

SPECIFICATION OF YEAST STRAIN NUMBER WSL 17

<<Saccharomyces ludwigii>>

Common characteristics

Depending on the type of mash program and the wort composition, it is possible to brew a low-alcohol or even non-alcoholic beer using this yeast without any alcohol reduction further downstream.

Biochemical characteristics

This strain exhibits a weak fermentation performance, because it is not able to ferment maltose or maltotriose. Of the sugars present in the wort, this strain only ferments glucose, fructose and sucrose.

Microscopic view

- Lemon shape form with about 7 – 9 µm
- only single cells

Flocculence

Flocculation and clearance depending on temperature and attenuation degree. Tend to settle good.

Pitching Temperature

10° - 18 °C,	(preferable for non alcoholic beer	14°C – 16°C)
	(preferable for low alcoholic beer	10°C – 12°C)

Fermentation Temperature

12°C – 20°C,	(preferable for non alcoholic beer	16°C – 18°C)
	(preferable for low alcoholic beer	12°C – 14°C)

Example:

The following values were obtained using wort with an original gravity of 7.0 %:

Beer Analysis

Apparent final attenuation (%)	12.0
Apparent limit of attenuation (%)	13.0
Alcohol content (%)	0.44
Bittering units (mg/l)	23.3
pH	4.80
Fermentation By-products in mg/l	
Diacetyl	0.03
2,3 Pentandione	0.01
Acetaldehyde	2.1
Ethyl acetate	0.1
n-Propanol	1.5
Isobutanol	6.3
Isoamyl alcohol	13.1