

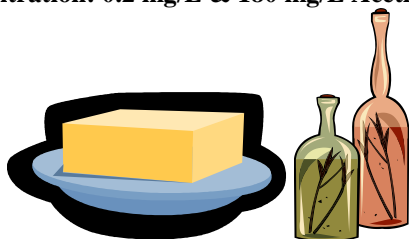
Infection

AKA 2-3 Butanedione & Acetic Acid

Buttery & Acetic Sour

Cause: *Pediococcus Damnosus*

Concentration: 0.2 mg/L & 180 mg/L Acetic Acid.

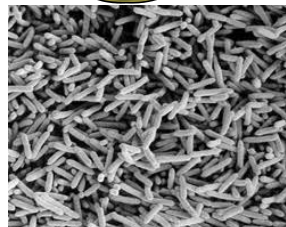


Acetic Acid

Vinegar, “cidery,” “harsh” sourness
easily detected in aroma

Cause: *Acetobacter*

Concentration: 270 mg/L



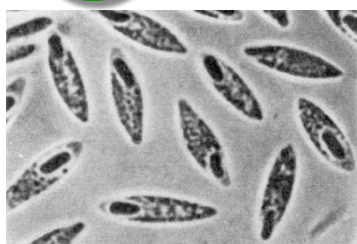
Butyric Acid

Rancid Butter or Cheese, Vomit

Cause: *Clostridium* or *Megasphaera*, Stale

Hops

Concentration: 7.5 mg/L

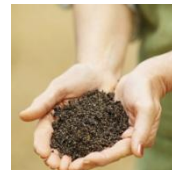


2-Ethyl Fenchol

**Earthy, Damp Soil, Musty, Moldy,
Corky**

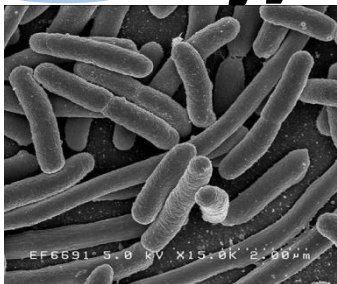
**Cause: Mold in water or brewing
equipment, bad or wet cork**

Concentration: 15 µg/L



Indole

Barnyard, Fecal
Cause: Coliform bacteria
Concentration: 0.55 mg/L



Lactic Acid

Yogurt, Sour milk, "crisp" acidity
mostly detected in flavor
Cause: Lactobacillus
Concentration: 400 mg/L



Cyprilic Acid

Soapy, Fatty, Goaty, Waxy
Causes: Yeast autolysis, Brettanomyces
(pictured), Stale Hops
Concentration: 31.5 mg/L

