

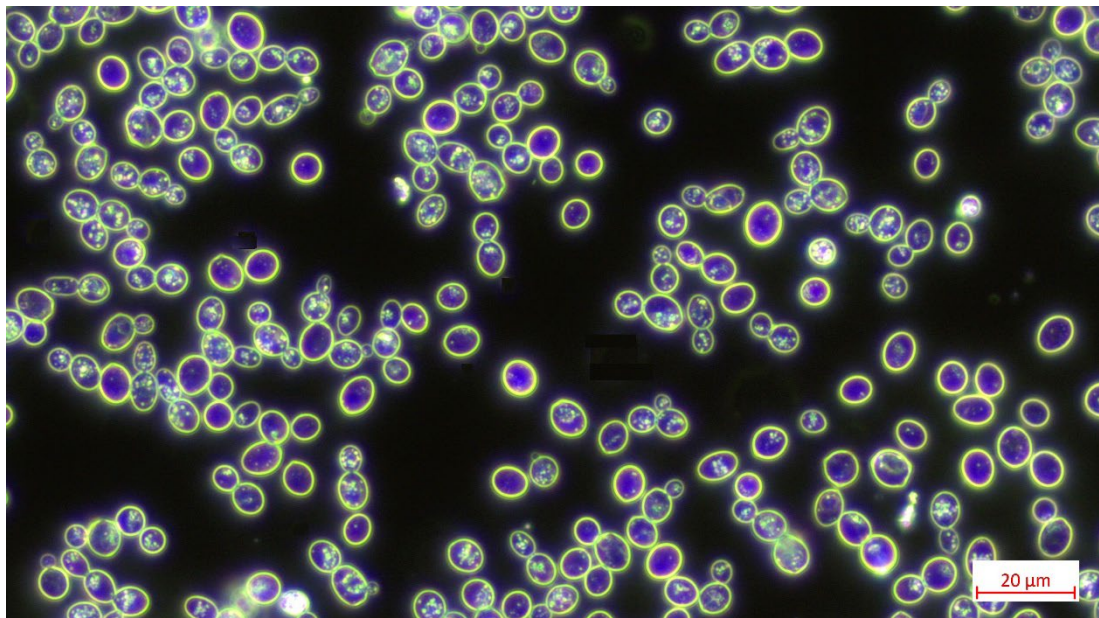
Pressus – TUM 194®

Saccharomyces pastorianus ssp. carlsbergensis
bottom fermenting brewing yeast

Feature

Robust against high pressure

Examination parameters	Result
Original extract (%)	11.6
Apparent degree of attenuation (%)	76
Cells in suspension (Mio/ml)	25
pH value	4.6
Diacetyl (mg/l)	0.08
Acetaldehyde (mg/l)	8
Higher aliphatic alcohols (mg/l)	75
Esters (mg/l)	14
Foam according to Ross & Clark (sec)	132
Short characteristics	
Fermentation rate	high
pH drop	normal
Flocculation	optimal
Diacetyl reduction	normal
Foam	normal
Acetaldehyde	normal
Higher alcohols	high
Esters	normal



Microscopic view of yeast strain Pressus – TUM 194®
(Picture Pressus – TUM 194® © 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)
 Forschungszentrum Weihenstephan für Brau- und Lebensmittelqualität der TU München