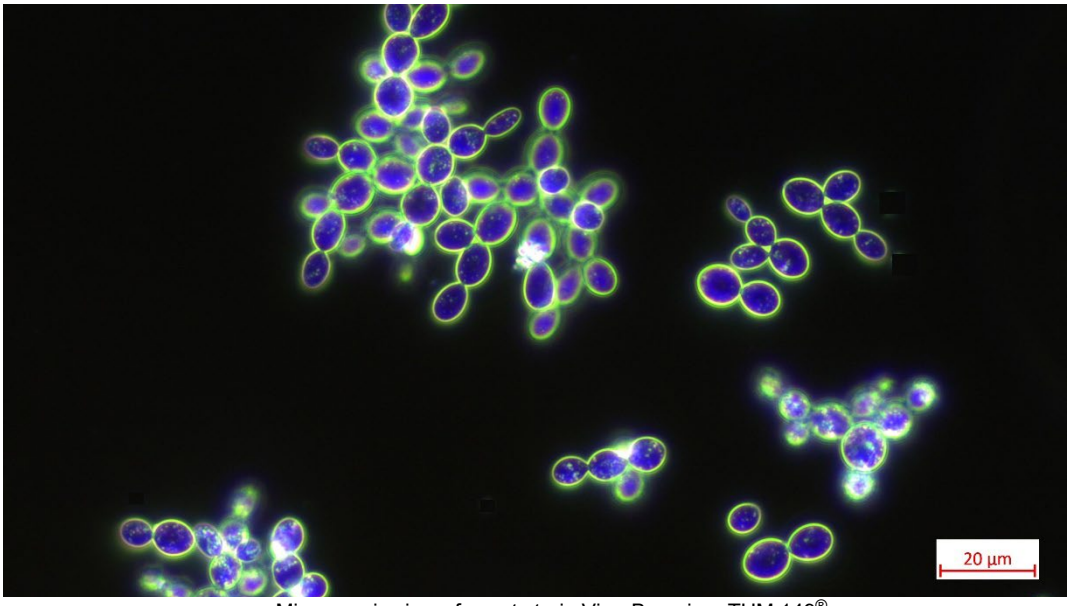
FORSCHUNGSZENTRUM
WEIHENSTEPHAN
für Brau- und Lebensmittelqualität

VirgoBavaria – TUM 149®

Saccharomyces cerevisiae
top fermenting wheat beer yeast

Short description
The yeast strain VirgoBavaria – TUM 149® ferments very vigorously and is suitable for producing Southern German wheat beer with strong ester formation. The phenolic character of the beer is not very prominent. The total impression can be defined as balanced with a fruity-estery aroma.

Analysis parameters	**Result**
Original extract	12.8°P, 20°C isotherm
Apparent attenuation after 3 d (%)	77
Yeast harvested g/l	15
Diacetyl (mg/l) in green beer	1.8
Ethyl acetate (mg/l) in green beer	26.2
Acetaldehyde in green beer (mg/l)	4.5
Higher aliphatic alcohols (mg/l)	130
Flavor according to DLG	4.4
Overview of attributes	
Fermentation rate	high
pH reduction	strong
Diacetyl reduction	very good
Foam	very good
ΔLAa/FAa (%)*	very low
Acetaldehyde	very low
Higher alcohols	high
Esters	normal



Microscopic view of yeast strain VirgoBavaria – TUM 149®
(Picture VirgoBavaria – TUM 149® © 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)