

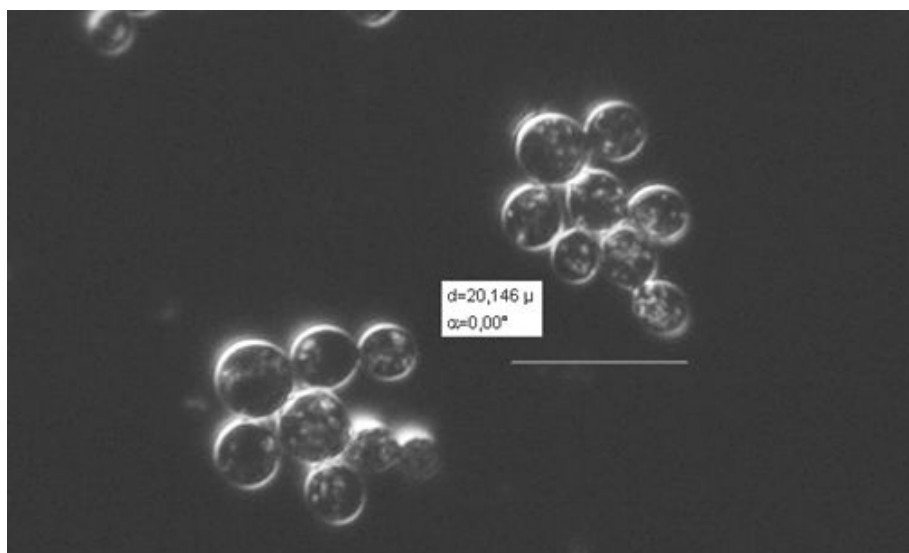
Faex Bavaria – TUM 214

Saccharomyces cerevisiae
top fermenting wheat beer yeast

Short characteristics

Color: amber, naturally cloudy
Foam (visual): good
Aroma: clean, pleasant floral-fruity, little phenolic
Taste: clean, pleasantly flowery-fruity, little phenolic, full-bodied, tangy, mild, soft in the finish, harmonious.

Analysis parameter	Result
Original extract	12.8°P, 20°C isotherm
Apparent final attenuation	81,4 %
Δ pH (pH reduction)	0.98
Cells in suspension – value at maximum	60 million/ml
Δ FAN	118.2 mg FAN/l
Sugar spectrum, total	78.91 g/l → 1.04 g/l
Isoamyl acetate after 96 h	2.37 mg/l
Ethyl acetate after 96 h	27.22 mg/l
4-Vinyl guaiacol after 96 h	2.50 mg/l
Isoamyl alcohols after 96 h	60.28 mg/l
Diacetyl after 96 h	0.8 mg/l
Total score according to DLG	4.43



Microscopic view of yeast strain FaexBavaria – TUM 214
(Picture FaexBavaria – TUM 214 © FZW BLQ)

References:

Schneiderbanger H.: Data from current research results "Southern German wheat beer yeast characterization" (10 Dec 2012)
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