



Harvest LB-1

The technique for crafting a flavorful sour beer in less than 16 hours

CHR HANSEN

Improving food & health

Kettle souring in less than 16 hours

Harvest LB-1 is a concentrated *Lactobacillus plantarum* for the production of sour beer

Fermentation characteristics

- › Optimal temperature range: 20-40°C
- › Neutral to fruity aroma profile
- › From pH 5.5 to 3.5 in ~ 16 hours
- › Can acidify wort to pH 3.2

Main benefits of Harvest LB-1

- › Direct inoculation: 1 sachet for 10 hl
- › Freeze-dried, thus ready when you need it
- › Dairy free, high cell count and activity
- › Industry leading Quality Standards
- › Consistent and reliable performer

Harvest LB-1 only requires your pure brewing skills

Application

Dosage	1 sachet for 8-10 BBL wort; direct from freezer to kettle
Pitching	Dissolve homogeneously in the wort
Fermentation temp	20-40°C (30°C is optimal)
Mixing	Mix the kettle content for optimal fermentation speed
CO ₂ blanket	Optional to minimize oxidation
pH adjustment	Not required after initial wort boiling
Homofermentative	Converts glucose, fructose, sucrose and maltose into lactic acid only

Souring time

Fastest souring is achieved at low IBU levels. Harvest LB-1 tolerates 8 IBU, which minimizes risk of the cross contamination in the brewery.

