

WEYERMANN® SOUR WORT

Made from light, non-alcoholic fermented barley malt extract. In addition to the use of Weyermann® Sour malt to adjust the mash pH, the biologically obtained Weyermann® Sour Wort enables the natural pH adjustment of the wort.

Sensory: fine malt aroma and pleasant acidity

Use of Sour Wort: Brewing and beverage industry

Universally applicable for light and dark beer styles for optimizing the wort pH at the end of wort boiling.

The Sour-Wort is also used for the production of particularly acidic beer styles such as:

- **Sour Beer;** Gose, Berliner Weisse Style Beer
- **Non-alcoholic beer**
- **Non-alcoholic malt beverage**

Dosage of Sour Wort:

Mash acidification:

addition of 10 l / 1000 kg malt: 0.1 pH↓

Kettle wort acidification:

addition of 6 l / 1000 kg malt: 0.1 pH↓

Microbiological activity: by manufacturing processes and aseptic filling, there are no living microorganisms in the product.

pH: 2.9 – 3.2

Packaging and storage of Sour Wort: The product is aseptically packed in a bag in a box (16 l, 20 kg). It should be stored cool, dry and protected from extreme heat and cold.

Shelf life (unopened original packaging):

at 4–8 °C 540 days

at 20 °C 360 days



Parameter	MIN	MAX	UNIT
lactic acid	52	58	g/l
pH value	2,9	3,2	
density	1,271	1,317	g/cm ³
refraction	58,0	65,0	°Bx