

## LunaBavaria – TUM 127®

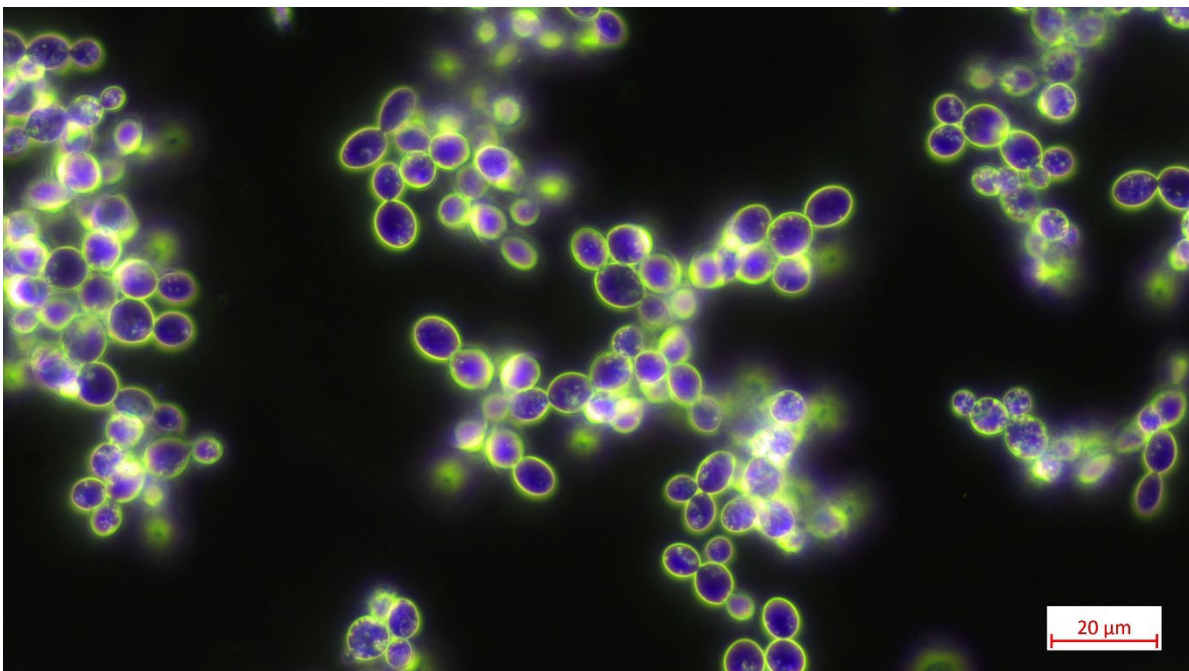
*Saccharomyces cerevisiae*  
top fermenting wheat beer yeast

### Descriptive Sensory Evaluation:

Color: light amber, naturally cloudy  
 Foam (visual): very good  
 Aroma: pure, slight top-fermented note, fresh yeast note  
 Flavor: pure, slight top-fermented note, fresh yeast note,  
 full-bodied, lively, balanced aftertaste

### Analysis parameters

Analysis parameters	Result
Original extract	12.8°P, 20°C isotherm
Apparent final attenuation	71 %
$\Delta$ pH (pH reduction)	0.73
Cells in suspension – value at maximum	56.67 million/ml
$\Delta$ FAN	118.1 mg FAN/l
Sugar spectrum, total	79.71 g/l → 12.07 g/l
Isoamyl acetate after 96 h	3.06 mg/l
Ethyl acetate after 96 h	29.82 mg/l
4-Vinyl guaiacol after 96 h	3.02 mg/l
Isoamyl alcohols after 96 h	45.50 mg/l
Diacetyl after 96 h	0.43 mg/l
Total score according to DLG	4.40



Microscopic view of yeast strain LunaBavaria – TUM 127®  
(Picture © LunaBavaria – TUM 127® FZW BLQ)

#### References:

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