

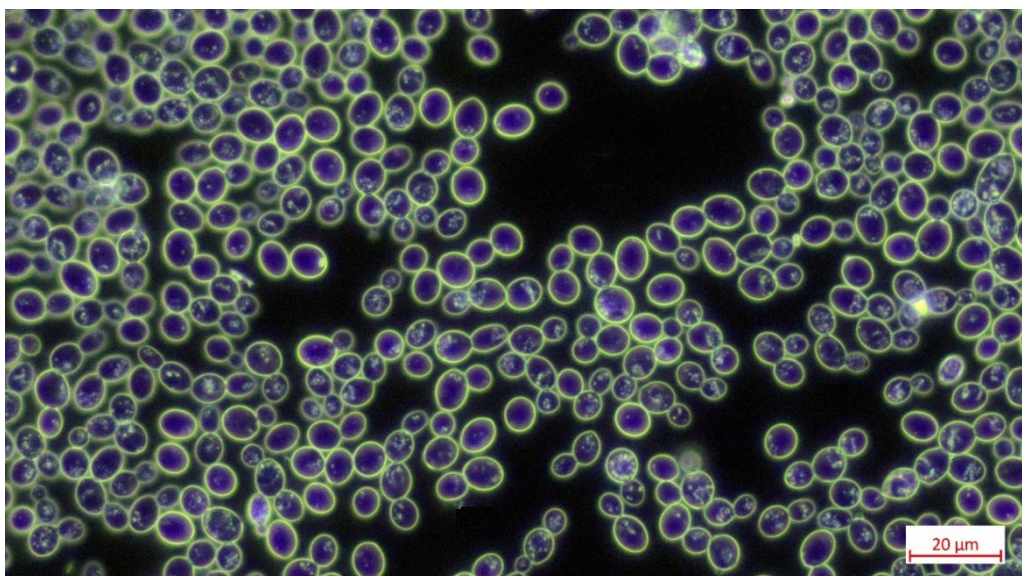
Austria – TUM 128

Saccharomyces pastorianus ssp. carlsbergensis
bottom fermenting brewing yeast

Feature

Yeast strain Austria - TUM 128 also ferments well at slightly higher main fermentation temperatures. The taste of the beers are pure and soft in the drink.

Examination parameters	Result
Original extract (%)	11.6
Apparent degree of attenuation (%)	70
Cells in suspension (Mio/ml)	20
pH value	4.6
Diacetyl (mg/l)	0.09
Acetaldehyde (mg/l)	10
Higher aliphatic alcohols (mg/l)	80
Esters (mg/l)	12.5
Foam according to Ross & Clark (sec)	126
Short characteristics	
Fermentation rate	high
pH drop	normal
Flocculation	optimal
Diacetyl reduction	very good
Foam	good
Acetaldehyde	normal
Higher alcohols	normal
Esters	normal



Microscopic view of yeast strain Austria – TUM 128
(Picture Austria – TUM 128 © FZW BLQ)

References:

- Geiger E.; Tenge C.: Lecture "Microbiological analysis and Quality Monitoring" (date: summer semester 2007)
 Geiger E.; Tenge C.: Lecture "Fermentation Technology" (date: winter semester 2007/2008)
 Geiger E.; Tenge C.: Laboratory Protocol "Fermentation Technology / Organoleptic" (date: summer semester 2007)
 Forschungszentrum Weihenstephan für Brau- und Lebensmittelqualität der TU München