



Souring SIMPLIFIED

Hawkins Souring Blends are bacteria free souring products made up of organic (carboxylic) food grade acids. These proprietary blends can be used to create the same sour result normally achieved through traditional kettle souring. They can also be used to remove off-notes or simply enhance a desired flavor in different beverages. The blends are based off of the analysis of numerous different beers, kombuchas, ciders and cocktail sours that they are meant to mimic. Hawkins has recently added new blends to the lineup!

New Souring Blends Now Available:

Fruit Souring Blend:

This blend is based on many fruit sour beers. It is commonly used in fruited beers and seltzers. It works very well with citrus fruits, tropical fruits, and berries.

Berliner Souring Blend:

This blend is based on the Berliner style of beer. It delivers a clean refreshing sourness without other notes that are not common to this style of beer.

Flander's Souring Blend:

This blend is based on many Flander's Red type beers. It brings hints of vinegar, appropriate for Flander's Reds, Olt Bruin, and lambic's, it also works well with stone fruits such as cherries and plums.

X Souring Blend:

This Blend is based on some Brett (Brettanomyces) and Pediococcus fermented beers. It is commonly used in beers that need a little funk or can be added with other blends to bring some funk.

Kombucha Souring Blend:

This blend is based on many commercially available kombuchas and has the stronger vinegar notes that also work well in Shrubs and Switchels. It has been used for kombucha beverages, both alcoholic and non-alcoholic.

Cider Souring Blend:

This blend is based on many commercially available hard ciders and can be used to bring up the tartness of a hard cider, or for making an apple flavored beer or other beverage.

Cocktail Souring Blend:

This Blend is based on several commercially available sours used in cocktails, this brings the tartness without the flavor, opening up the possibilities on flavoring while not having the problems of commercial cocktail sours going off during the shelf life of the finished beverage. It is commonly used in flavored liquors and in canned cocktails.



800.328.5460

<https://beersouring.com>

brewing.solutions@hawkinsinc.com

KEY SOURING BLEND ADVANTAGES



Cideries:

When a batch of cider turns out light on the tartness the simple addition of the Cider Sourcing Blend will add in the desired tartness. Testing to find the right percent to add can be done at the beaker, pitcher or pail size. The addition of other souring blends can be done to support other flavors.

Distilleries and other beverage manufacturers:

For fruit flavored and sour liquors the Cocktail and other Sourcing Blends easily sour the products to just the right level quickly and simply. In canned and kegged cocktails our customers have noticed that the commercial sours get off flavors quickly and add unwanted ingredients to the products. Since the souring blends add tartness but do not add flavor it opens up the flavor possibilities, if you want an orange flavor in your cocktail you don't have to flavor over the lime that the commercial sour added.

Breweries:

This multitude of souring blends opens the product and flavor possibilities for beers, seltzers, NA beers, shrubs, switchels, hard kombuchas, and THC beverages. The other advantages still remain:

- System and Food Safety: no bacteria involved, no infecting other batches and systems
- Shortened Batch Times: no waiting for bacteria to do it's work(24-72 hours)
- Consistency: a blended and quality controlled product is the same every time, no counting on bacteria to make the same tartness in each batch
- Split Batches: the batches can be split into soured and non-soured at the keg or bright tank
- Recovery: off batches may have flavors that are not acceptable in a non-soured beer but are good in a soured beer
- Formulation: souring and flavoring can be done at the beaker or pitcher level with no need to go through the full souring fermentation and yeast fermentation to see how a final batch turns out
- Cost: compared to kettle souring it is very inexpensive and the cost of one unsavable infected batch will pay for very many souring blend batches



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