

Colonia – TUM 177®

Saccharomyces cerevisiae

top fermenting yeast for Kölsch beer

Short description

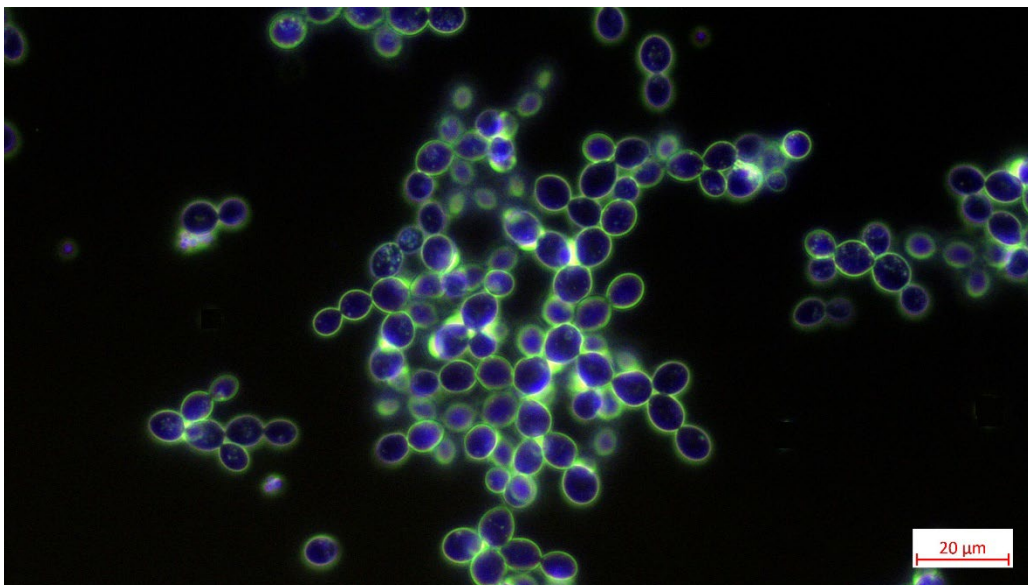
This Kölsch yeast is characterized by a rapid fermentation process. The fermentation by-products already produced in the young beer give the beer its typical, slightly fruity Kölsch aroma.

Analysis parameters

Analysis parameters	Result
Original extract	12.2°P
Apparent final attenuation (%) after 56 h	71
Cells in suspension (Mio/ml) after 56 h	80
pH value after 56 h	4.4
Alcohol content Vol. %	4.35
Diacetyl (mg/l) in green beer	0.16
Diacetyl (mg/l) beer	0.05
Acetaldehyde (mg/l) in green beer	6.7
Acetaldehyde (mg/l) beer	4.1
Ester (mg/l) in green beer	43.6
Ester (mg/l) beer	39.4

Overview of attributes

Fermentation rate	high
pH reduction	normal
Diacetyl reduction	normal
Foam	very good
Δ LAa/FAa (%)*	good
Acetaldehyde	normal
Higher alcohols	normal
Esters	higher



Microscopic view of yeast strain Colonia – TUM 177®
(Picture Colonia – TUM 177® © 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)
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