



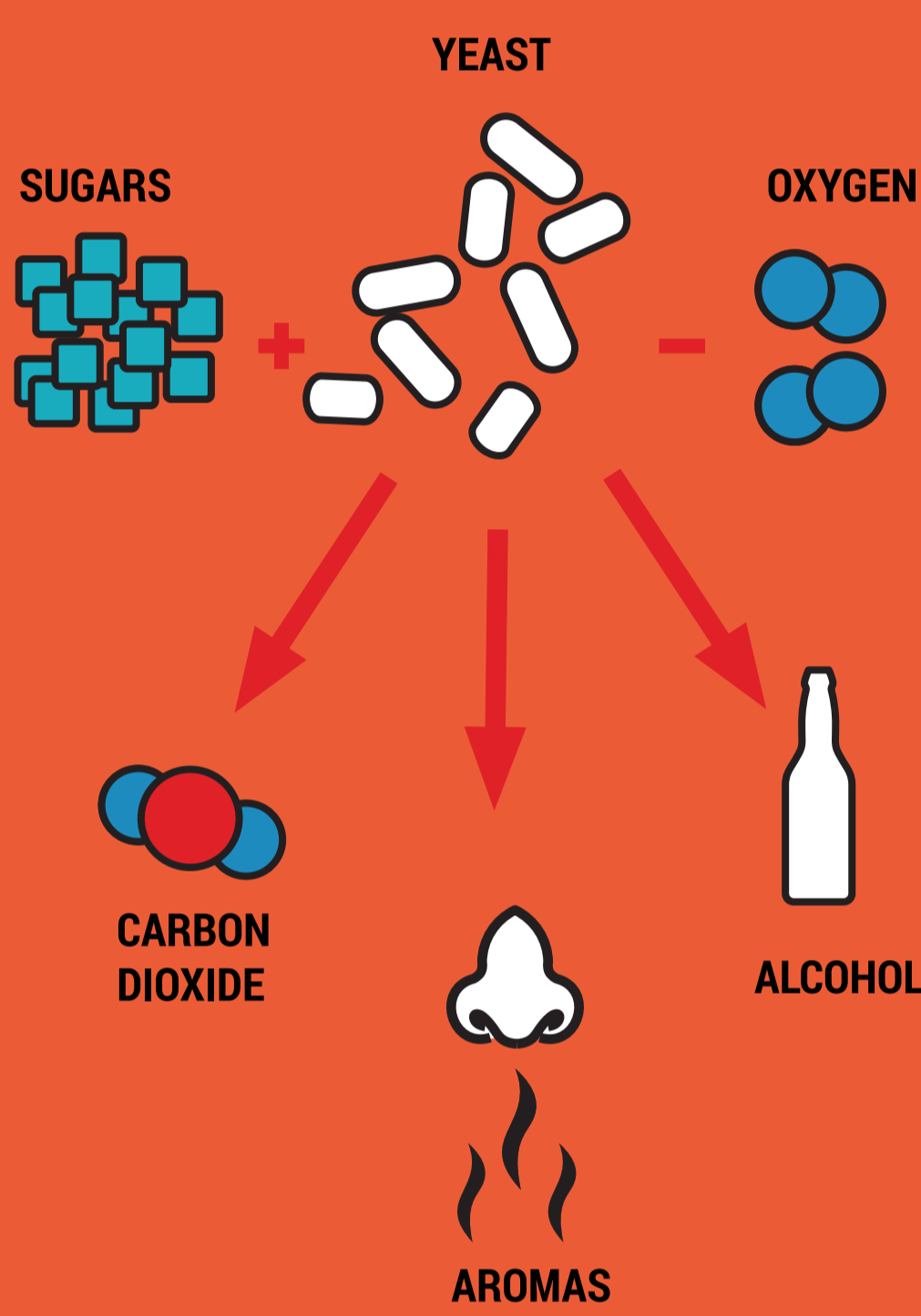
TASTE DISCOVERY YEAST

METABOLISM

Yeast is a unicellular microorganism 10 micrometers long.

It takes sugar to produce energy and uses the energy to reproduce.

