

## Robusta – TUM 44

*Saccharomyces pastorianus ssp. carlsbergensis*  
Bottom fermenting brewing yeast

### Background information

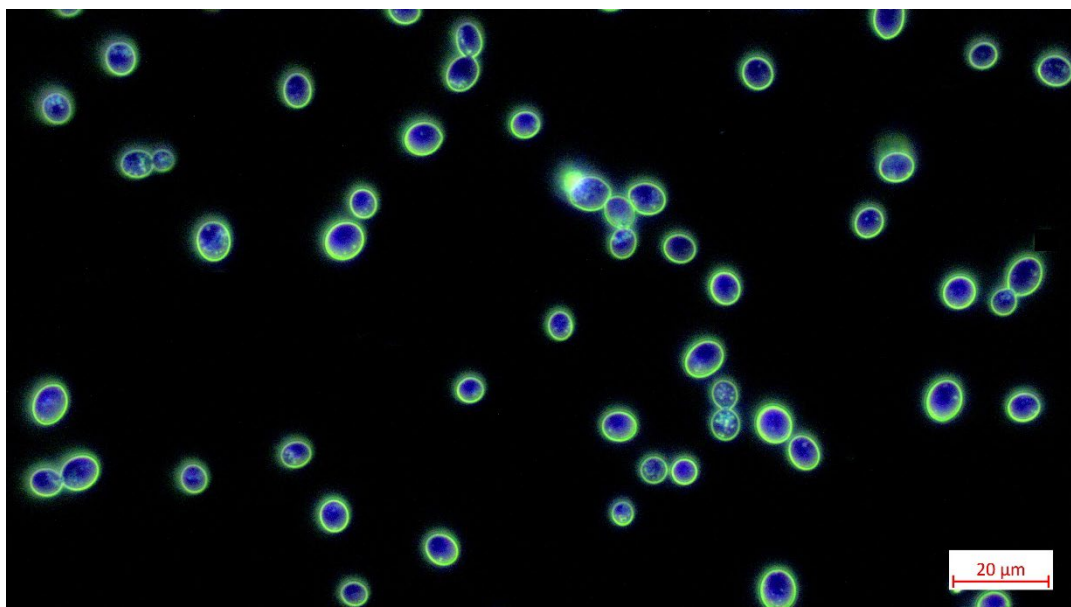
This yeast proves to be very robust to raw material fluctuations. Compared to strain Frisinga - TUM 34/70<sup>®</sup>, Robusta - TUM 44 produces more esters. The beer has a slightly yeasty character.

### Aroma impression

Odour: pure, pleasantly fresh-yeasty

Flavour: clean, pleasantly fresh-yeasty, pleasantly full-bodied, tart, bitterness mildly accentuated, harmonious in the finish

Examination parameters	Result
Original extract (%)	12.4
Degree of attenuation (%)	77
Cells in suspension (Mio/ml)	22
pH value	4.46
Diacetyl (mg/l)	0.04
Acetaldehyde (mg/l)	10.8
Esters (mg/l)	22.6
Foam according to Ross & Clark (sec)	127
Bittering units (EBC)	13,7



Microscopic view of yeast strain Robusta – TUM 44  
(Picture Robusta – TUM 44 © FZW BLQ)