

Franconia – TUM 35

Saccharomyces pastorianus ssp. carlsbergensis
Bottom fermenting brewing yeast

Background information

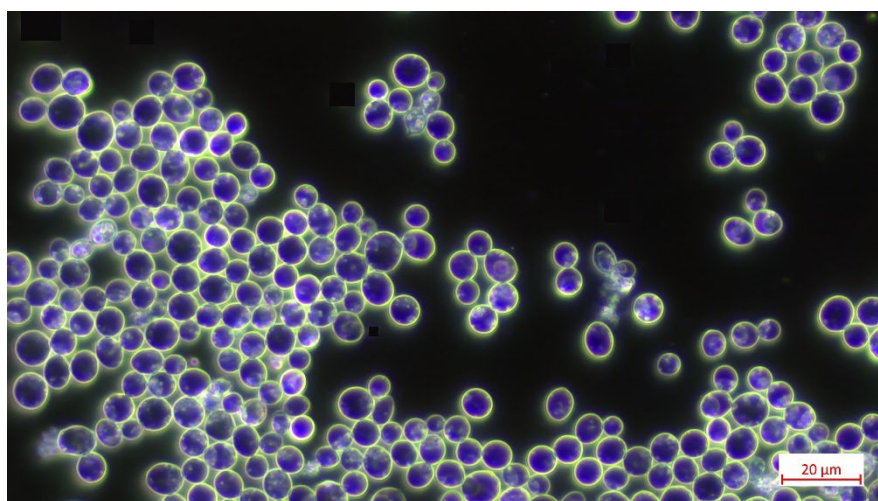
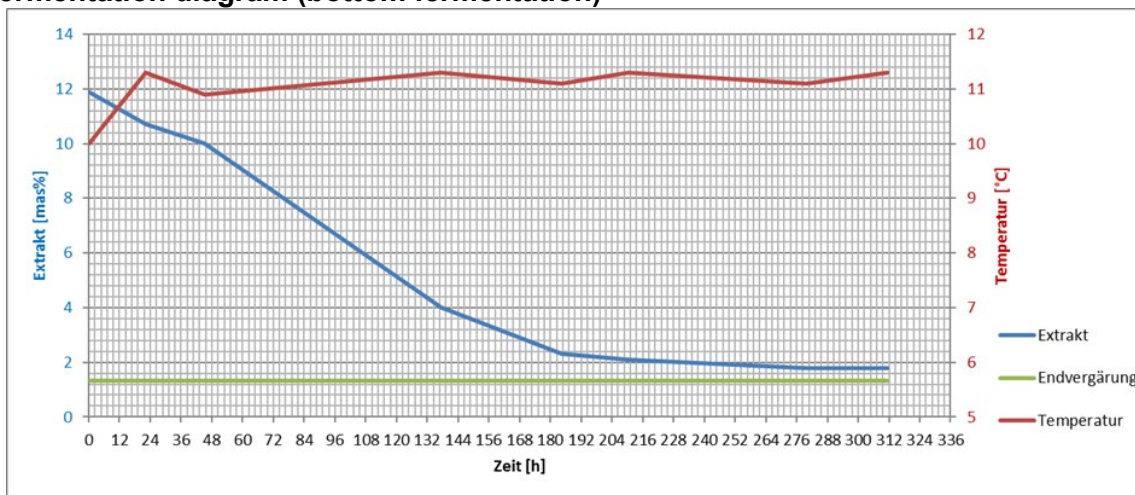
One of the most important bottom-fermenting yeasts of the post-war period; susceptible to raw material fluctuations; very balanced aroma profile.
(information: personal communication Prof. Narziß)

Aroma impression

Odour: pure, pleasantly fresh-yeasty

Flavour: clean, pleasantly fresh-yeasty, pleasantly full-bodied, tangy, bitterness mildly accentuated, soft in the finish, harmonious

Fermentation diagram (bottom fermentation)



Microscopic view of yeast strain Franconia – TUM 35
(Picture Franconia – TUM 35 © FZW BLQ)