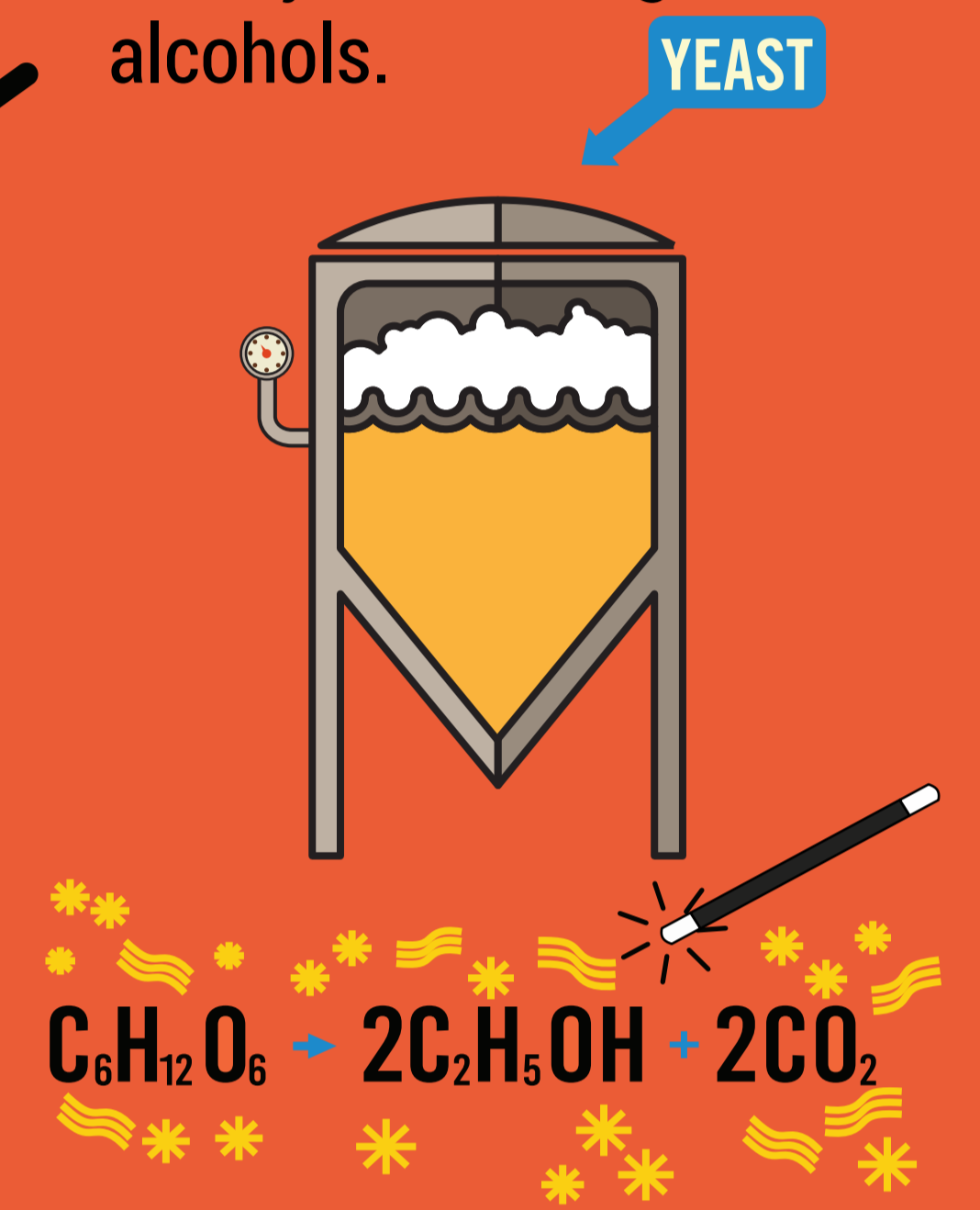
Alcohol, flavors and Carbonic acid are by products that the yeast doesn't need and releases in what becomes beer.



CHEMISTRY

Fermentation chemistry: $C_6H_{12}O_6$ (Sugar) is fermented to $2 C_2H_5OH$ (Ethanol) + $2 CO_2$ (carbonic acid) + energy (heat).

