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Technical Data Sheet

Lactobacillus helveticus bacteria

Product Description

Lactobacillus helveticus is a product developed by WHC Lab.

WHC Lab Lactobacillus helveticus is a strain of lactic acid bacteria that boasts exceptional performance in creating a broad spectrum of sour beer styles. This bacteria produces a bold, sharp, and tangy citrus flavor profile. By introducing WHC Lab Lactobacillus helveticus into the beer at the ideal temperature and conditions, brewers can utilize an efficient, secure, and straightforward souring technique. This bacteria is renowned for delivering consistent outcomes for brewers, ensuring high standards and dependability in every beer batch.

Guidelines

Use 10g to 25g per hl of wort, pitch at 36°C to 42°C for quickest souring.

We recommend to use no hops in the kettle at all if kettle souring.

Top tip for a quick sour in the fermenter pair with one of our kveik products to get souring and fermentation at the same time at 36°C to 42°C. If you repitch this yeast into another IBU negative wort you will also get fermenting and souring and this can be repeated multiple times.

The intended fermentation temperature range is 36°C to 42°C [97°F to 108°F]

Ingredient Declaration

Lactobacillus helveticus, maltodextrin qsp. as carrier

Technical Specification

Strain	<i>Lactobacillus helveticus</i>
Dosage	10-25g/hl
Fermentation Temperature	36°C to 42°C 97°F to 108°F
Weight	0.25 kg

Physical, Chemical and Microbiological properties

Parameter	Unit of Measure	Value	Specification Value
Appearance	-	Powder	-
Odor	-	Free from foreign and off odors	Typical
Color	-	Yellow to brown	Light brown/beige
Moisture	%	≤ 8	≤ 8
Viable Count	Cfu/g	≥10 ¹¹	≥10 ¹¹
Moulds	Cfu/g	≤ 1000	≤ 1000
Coliform	Cfu/g	≤ 1000	≤ 1000
Pathogenic Bacteria	-	Negative	Negative

Allergens*

Lactobacillus helveticus bacteria does not contain added allergens.

*EU Regulation 1169/2011 (Food Information Regulations) (Annex II)

GMO

Lactobacillus helveticus bacteria does not contain genetically modified organisms or materials.

Packaging

Lactobacillus helveticus bacteria is available in 250g vacuum-packed silver foil packs. This material complies with relevant food-contact legislation, including, EU Regulation 1935/2004 (materials intended for contact with food), EU Regulation 1245/2020 (plastic materials intended for contact with food), EU Regulation 2023/2006 (GMP for materials intended for contact with food), and FDA CFR 21 (174-179) (USA).

Storage and Handling

Storage Conditions:	Store at cool to ambient temperatures (ideally 5°C to 15°C or 41°F to 59°F), dry, and well-ventilated environment.
Shelf life:	3 years from date of production, if vacuum seal is not broken, and if stored as outlined above.
Handling:	Once opened, re-seal to keep out air and water. For best results, store re-sealed packs in a refrigerator (0°C to 10°C or 32°F to 50°F) and use promptly. Please note expiry date on packs prior to opening. When added to water or a water solution, Lactobacillus helveticus bacteria releases CO₂, especially on substrates high in sugars or starch. Ensure adequate ventilation to keep levels below advised exposure limits. <i>Please request a Material Safety Data Sheet/MSDS for further advice.</i>

Flavour Chart

Dark fruit	Clean	Tropical Fruit	Banana	Green Apple	Citrus	Candy	Grassy	Bubblegum
LOW	LOW	HIGH	LOW	LOW	HIGH	MEDIUM	LOW	LOW

Beer Styles

Sours

If you have any questions or concerns about our product please contact us at lab@whclab.com