

SPECIFICATION

Description of the yeast strain „68 obg.“ from the yeast culture collection of the Versuchs- und Lehranstalt für Brauerei (VLB) in Berlin, Germany

The yeast pure culture "68 obg." is a top fermenting wheat beer yeast which belongs taxonomically to the species *Saccharomyces cerevisiae*.

Microscopic view: The cells may be round, spheroidal, ovoid or ellipsoidal and occur as single cells, in pairs and in chains.

Fermentation and assimilation of sugars:

	<u>Fermentation</u>	<u>Assimilation</u>
Glucose	+	+
Galactose	+	+
Sucrose	+	+
Maltose	+	+
Maltotriose	+	+
Raffinose	+	+
Melibiose	-	-
Trehalose	+	+
Melecitose	+	+
Starch (soluble)	-	-

Flocculence: nearly disperse

Pitching temperature: 15 – 20 °C

Fermentation temperature: 18 – 25 °C

The strain "68 obg." is a top fermenting nearly disperse yeast. Characteristically of this yeast is its high fermentation rate until final attenuation. The reason for that is its quick propagation at the beginning of the fermentation and a high concentration of yeast cells in suspension during the whole fermentation.

4-Vinylguajakol which is characteristic for wheat beers is produced in adequate amounts.

The formation of diacetyl depends on the given substrate (valin in the nutrients). This strain is suitable for using in fermentation (cylindroconical) tanks. Changes in fermentation may occur on variations of the applied technology (raw materials, process parameters, etc.).