

## Cella – TUM 594

*Saccharomyces uvarum* x *Saccharomyces eubayanus*  
yeast hybrid

### Background information

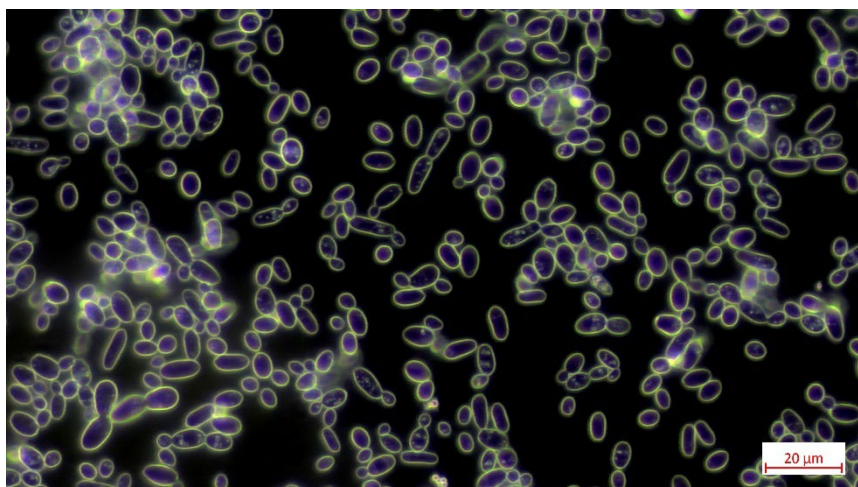
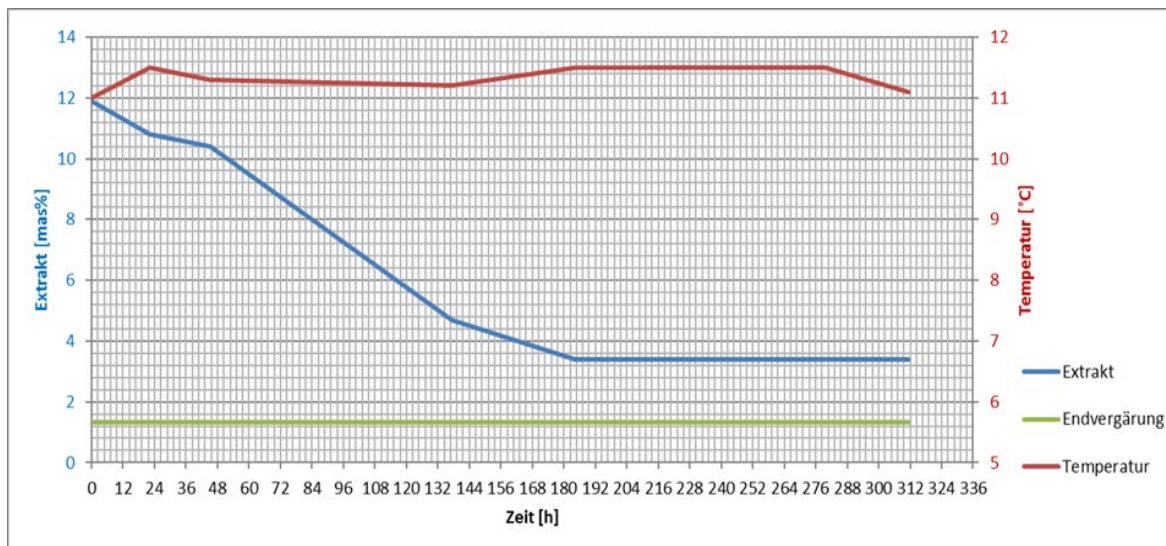
Isolated from old bottle of Weihenstephaner Staatsbrauerei; wild yeast hybrid. Cold tolerant yeast which can be used in bottom fermentation.

### Aroma impression of the beer

Aroma: Pure, pleasant slightly fresh yeasty, light clove, light vanilla notes

Taste: clean, trace of clove, very full-bodied, pleasantly recent, mild in the drink with a gentle finish Bitterness mildly emphasized

### Fermentation kinetics (bottom-fermenting conditions):



Microscopic view of yeast strain Cella – TUM 594  
(Picture Cella – TUM 594 © FZW BLQ)

#### References:

Technische Universität München - Forschungszentrum Weihenstephan für Brau- und Lebensmittelqualität -