

## Nebulosa – TUM 66/70®

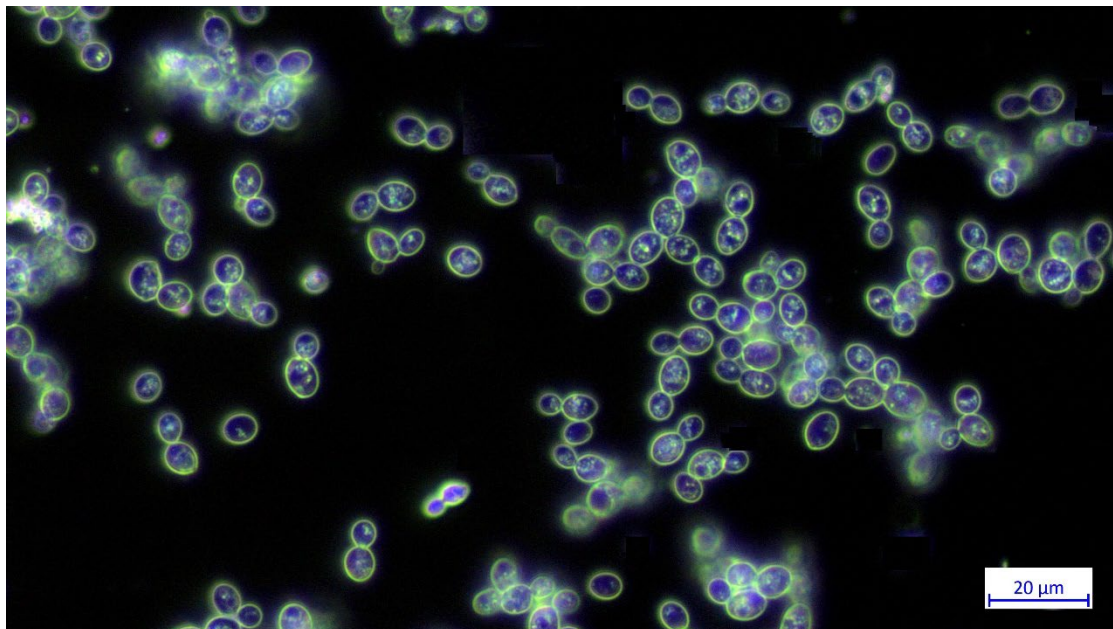
*Saccharomyces pastorianus ssp. carlsbergensis*  
bottom fermenting non-flocculent yeast

### Short description

This yeast exhibits a very strong fermentation performance; however, it can only be utilized where a sufficient amount of cooling can be assured during primary fermentation. It is able to withstand very cold temperatures during fermentation and when transferring to maturation tanks. This yeast is suitable for producing, for example, beers for diabetics and tolerates a warm intermediate fermentation without creating a yeast note in the beer. The flavor of the beers produced with this yeast can be described as mellow, slightly floral and mild.

### Short characteristics

Fermentation rate	high
pH reduction	normal
Flocculation	poor
Diacetyl reduction	very good
Foam	very good
$\Delta$ LAa/FAa (%)*	minimal
Acetaldehyde	very low
Higher alcohols	very low
Esters	normal



Microscopic view of yeast strain Nebulosa – TUM 66/70®  
(Picture Nebulosa – TUM 66/70® © 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)  
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