

Alba – TUM 205

Saccharomyces cerevisiae
top fermenting wheat beer yeast

Short description

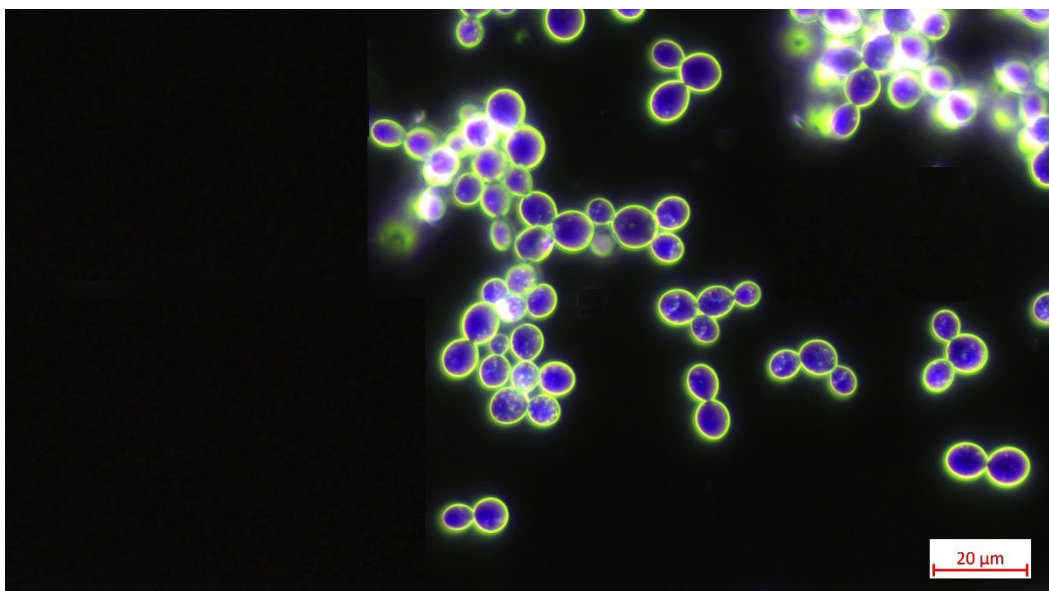
This yeast strain ferments very quickly. The resulting beers are pure and rather neutral with a slight estrous note. The overall drink is carbonated, mild, harmonious in the finish.

Analysis parameters

Analysis parameters	Result
Original extract	12.8°P, 20°C isotherm
Apparent attenuation after 3 d (%)	81
Yeast harvested g/l	18
Diacetyl (mg/l) in green beer	0.6
Ethyl acetate (mg/l) in green beer	18.4
Acetaldehyde in green beer (mg/l)	4.3
Higher aliphatic alcohols (mg/l)	135
Esters (mg/l)	18.5
Flavour according to DLG	4.1

Overview of attributes

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



Microscopic view of yeast strain Alba – TUM 205
(Picture Alba – TUM 205 © 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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