



YEAST

# SOUR TRAPP

TECHNICAL DATA SHEET

## Description

Sour Trapp is a unique *Lachancea thermotolerans* strain that produces both lactic acid and ethanol during fermentation. It simplifies the brewing process, giving brewers precise control over sourness while preserving flavour complexity.

## Benefits

- Simultaneous alcohol and lactic acid production
- Eliminates need for pre-fermentation souring
- High flocculation
- Consistent and clean acid profile
- Supports a range of sour beer styles
- Easy to manage, single-strain fermentation

## Principle

Sour Trapp yeast produces both lactic acid and alcohol during fermentation, removing the need for pre-acidification methods like kettle souring or co-fermentation. It's an ideal choice for crafting a wide range of traditional and modern sour beer styles, including Sour IPA, Berliner Weisse, Gose, Lambic/Gueuze-style, and Fruit Sours.

## Application and Rates of Use

Suggested Fermentation Temperature: 25°C, This temperature optimises lactic acid production while limiting acetic acid, contributing to a smooth, rounded sourness.

### Pitching rate:

50-100g/hL for a regular wort; 100-200 g/hL for a high gravity wort above 14°P The pitching rate varies with original gravity of the wort as well as brewing conditions. For higher alcohol beers (>6.5% ABV), consider a secondary inoculation with a neutral yeast such as Blank Canvas after Day 4.

### PRODUCT CODE

Y-SOUR-TRAPP-500G

### COMMODITY CODE

21021010

### PACKAGING (KG)

500g

### STORAGE

Keep in original container.

### Temperature

4 – 10°C | 39 – 50°F

Open packaging should be resealed and stored at 4°C | 39°F and used within 5 days.

### Location

Store under dry conditions.

### Shelf Life

At the recommended temperature, 3 years from the date of manufacture.

## Application and Rates of Use

### When to use:

This yeast can be pitched directly. If rehydration is preferred, follow these steps:

- Prepare the rehydration medium: 10 times the weight of yeast (5 litres for a 500g package), using either sterile wort (<5° Plato) or sterile water at 28 - 35°C (82 - 95°F). Optimum 30°C (86°F). We recommend against using demineralised water.
- Open the 500g package with sterile scissors and sprinkle on the surface to avoid clumping.
- Gently stir before leaving for 15 – 20 minutes, the slow rehydration will allow yeast membranes to reform.
- Adjust the temperature of the rehydrated yeast to within 5°C (9°F) of the pitching wort. Never subject the yeast to temperature shock.
- Gently stir and leave for a further 5 – 10 minutes.
- Stir well and pour into the wort to start fermentation. Use the rehydrated yeast within 30 minutes of rehydration.

### Optimal fermentation temperature:

18 - 30°C | 64 – 88°F

### Ingredients:

Yeast (*Lachancea thermotolerans*), emulsifier (E491).

### Typical analysis at packaging:

% dry weight	> 93%
Viable Yeast Count (cfu/g)	> 6.0E+09
Non <i>Saccharomyces</i> spp.	This strain will grow on Wild Yeast Media (e.g. lysine)
Total Bacteria	< 1 cfu per 10 <sup>6</sup> yeast cells

## Guideline for use


- Check that the product is within its shelf life before use
- Read the Safety Data Sheet prior to use

## TECHNICAL SUPPORT

+44 (0) 115 978 5494 | [techsupport@murphyandson.co.uk](mailto:techsupport@murphyandson.co.uk)

### REGULATORY COMPLIANCE INFORMATION

Refer to the 'Product Specification Sheet' or contact us on:  
+44 (0) 115 978 5494 | [compliance@murphyandson.co.uk](mailto:compliance@murphyandson.co.uk)

  For Health & Safety Information refer to the Safety Data Sheet.	Product name : Sour Trapp
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