

ColoniaVetus – TUM 165

Saccharomyces cerevisiae

top fermenting yeast for Kölsch and Alt beer

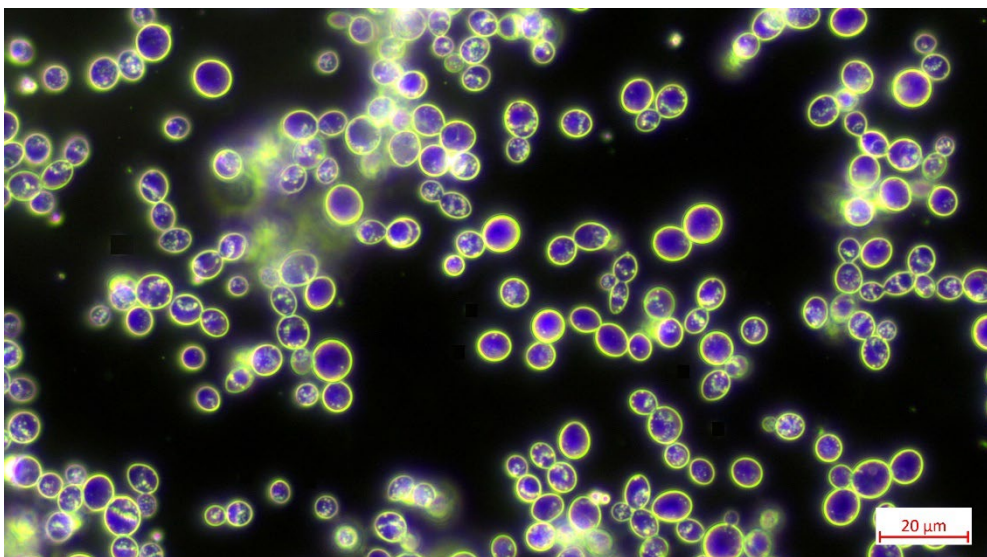
Short description

This yeast can be used for both Kölsch and Alt beer types. The strain ferments somewhat sluggishly at first, but after storage, depending on the Kölsch or Altbier wort, the aroma proves to be pure and harmonious in the finish.

| Analysis parameters (after 3 days) | Result |
|------------------------------------|--------|
| Original extract | 12,8°P |
| Apparent final attenuation (%) | 67 |
| Cells in suspension (Mio/ml) | 90 |
| pH value | 4,44 |
| Alcohol content in beer | 4,0 |
| Diacetyl (mg/l) green beer | 0,22 |
| Diacetyl (mg/l) beer | 0,05 |
| Acetaldehyde (mg/l) green beer | 13,1 |
| Acetaldehyde (mg/l) beer | 7,5 |
| Ester (mg/l) green beer | 16,4 |
| Ester (mg/l) beer | 18,5 |

Overview of attributes

| | |
|-----------------------|--------|
| Fermentation rate | normal |
| pH reduction | normal |
| Diacetyl reduction | normal |
| Foam | good |
| Δ LAa/FAa (%)* | good |
| Acetaldehyde | higher |
| Higher alcohols | normal |
| Esters | low |



Microscopic view of yeast strain ColoniaVetus – TUM 165
(Picture ColoniaVetus – TUM 165 © 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)
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