobacillus* strains. See reference guide for strain specifics at whitelabs.com.
- ▶ Wort production needs to be very clean

