

SolBavaricus – TUM 175®

Saccharomyces cerevisiae
top fermenting wheat beer yeast

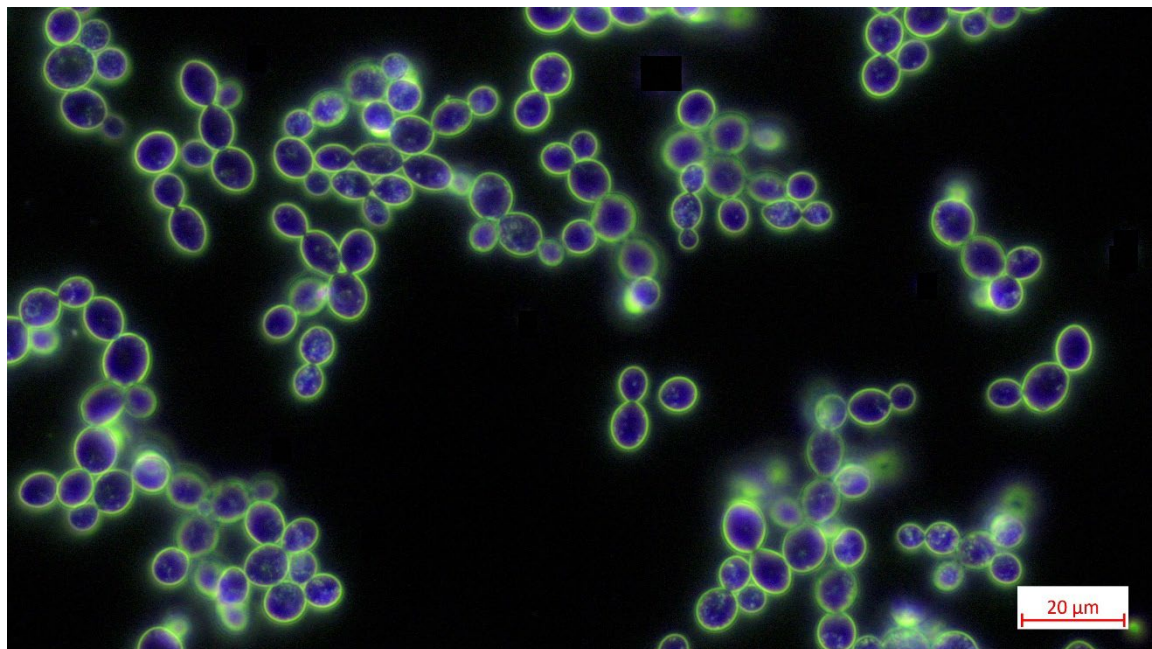
Descriptive Sensory Evaluation

Color: amber, naturally cloudy
 Foam (visual): very good
 Aroma: pure, slightly fruity-estery, yeasty
 Flavor: pure, slightly fruity-estery, yeasty, full-bodied, lively,
 aftertaste finishes normally

Analysis parameters

Original extract	12.8°P, 20°C isotherm
Apparent final attenuation	80 %
Δ pH (pH reduction)	0.76
Cells in suspension – value at maximum	41.33 million/ml
Δ FAN	126.7 mg FAN/l
Sugar spectrum, total	77.13 g/l → 12.07 g/l
Isoamyl acetate after 96 h	3.27 mg/l
Ethyl acetate after 96 h	28.93 mg/l
4-Vinyl guaiacol after 96 h	3.25 mg/l
Isoamyl alcohols after 96 h	60.70 mg/l
Diacetyl after 96 h	0.73 mg/l
Total score according to DLG	4.20

Result



Microscopic view of yeast strain SolBavaricus – TUM 175®
(Picture © SolBavaricus – TUM 175® FZW BLQ)

References:

Schneiderbanger H.: Data from current research results "Southern German wheat beer yeast characterization" (10 Dec 2012)