



Blending Sour Beer

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Your Date Here



Why should you blend?



The story of pH1



Where to start!
Have a plan

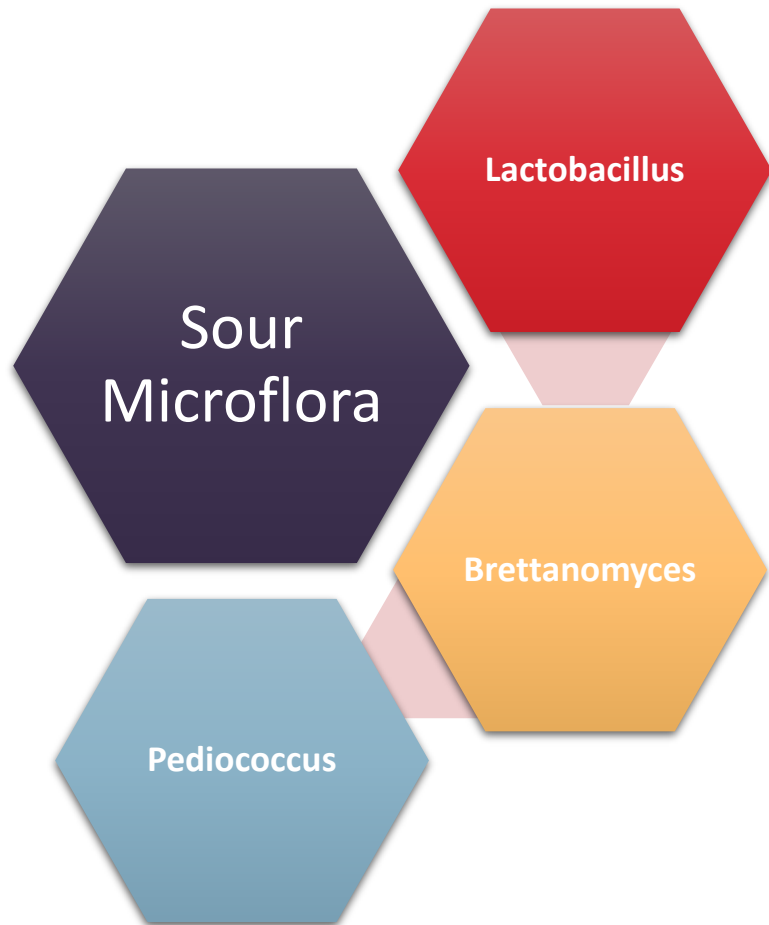


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The closest definition for a Pale Sour beer: 23D Lambic or 23E Gueuze

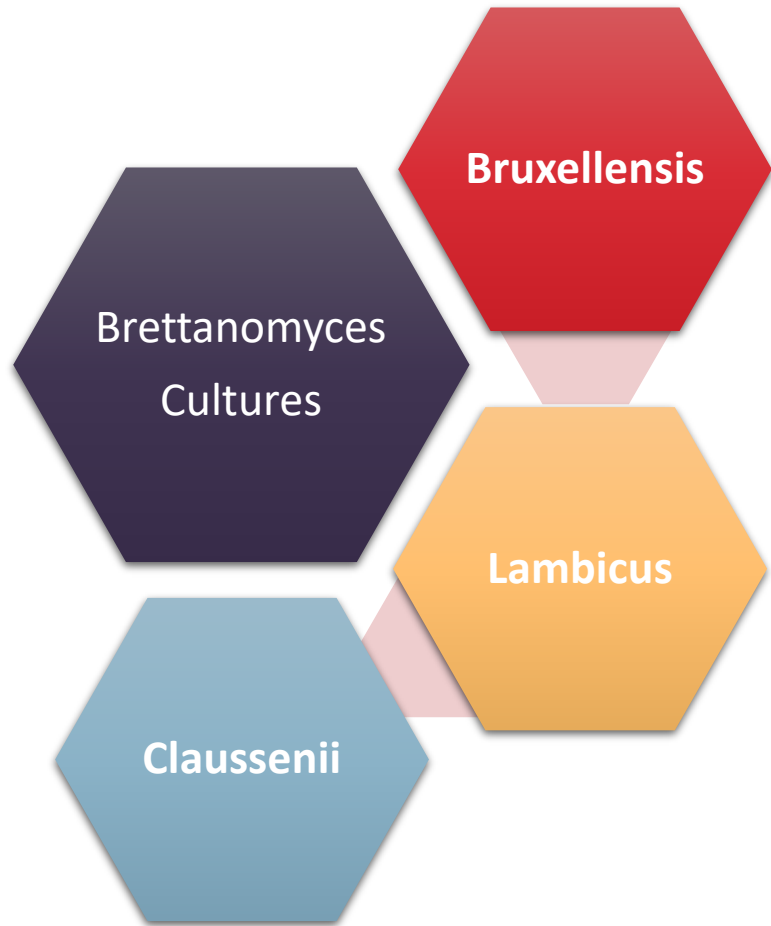
- A fairly sour, often moderately funky beer
- Aromas described as barnyard, earthy, hay, horse blanket, citrus
- Mild oak aroma is considered favorable
- Smoky, cigar-like, cheesy is considered unfavorable

