

Research Center Weihenstephan for Brewing and Food Quality Technische Universität München

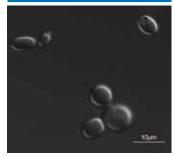


Yeast Center: TUM YeastBrands

YeastBrandsavailable worldwide



Bottom-fermenting lager yeast



Fresh, well-balanced aromatic profile, slightly estery

Bottom-fermenting lager yeast



Fresh, with a pleasantly decent and dry aromatic profile

LeoBavaricus - TUM 68® Top-fermenting wheat beer yeast



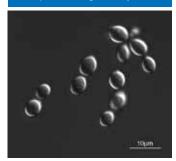
Strong clove and banana flavours

LunaBavaria - TUM 127° Top-fermenting wheat beer yeast



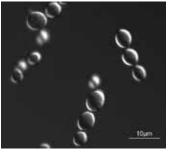
Full-bodied, well-balanced aromatic profile with soft wheat beer flavours

Top-fermenting kölsch yeast



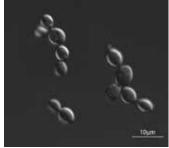
Soft and gentle fruity aromatic

Top-fermenting alt yeast



Straight, fresh-yeasty aromatic profile

Top-fermenting ale-/stout yeast



Well-balanced fruity aroma, perfectly compatible to intense malty flavours

Top-fermentimg trappist yeast



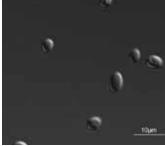
Strong ester profile with an strong aromatic body

Top-fermenting ale yeast



Tropical fruit aroma impressions

Top-fermenting ale yeast



Harmonises with distinctive hop aromas

Order your yeast anywhere in the world - rapid and reliable.

Your order will be delivered either as a liquid culture in a bottle, on sterile cotton or agar slant. Domestic and international delivery is possible. Shipping costs for international destinations are available on request.

We would be happy to assist you with any further questions, just call us or send an Email to blg@tum.de.