Fermentation also leads to the creation of plenty of aromatic esters, aldehydes and higher alcohols.



FERMENTATION

Brewers use most of the time 1 single specific yeast strain to ferment their beer. Yeast cells keep multiplying so we continuously produce young fresh yeast cells.

We use about 20 mio cells for each ml of beer and we always recover more yeast at the end than what we add at the beginning.

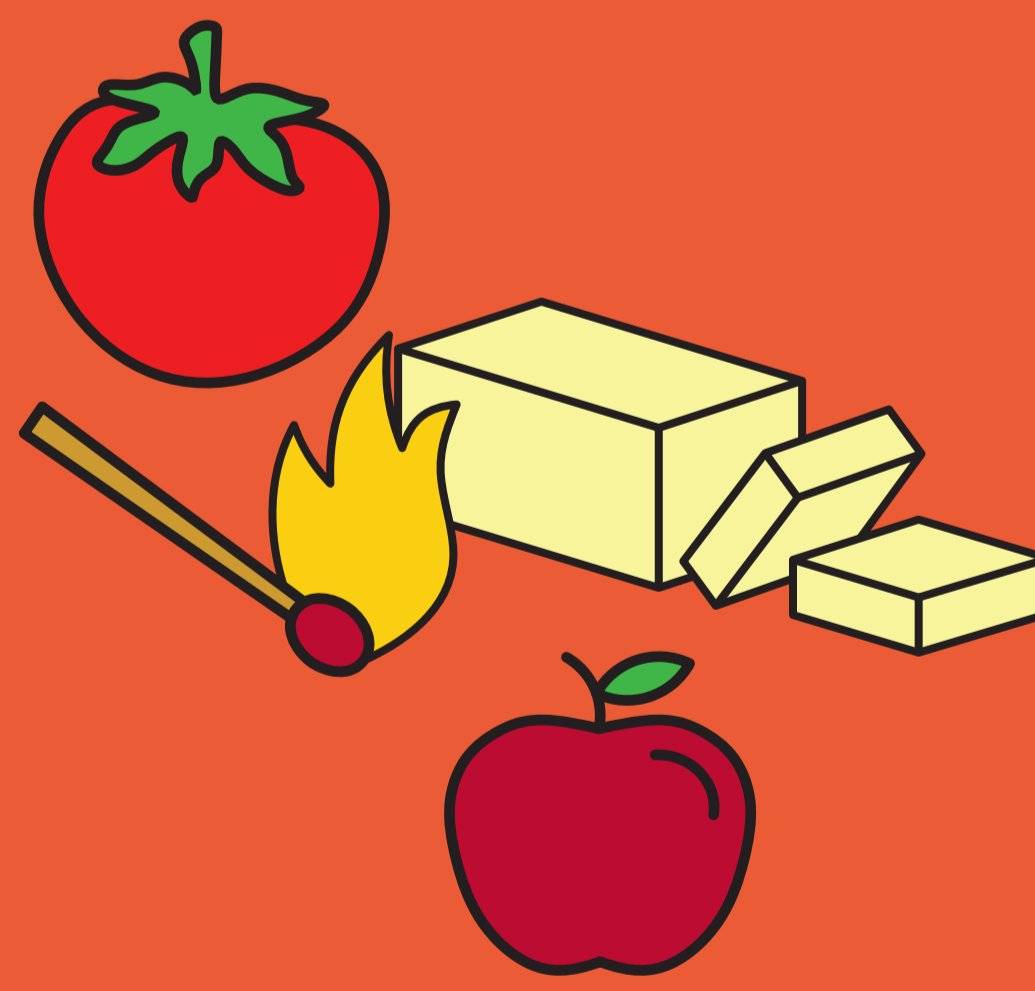


AROMAS

