

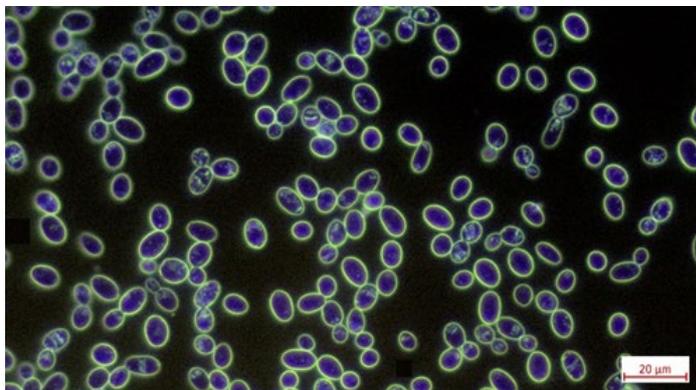
Obscurus - TUM 120 & Centrum - TUM 168

Saccharomyces pastorianus ssp. carlsbergensis
bottom fermenting brewing yeast

Description

These yeast strains are very robust and also ferment very vigorously under adverse conditions, while reaching the desired attenuation with a short lag time at the onset of fermentation, even at low temperatures. For this reason, they are especially well suited for cold fermentation temperatures. They are not sensitive to a rapid drop in temperature at the end of primary fermentation and produce excellent beers with a pure flavor. Over the course of fermentation, the color lightens significantly and aroma formation is somewhat less pronounced than with strains Frisinga - TUM 34/70® and Proles - TUM 34/78®. Strain Centrum - TUM 168 exhibits maturation characteristics slightly superior to those of strain Obscurus - TUM 120; however, the latter has proven better for producing dark beers. These yeast strains are undemanding but require sufficient cooling at the end of primary fermentation.

Examination parameters	Result
Original extract (%)	11.6
Apparent degree of attenuation (%)	71
Cells in suspension (Mio/ml)	22
pH value	4.55
Diacetyl (mg/l)	0.1
Acetaldehyde (mg/l)	9
Higher aliphatic alcohols (mg/l)	55
Esters (mg/l)	13
Foam according to Ross & Clark (sec)	133
Short characteristics	
Fermentation rate	high
pH drop	normal
Flocculation	poor
Diacetyl reduction	normal
Foam	very good
Acetaldehyde	normal
Higher alcohols	very low
Esters	normal



Microscopic view of yeast strain Obscurus – TUM 168
(Picture Obscurus – TUM 168© 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