

Pensum – TUM 210®

Saccharomyces cerevisiae
top fermenting yeast for Ale

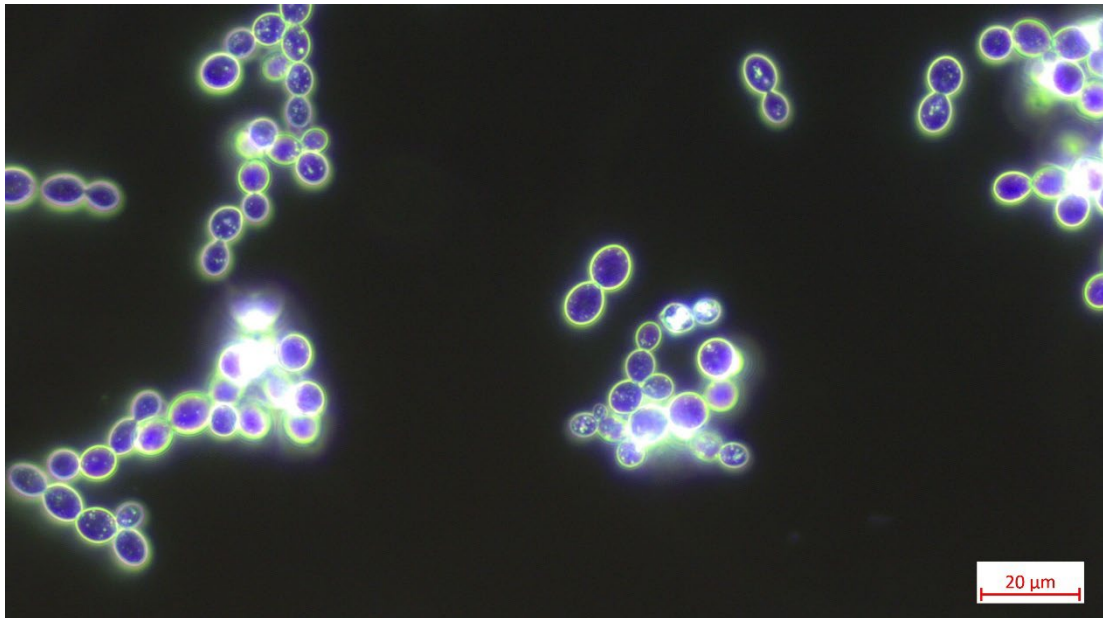
Short description

This yeast strain has a high fermentation rate and has a balanced taste. The yeast makes almost no great demands on the wort to be fermented. The overall drink is quickly decaying harmoniously.

Analysis parameters	Result
Original extract	12.3°P
Apparent final attenuation (%)	82
Cells in suspension (Mio/ml)	61
pH value	4.4
Total alcohols (mg/l)	110,4
Diacetyl (mg/l) beer	0.05
Total Acetaldehyde (mg/l)	5.4
Esters (mg/l) beer	31.7

Overview of attributes

Fermentation rate	very high
pH reduction	strong
Flocculation	optimal
Diacetyl reduction	very good
Foam	very good
Acetaldehyde	normal
Higher alcohols	normal
Esters	higher



Microscopic view of yeast strain Pensum – TUM 210®
(Picture Pensum – TUM 210® © 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)
 Technische Universität München · Weihenstephan Research Center for Brewing and Food Quality