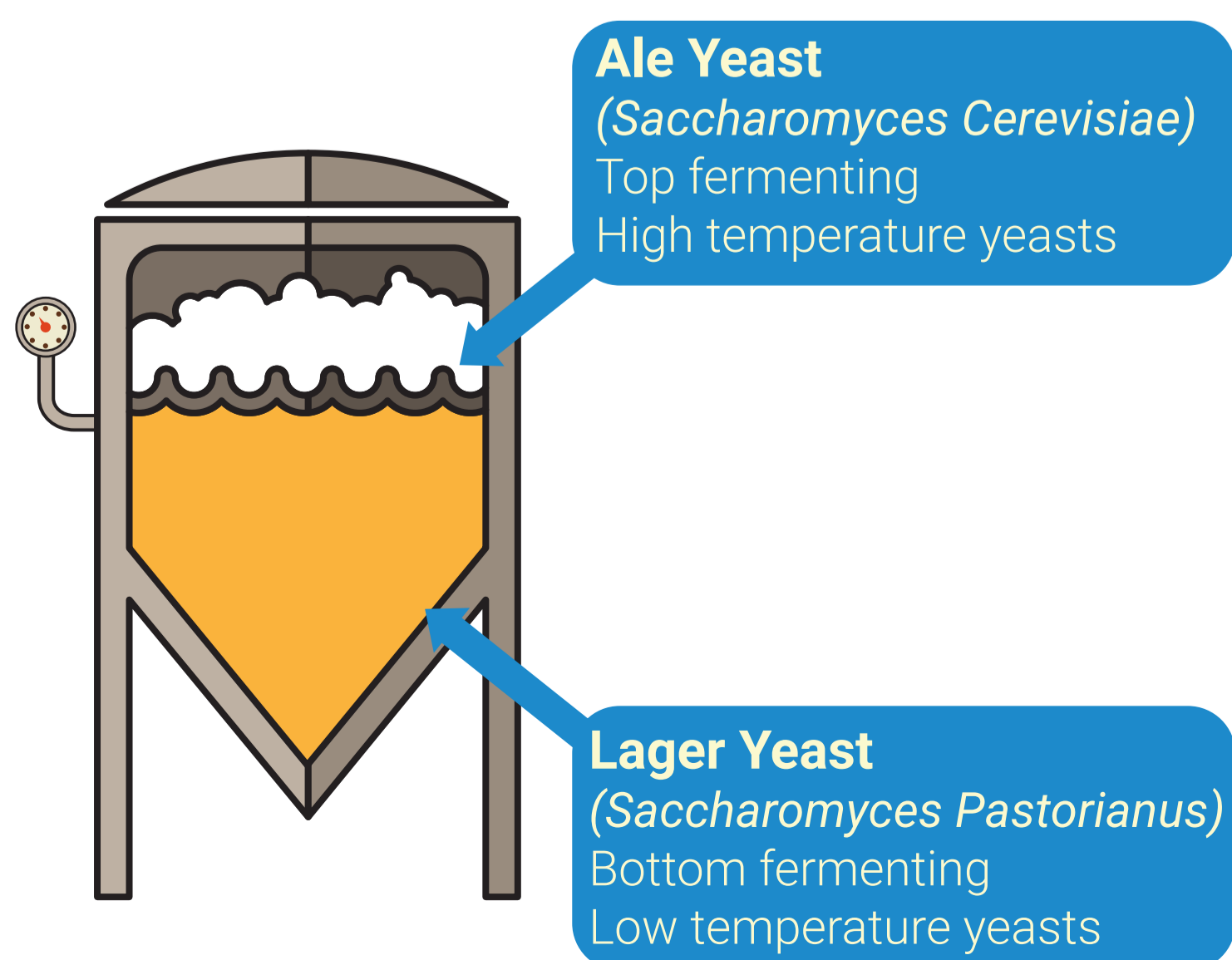
Ale Yeast:
Intense, Expressive,
Fruity (Banana, Melon, Pear)
Spicy (Clove, Vanilla, Pepper)
Floral (Rose)



Lager Yeast:
Subtle, Delicate,
Fruity (Banana, Apple, Pear)
Sulfury (Tomato, Matches, Rubber)
Creamy (Butter)



YEAST FAMILIES



BEER STYLES



LAGERS:

- Pilsener
- American Lagers
- Irish Stout
- Bock
- Marzen
- Oktoberfest.

ALES:

- Wit beers
- German Weisener
- Pale Ale
- IPA
- Brown Ale
- Kolsch.

