

SOURING BLEND ADVANTAGES:

Hawkins has simplified the sour beer process. The advantages of using a souring blend rather than a microbial method of souring include:

- **System and food safety** – There is no possibility of infecting your systems with microbes and having off or failed batches due to unwanted bacteria in beer batches.
- **Shorten batch time** – Kettle souring can add 24-72 hours to the fermentation time of a batch of beer. Using a souring blend only adds the time to add the blend – normally only minutes and can be done anytime from the kettle to keg.
- **Consistency** – The microbes used to sour beers can vary growth rates by small changes in temperature or other parameters in the wort for making beer, microbes also mutate over time and generations. Either of these can cause flavor changes that are often unacceptable. The addition of a souring blend is extremely consistent and repeatable.
- **Split batches** – A batch of beer can be split and produced as both a sour beer and a non-soured beer.
- **Recovery** – Off batches may have flavors that are not acceptable in a non-sour beer but are acceptable in a sour beer.
- **Formulation** – When setting up formulations, the testing and flavoring can be done at the pitcher or bucket level with no waiting for a full fermentation batch. Which means the level of sour can be changed just by adding to what you are tasting.
- **Cost** – When compared to the cost of over-nighting a strain of microbes and the time it takes to sour the batch; the cost of the souring blend is very inexpensive.



Beer Souring Simplified

- Fruit Souring Blend
- X Souring Blend
- Berliner Souring Blend



Beer Souring Agents & High Purity, Food Grade Acidulants



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Hawkins has simplified the process for making sour beers.

Currently, the most common process for making sour beers is called kettle souring. It involves adding select microbes and letting them ferment to make the acids that sour the beer. The soured wort is then re-boiled to kill off the added bacteria while hoping it does not infect any of your other systems.

We have done analysis of sour beer in various styles from various breweries using High Pressure Liquid Chromatography, Gas Chromatography and other analytical techniques.

We also have profiled non-sour beers and determined what acids occur in the non-sour fermentation process.

After finding the profile of organic acids in sour beers through this analysis, we blended up the equivalent using high purity food grade acids. We came up with three main blends to match with various categories: **Fruit Souring Blend**, **Berliner Blend** and our **X Souring Blend**.

Through research, analysis and taste testing we have taken the microbial process for souring beer and mimicked it without the time, danger, and costs that the microbial method of souring adds to the brewing process.



Acidulants: High Purity, Food Grade

- **Citric Acid:** For cleaning, passivating, to add for bright crisp finish (lager like) with very little sour at low levels
- **Phosphoric Acid:** Acid cleaning, soda like souring. Use for pH adjustment in the brewing process, does not alter flavor
- **Lactic Acid:** The main acid in lactobacillus souring. Clean sharp sour
- **Malic Acid Dry:** For crisp apple at low levels and sour apple at higher levels. Rounds out sour in most fruit beers
- **Acetic Acid:** To replace vinegar in souring. Adds a vinegar funk
- **Vinegar 300 Grain-30%:** Natural acid to replace acetic acid made in microbial souring
- **Apple Cider Vinegar 10%:** Natural acid to replace acetic acid made in microbial souring



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