Bacteria/Yeast which turn a beer sour



- **Lactobacillus**: Metabolizes sugars, but unlike Sach., produces lactic acid instead of alcohol
- **Brettanomyces**: Ferments sugars similar to Sach., but gives the beer unique and complex flavor. (Fruity, Citrus, Barnyard, Horse Blanket)
- **Pediococcus**: Long aging bacteria which lowers pH over time. Produces other funky aromas and flavors

The many faces of **Brettanomyces**



- **Bruxellensis**: Sweaty, barnyard, horse blanket (Think Oval) (WLP650)
- **Lambicus**: Intense funk and sour cherry overtones. Goes well for Brown/Flanders styles (WLP653)
- **Claussenii**: Fruit funk. Over-ripe pineapple (WLP645)



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Steps to blending **Sour Beer**

- Taste your first sample – 3 small sips (record on sheet)
 - Acidity: High / Medium / Low
 - Funk: High / Medium / Low
 - Funk (Citrus): Getting Pineapple? Lemon?
 - Funk (Barnyard): Leather? Horse blanket? Hay?
 - Other: Vinegar / Grainy / Ethyl Acetate?
 - Base beer or Enhancement beer?



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Steps to blending **Sour Beer**

- 🍷 Identify which beer you are going to use as the “Base Beer”
 - 🍷 Add 5 ml of that beer into your glass
- 🍷 Dial in Acidity first!
 - 🍷 1st determine if you want your “Base Beer” more or less sour
 - 🍷 Add 2 ml of a beer which you thought was more/less sour than base beer
 - 🍷 Did that get it right? If so, record it and move on. If not, either add less or more of the enhancement beer to get acid right



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Steps to blending **Sour Beer**

- Bring on the funk
 - Determine what you want the final beer to have? Do you want citrus / barnyard / both?
 - Add 5 ml of base beer and X ml of acid adjust beer
 - Add 2 ml of funk enhancement beer and taste. Is it right?
- Keep writing things down and try different combinations



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Steps to blending **Sour Beer**

 Blending the beer at scale (Example):

Example:	Beer 1	Beer 2	Beer 3	Beer 4	TOTAL
	2 ml	5 ml	3 ml	2 ml	12 ml
%	17%	42%	25%	17%	
5 Gallons	0.8	2.1	1.3	0.8	



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Packaging blended **Sour Beer**

- Ideally blend your beers into a carboy and let sit for a week or two. OR make sure all the beer is at terminal gravity before packaging
- Use heavy Belgian bottles (Ala Jim's Flanders) or champagne style bottles – hold >3 volumes carbonation
- I target 2.8 volumes

Some of my personal favorite **mixed cultures**

01 **Wyeast “Lambic”**
1st generation is okay. 2nd generation gets VERY sour

02 **Wyeast Roeselare**
Cherry pie! Takes 18 months on first pitch to develop

03 **East Coast Yeast – EC20**
20 different isolates – Brett dominant

04 **Yeast Bay - Melange**
Sour based on ferment temps; balanced funk

05 **Yeast Bay – House Sour**
Dry, Acidic, with LOTS of citrus funk