

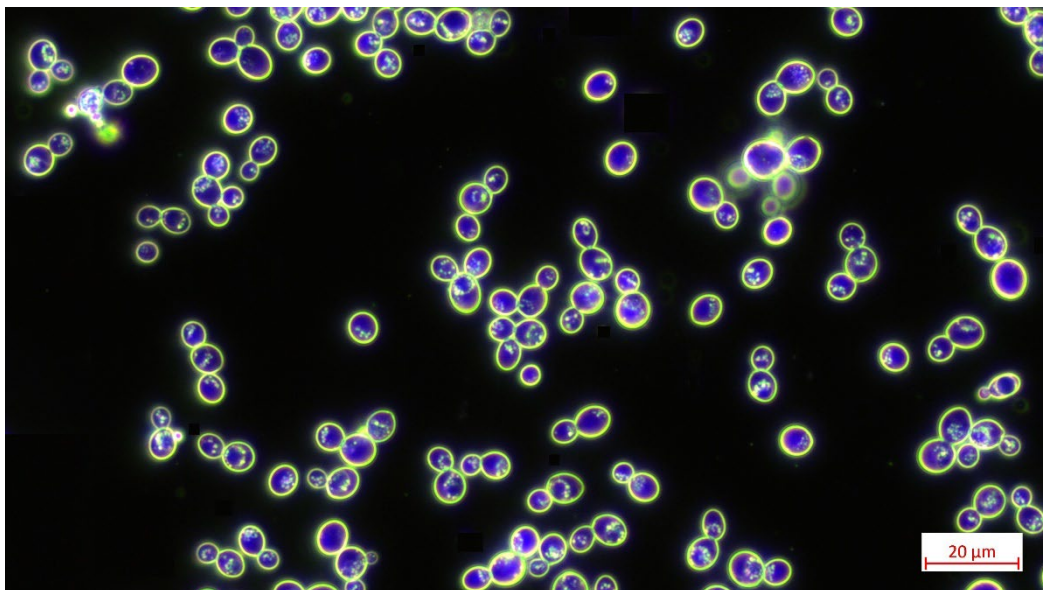
BavariaPlana – TUM 84

Saccharomyces pastorianus ssp. carlsbergensis
bottom fermenting brewing yeast

Short description

This bottom fermenting flocculent yeast ferments very vigorously; however, it sediments out rather slowly, which can be compensated accordingly through rapid cooling. This yeast produces a beer with a very well rounded flavour.

Examination parameters	Result
Original extract (%)	11.6
Apparent degree of attenuation (%)	65
Cells in suspension (Mio/ml)	30
pH value	4.6
Diacetyl (mg/l)	0.1
Acetaldehyde (mg/l)	4.5
Higher aliphatic alcohols (mg/l)	81
Esters (mg/l)	14
Foam according to Ross & Clark (sec)	125
Short characteristics	
Fermentation rate	high
pH drop	normal
Flocculation	low
Diacetyl reduction	very good
Foam	good
Acetaldehyde	low
Higher alcohols	normal
Esters	normal



Microscopic view of yeast strain BavariaPlana – TUM 84
(Picture BavariaPlana – TUM 84 © 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