



Brewline

THE BREWER'S PORTFOLIO

TECHNICAL DATA SHEET

Jazz Sour

The JAZZ Sour yeast is a strain of *Lachancea Thermotolerans* resulting from a selection project conducted in partnership with the University of Adelaide (Australia).

This non-saccharomyces strain has a particular metabolism, capable of naturally acidifying a beer wort while carrying out alcoholic fermentation. This ability is due to the activity of a specific enzyme, the lactate dehydrogenase (LDH), which catalyses the transformation of pyruvate into lactate, the ionised form of L(+)-Lactic acid.

This strain is perfect for making beers with controlled acidity such as sour, berlinerweiss, göse,

Product complies with EU regulations. The purity and quality of the product are controlled by a specialised laboratory. Characterisation in collaboration with the 'Brewing Sciences and Fermentation Technology' department of the Meurice Institute in Brussels

BREWING PROPERTIES

- Latency: Medium
- Limit attenuation: 73-75%
- Alcohol tolerance: 7% v/v
- Flocculation: very good
- Sedimentation: very good

RECOMMENDED DOSAGES

- Primary Fermentation: 80-120 g/hL
- Optimum fermentation temperature: 20-25 °C
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HOW TO USE

- ✓ Yeast rehydration
 - Add the required amount of yeast into 10 times its weight in water or sterile wort at 23 °C +/- 3 °C. Mix gently and leave to rest for 15 minutes;
 - In order to ensure a correct yeast metabolic activity, lower the temperature of the starter by adding an equal volume of water or sterile wort;
 - Wait 5 minutes and, if necessary, repeat the operation until the temperature difference between the yeast and the fermentation tank is less than 10°C;
 - Add the yeast to the fermentation tank.
- ✓ Direct inoculation
 - Sprinkling the yeast during the filling of the fermenter is possible. The stress is greater than the rehydration method but not enough to affect fermentation performance.

STORAGE

Store in a cool place, ideally between 4 and 10 °C, in its original unopened packaging.

Store in its original sealed packaging in a cool, clean, dry and odourless place.

Respect the expiry date on the packaging. Use promptly after opening.

PACKAGING

500g packs (10kg boxes)

100g packs (2kg boxes)

PF/02-11-2021. For use in breweries. For the preparation of products intended for direct human consumption. Information given for information purposes only and according to the current state of our knowledge, without commitment or guarantee. Produced in accordance with the purity specifications recommended for enzymes used in food processing by the Joint FAO/WHO Expert Committee on Food Additives (JECFA) and the FCC. The conditions of use of the product are subject to compliance with local legislation and standards.

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