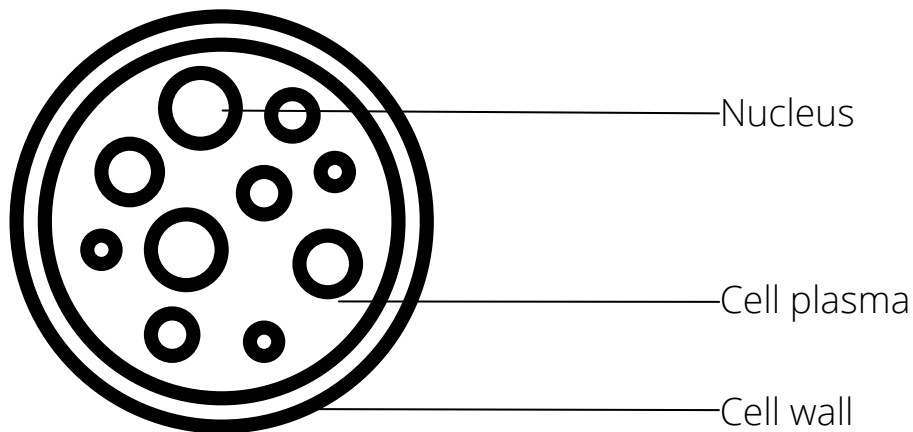


"The brewer makes the wort, the yeast makes the beer" - yeast in beer is responsible for converting the dissolved sugars from the malt into alcohol and carbon dioxide.

## Structure Yeast



## 10 facts about yeast

1. Classically, a distinction is made between top-fermenting and bottom-fermenting yeasts.
2. When the Purity Law was created in 1516, yeast was not yet mentioned, as yeasts could not be seen at that time.
3. In 1857, Louis Pasteur discovered that yeasts are responsible for the formation of alcohol in beer.
4. First in the Bavarian Purity Law of 1918 yeast was mentioned.
5. Top-fermenting yeasts ferment at about 15-20 °C and bottom-fermenting yeasts at 6-9 °C.
6. The more sugar the yeast ferments, the less residual sweetness a beer has.
7. The fermentation of the yeasts lasts from 4 to 28 days.
8. In addition to top-fermenting and bottom-fermenting yeasts, there are also wild yeasts that can be used for brewing.
9. There are very many strains of yeast, all of which ferment beers differently, bringing different flavors to the beer.
10. Some breweries use multiple yeasts for fermentation.