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
<table>
<thead>
<tr>
<th><strong>Indole</strong></th>
<th><strong>Lactic Acid</strong></th>
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</thead>
<tbody>
<tr>
<td>Barnyard, Fecal</td>
<td>Yogurt, Sour milk, “crisp” acidity mostly detected in flavor</td>
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<tr>
<td>Cause: Coliform bacteria</td>
<td>Cause: Lactobacillus</td>
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<td>Concentration: 0.55 mg/L</td>
<td>Concentration: 400 mg/L</td>
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</tbody>
</table>

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