



Art. 050.635.2

<https://www.brouwland.com/en/qr/050.635.2>

LALLEMAND WildBrew™ Philly Sour - 500 g

WildBrew™ Philly Sour is a unique species of *Lachancea* selected from nature by University of the Sciences in Philadelphia. WildBrew™ Philly Sour produces moderate amounts of lactic acid in addition to ethanol in one simple fermentation step. This first yeast in the WildBrew™ series is a great choice for innovative, sessionable sour beers with refreshing acidity and notes of stone fruit.

With high attenuation, high flocculation and good head retention, WildBrew™ Philly Sour is an ideal yeast for traditional styles such as Berliner Weiss, Gose, American Lambic Style, American Wild Ales and its resistance to hops make it perfect for Sour IPA's.

- flocculation: high
- alcohol tolerance: 9% ABV
- fermentation temperature: 20 - 25°C
- dosage: 100 g/hl

Fermentation that can be completed in 10 days.

Aroma and flavour: sour, red apple and stone fruit, notably peach.



Specification

Packing dimensions and weight:

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| Weight | 0.014 kg |
| Length | 16.2 cm |
| Height | 4.2 cm |
| Width | 13 cm |
| EAN code | 0506352 |