



Dare To Walk On The Wild Side

Wild Yeast Fermentation In Meads

Who am I?



The next 30min

- What are wild yeast?
- Lactobacillaceae
- Brettanomyces
- Real «wild» ones – how to – collect – pet – use
- Conclusion
- Questions

Lactobacillaceae

Turn sugars into lactic acid -
anaerobic

Lactobacillus

- Does not create CO₂ or alcohol
- Is a real sissy:
Doesn't like alcohol
Doesn't like IBU
Doesn't like too much sugar
Doesn't like oxygen
- Likes temps between 18°C – 60°C, the higher, the better

Pediococcus

- Does not create CO₂, but diacetyl
- Needs Brettanomyces to break up «sick» flavors
- Works faster than Lacto, but develops more off-flavors
- Likes temps between 20°C – 30°C

Brettanomyces

- «Spoilage organism»
- Can and will ferment more sugars than Saccharomyces into alcohol
- Will not be affected by «killer-strains» of other Saccharomyces
- Likes more anaerobic settings (or will produce acetic acid)
- Pellicle to keep out the oxygen

Brettanomyces

- *Brett. clausenii*
mildest of the three – fruity aromas
Needs usually more time than other brett.
- Brett. Bruxellensis
moderate characteristics like hay, straw
- Brett. Lambicus
most intense: sharp, smokey, spicy.
Works well as primary fermenter

«Real» Wild Yeasts

Within the honey itself

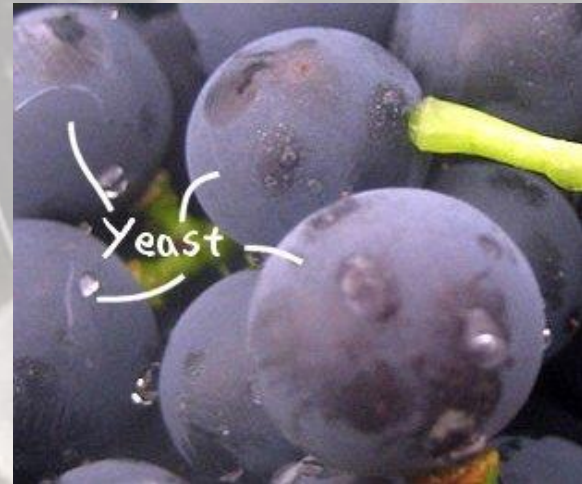
- Unfiltered, raw honey contains Pollen – and on the Pollen we do have yeastcells

Usually honey contains below 18.5% H₂O, so the yeast is inactive

Dilute it with water and let the fermentation begin

Collecting berries, fruits, mushrooms

- Gather above and look for a little white coating.



- Throw those into honeymust and be patient

«Real» Wild Yeasts

Sourdough

- Mix rye-flour with water 1:1
Wait for three days – if it smells a bit sour-citronaceous-musty – perfect.
- Either bake bread with it (use the sour-dough as yeast) – or make mead with it.

Ryeflour contains lactobacillus and yeast.

Coolship

- Pour your hot/warm must into a large, flat container



- As it cools the yeasts will be «caught» and start to replicate

«Real Wild Yeasts»

Petting a yeast

- Once you caught your yeast and get to know yourselves, feed it.

As you're going to make mead feed it honey(water), not sugar.

- Reuse the yeast (collect the slop / stillage)

Endless tryings

- Make small batches
- Feel free to mix lactos, brettis and sacchos
- Try out – and be patient. A batch might taste awful just after fermentation can be «wow» after a few years.

(If still not you can make an «assemblage/cuvée»)

Conclussion

- There's no spoilage. 😊
- Be openminded, be curious
 - – but be prepared, too
- Don't forget about sanitation!
 - Wild yeasts are yeasts
(but unpredictable)



Thanks for your interest and patience

QUESTIONS?