





# 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

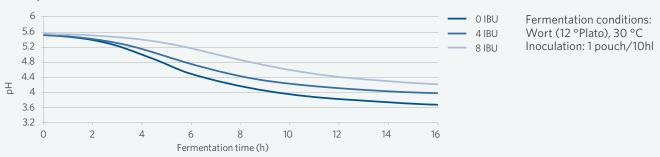
## Harvest LB-1 only requires your pure brewing skills

### **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 <sub>2</sub> 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.



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