



Sour Beers Explained: A Beginner's Guide to the World of Wild Fermentation



Sour beers have gained a lot of recognition lately and for suitable purposes. These specific beers stick out from others due to their tangy, complex flavours. What sets them apart is the system of wild fermentation. Unlike [traditional beers](#) that use controlled yeasts, bitter beers rely on wild yeasts and microorganisms to broaden their distinct bitter taste. This manual will assist you in apprehending the basics of bitter beers, from their exciting production methods to the diverse flavours you can count on. If you are new to sour beers, that is the best place to start exploring this thrilling beer style.

What is wild fermentation?

Wild fermentation is a procedure where wild yeast and bacteria are used instead of the same old brewing yeast. These microbes, like *Brettanomyces* and *Lactobacillus*, introduce complex flavours and aromas which can function as bitter beers.

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