

Lipsia – TUM 26

Saccharomyces pastorianus ssp. carlsbergensis
bottom fermenting brewing yeast

Background information

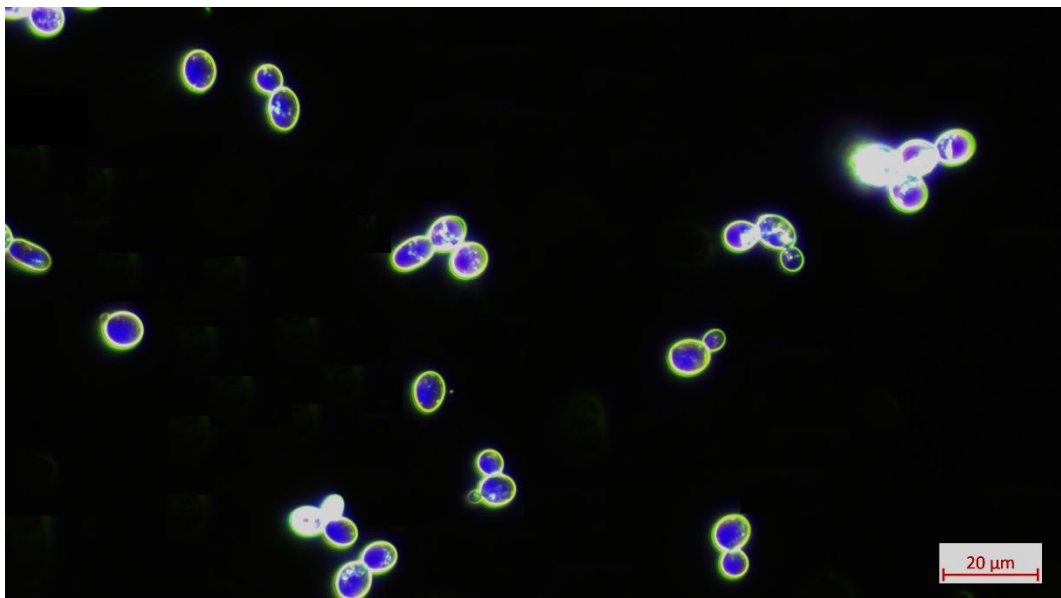
This strain is originally from Leipzig, Germany. Although this yeast provides a low output fermentation degree and also a slow main fermentation, the resulting beer proves to be very full-bodied, with a slightly floral note.

Aroma impression of the beer

Odour: pure, pleasantly floral

Flavour: clean, pleasantly floral, very full-bodied, tangy, bitterness mildly accentuated, harmonious in the finish

Examination parameters	Result
Original extract (%)	12,4
Apparent degree of attenuation (%)	74
Cells in suspension (Mio/ml)	18
pH value	4.55
Diacetyl (mg/l)	0.09
Acetaldehyde (mg/l)	13.5
Esters (mg/l)	10.8
Foam according to Ross & Clark (sec)	126



Microscopic view of yeast strain Lipsia – TUM 26
(Picture Lipsia – TUM 26 © FZW BLQ)