



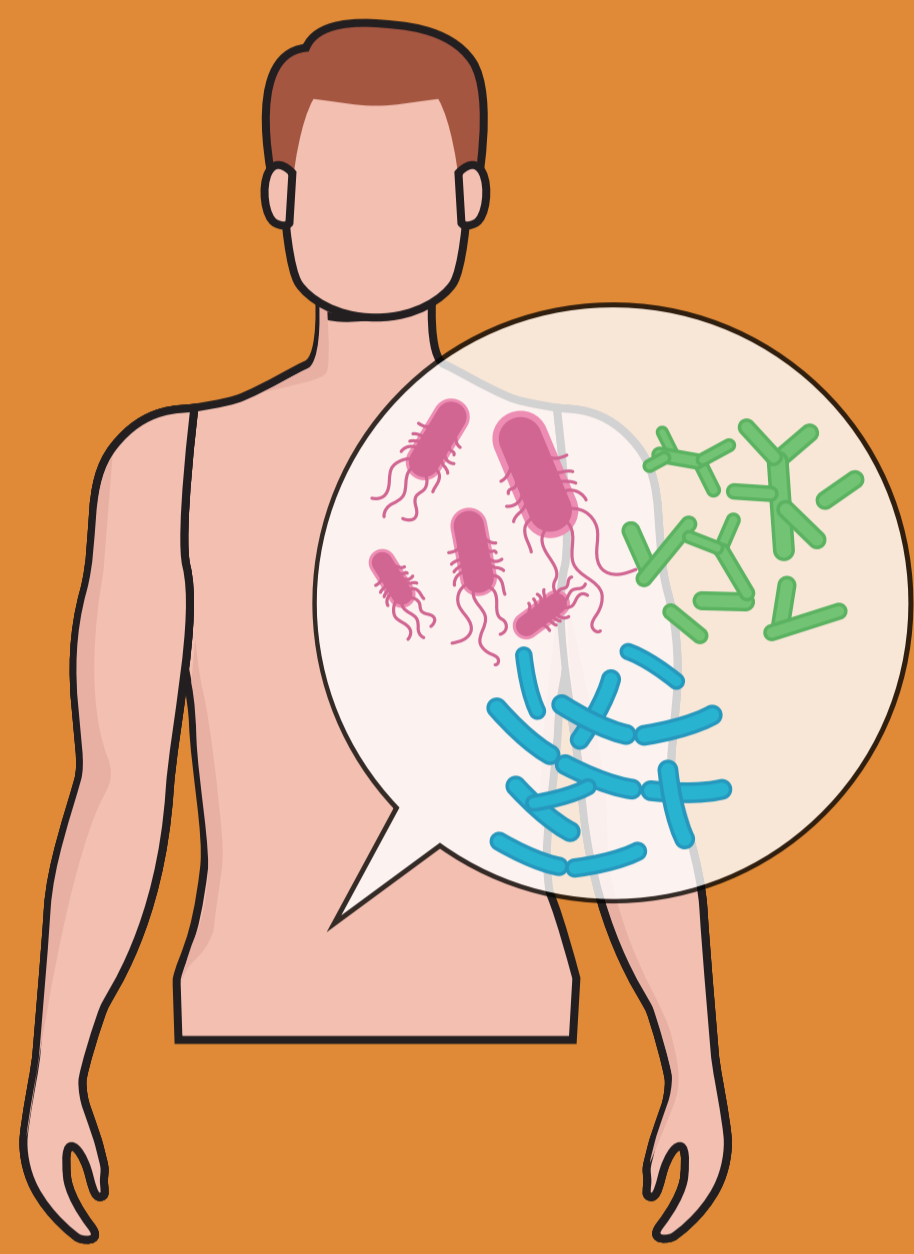
TASTE DISCOVERY WILD BEERS



BACTERIA

Are about 10 times smaller than yeast.

