Technical Data Sheet

SOURVISIAE FOR SOURING DURING PRIMARY FERMENTATION

BREWING PROPERTIES

In Lallemand's Standard Sonditions Wort at 20°C (68°F), Sourvisiae® yeast exhibits:

- Vigorous fermentation that can be completed in 4-7 days.
- Medium to High Attenuation and High Flocculation.
- High levels of lactic acid (no acetic acid) with slightly fruity flavor and aroma.
- This strain is POF negative.
- Final pH of 3.0-3.2 and lactic acid concentrations of 8-15g/L.
- The optimal temperature range for Sourvisiae® yeast when producing traditional styles is 15 - 22°C (59 - 72°F).

Attenuation may appear lower due to the formation of lactic acid. Production of lactic acid does not result in a loss of CO_2. When sugar is consumed to produce lactic acid, there is no change in density. Therefore, the amount of residual sugar in the finished beer is lower than the final density would imply.

Lag phase, total fermentation time, attenuation and flavor are dependent on pitch rate, yeast handling, fermentation temperature and nutritional quality of the wort.

STORAGE

The Sourvisiae® yeast should be stored in a vacuum sealed package in dry conditions below 4C° (39°F). Sourvisiae will rapidly lose activity after exposure to air.

Do not use 500g or 10g packs that have lost vacuum. Opened packs must be re-sealed, stored in dry conditions below 4°C (39°F), and used within 3 days. If the opened package is re-sealed under vacuum immediately after opening, yeast can be stored below 4°C (39°F) until the indicated expiry date printed on the pack. Do not use yeast after expiry date printed on the pack.

Performance is guaranteed when stored correctly and before the expiry date. However, Lallemand dry brewing yeast is very robust and some strains can tolerate brief periods under sub-optimal conditions.

DRY PITCHING

Dry pitching is the preferred method of inoculating wort. This method is simpler than rehydration and will give more consistent fermentation performance and reduce the risk of contamination. Simply sprinkle the yeast evenly on the surface of the wort in the fermenter as it is being filled. The motion of the wort filling the fermenter will aid in mixing the yeast into the wort.

For Sourvisiae® there are no significant differences in fermentation performance when dry pitching compared to rehydration.

REHYDRATION

Rehydration of yeast prior to pitching should be used only when equipment does not easily facilitate dry pitching. Significant deviations from rehydration protocols can result in longer fermentations, under-attenuation and increased risk of contamination. Rehydration procedures can be found on our website.

Measure the yeast by weight within the recommended pitch rate range. Pitch rate calculators optimized for liquid yeast may result in significant overpitching.

BREWERS CORNER

For more information on our yeasts including:

- Technical Documents
- Best Practices Documents
- Recipes
- Pitch Rate Calculator and other brewing tools

Scan this QR code to visit the Brewers Corner on our website.

CONTACT US

If you have questions, do not hesitate to contact us at **brewing@lallemand.com**. We have a team of technical representatives happy to help and guide you in your fermentation journey.

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