There are more bacteria and yeast on your body than inhabitants on the planet.



AROMAS

Lactic Bacteria
Yogurt type acidity
(Lactic acid)

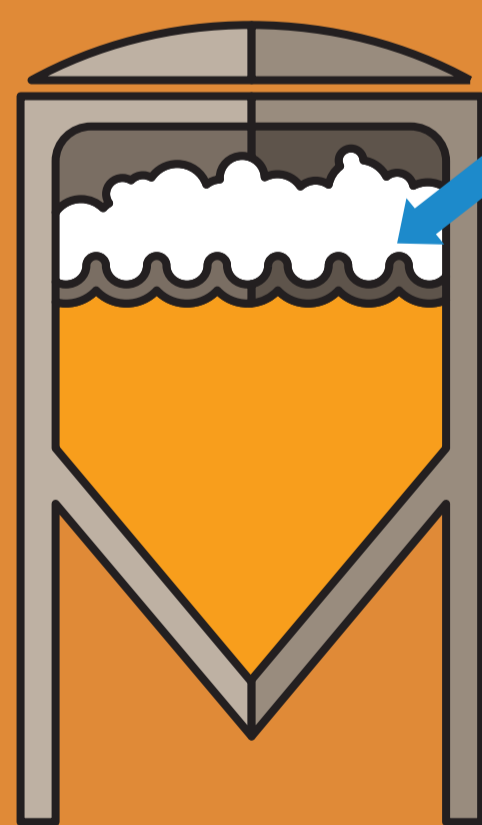


Acetic Bacteria
Vinegar type flavors,
fruity and sour.
(Acetic acid)



PROCESS

Wild yeasts just like bacteria's can be selected and added to the brew



WILD YEAST

Acetobacter



Pediococcus



WILD YEAST

For most of beer history, fermentation was a mystery often connected to gods and supernatural forces. Fermentation just "happened" and brewers were repeating the process empirically. Fermentations were wild!

Pasteur confirmed the role of yeast in 1876.



Brettanomyces.



*Saccharomyces
Brusseliensis*



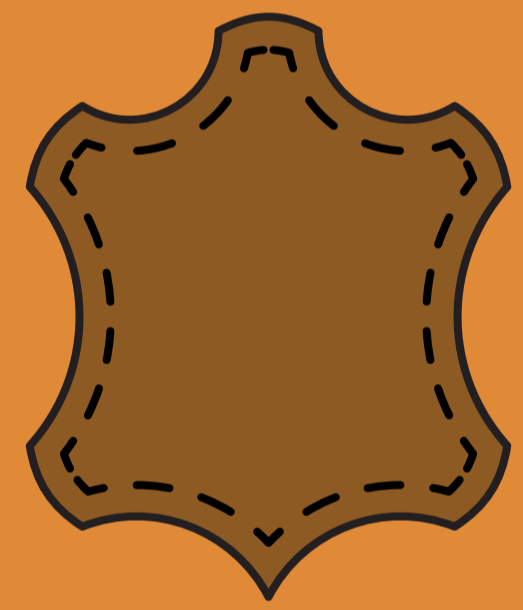
*Saccharomyces
Lambicus*



AROMAS



Wild, spicy, sweat, animal, fox, leather, horse blanket, barnyard, woody, mushrooms.



PROCESS

Aging the beer in a barrel always lead to some degree of wild fermentation because the wood hosts plenty of microorganisms.



BEER STYLES

WILD FERMENTATION:

- Lambic
- Wild Ale
- Brett
- Gueuze
- Kriek
- Farmhouse

LACTIC:

- Berliner Weisse
- Gose



WILD FERMENTATION

The most traditional way to expose the wort to wild yeasts and bacteria's is to let it cool down in an open environment after brewing.

The surrounding microflorae can naturally inoculate the wort. Such a vessel is named "Koelschip". Following that step, the wort is then pumped into barrels to ferment.

