
The Yeast in the Brewery

Management – Pure yeast cultures – Propagation

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Contents

List of Abbreviations	7
1. Introduction and basic concepts	13
2. Some historical facts about the development of the pure yeast culture	22
2.1 The discovery of the yeast as a living microorganism	22
2.2 The development of the different yeast strains and their pure culture	35
2.2.1 The microflora of beer	36
<i>Saccharomyces cerevisiae</i> Meyen ex Hansen (1883)	38
Bottom fermenting beer yeast	40
Top fermenting beer yeast	43
<i>Brettanomyces bruxellensis</i>	44
Beer spoilage microorganisms	45
<i>Sacch. pastorianus</i> Hansen	46
<i>Sacch. cerevisiae</i> var. <i>ellipsoideus</i> (Hansen) Stelling-Decker	48
<i>Sacch. cerevisiae</i> var. <i>diastaticus</i>	48
<i>Saccharomycodes ludwigii</i>	49
<i>Schizosacch. pombe</i>	49
Aerobic "wild yeast" as accompanying flora	49
<i>Candida mycoderma</i> (Rees) Lodder et Kreger van Rij	51
<i>Pichia farinosa</i> (Lindner) Hansen	51
<i>Pichia membranaefaciens</i>	51
<i>Hansenula anomala</i> (Hansen) H. et P. Sydow	51
2.2.2 The history of yeast pure cultures	52
3. Why it is necessary to regenerate the pitching yeast and what are the demands in the brewery?	65
3.1 Signs of yeast degeneration	65
3.2 Possible causes of the yeast degeneration	66
3.3 Stress factors	67
3.4 Why it is necessary to change (renew) the yeast	69
3.5 Advantages of using a yeast produced in a propagation plant	71
3.6 Requirements for a pitching yeast	71
4. Important microbiological and biochemical fundamentals of the yeast multiplication and their significance for the pure yeast culture and for the yeast propagation	74
4.1 The chemical composition of the yeast	74
4.1.1 The relationship between moisture and dry matter of the yeast	74
4.1.2 The chemical composition of the yeast dry matter	76
4.2 Some physical reference figures of yeast cells and yeast suspensions of use in designing yeast treatment equipment and for technological calculations	92
4.2.1 Size of a yeast cell, cell number and biomass concentration	92

4.2.2	Surface of the yeast cell	98
4.2.3	Density of the yeast cell	99
4.2.4	Density and dry matter values of yeast suspensions and of yeast products	100
4.2.5	Rheological parameters of yeast slurries	103
4.2.6	Calculation of the pressure drop of yeast suspensions during pumping through pipes	114
4.2.7	Physical heat data of yeast products	116
4.2.8	Surface charge	116
4.2.9	Osmotic pressure	117
4.2.10	Sedimentation velocity of yeast	118
4.2.11	Example of how to calculate the influence of the solid volume share of the crop yeast on the attainable yield of barm-beer	133
4.3	The structure of the yeast cell and the functions of its organelles	135
4.3.1	The cytoplasm (cell plasma)	136
4.3.2	Cell wall and plasmatic membrane	137
4.3.3	The cell nucleus	143
4.3.4	Mitochondria	144
4.3.5	Vacuoles	144
4.3.6	Endoplasmic membranes	145
4.3.7	Ribosomes	146
4.3.8	Storage components of the cell	146
4.3.9	The mechanics of material transport across the yeast cell wall	146
4.4	Foundations of the yeast multiplication and its kinetics	149
4.4.1	Vegetative and sexual multiplication	149
4.4.2	Deoxyribonucleic acids and ribonucleic acids-carriers of the genetic code of the yeast cell	152
4.4.3	The growth curve of yeast populations in a batch culture and the cell cycle in the vegetative reproduction of a single cell	160
4.4.4	Multiplication kinetics of yeast	162
4.4.5	Factors influencing the speed of the yeast multiplication and standard figures of the generation time during the logarithmic growth phase	165
4.4.6	Designing a yeast propagation plant with the indicated figures and equations: calculation examples	179
4.5	Metabolic pathways and regulatory mechanisms of yeast	183
4.5.1	Energetic and anabolic metabolism	183
4.5.2	Metabolic pathways of the yeast cell	189
4.5.3	Regulatory mechanisms of the yeast metabolism	201
4.5.4	Fermentation by-products in yeast metabolism	206
4.6	The nutrients required by <i>Saccharomyces cerevisiae</i> for its multiplication	212
4.6.1	Required carbon and energy sources	213
4.6.2	Orderly manner of sugar utilisation	215
4.6.3	Crabtree-effect, aerobic fermentation and their influence on the yield of yeast	215
4.6.4	Required assimilable nitrogen	216
4.6.5	The free α -amino nitrogen content (FAN) and its control	217

4.6.6 Advantages of using mixtures of amino acids instead of inorganic ammonium ions as sources of assimilable N for the yeast	219
4.6.7 Dosage of the N source and crude protein content (CP) of the crop yeast	219
4.6.8 The demand for minerals	220
4.6.9 The demand for growth promoting substances and of vitamins	224
4.6.10 Calculation of the yeast reproduction attainable with normal 12 °P beer worts, without addition of nutrients	227
4.6.11 Requirements on the wort used to multiplication of yeast	233
4.6.12 How yeast multiplication influences extract losses	241
4.6.13 Improving the nutrient supply by additions	244
4.7 Oxygen supply to the yeast: technological basics	246
4.7.1 Preliminary remarks	246
4.7.2 Concerning some biochemical interrelations from the point of view of the oxygen requirement	246
4.7.3 The state of our knowledge of the O ₂ supply required for brewing yeast multiplication	247
4.7.4 Oxygen demand and oxygen uptake rate of <i>Saccharomyces cerevisiae</i> at higher sugar concentrations	249
4.7.5 Calculation of the amounts of oxygen and air required for yeast multiplication (yeast propagation, pure culture) in beer wort	252
5. Machinery, equipment and plants for yeast pure culture and propagation	259
5.1 Yeast pure culture and propagation as a process	259
5.2 Equipment for the pure yeast culture in the lab	262
5.3 Equipment for the multiplication of the yeast at plant scale	264
5.3.1 General considerations	264
5.3.2 Example of a yeast propagation plant	264
5.3.3 Propagation tanks	265
5.3.4 Sensors for yeast propagation plants	268
5.3.5 Devices to inject oxygen	269
5.3.6 Wort sterilisation	270
5.3.7 Accessories	271
5.3.8 Examples of realised plants	272
5.4 Process fundamentals concerning the supply of oxygen to yeast	275
5.4.1 Laws governing the solubility of gases into liquids	275
5.4.2 Factor influencing the gas dissolution	278
5.4.3 Technical solutions for the aeration	279
5.5 Requirements to be met by the equipment	289
5.5.1 Materials and surfaces	289
5.5.2 Requirements for pipes and equipment to be operated aseptically	294
5.5.3 Suggestions for pipeline connections, for the installation of fittings and for the drawing of samples	297
5.5.4 Fittings for drawing samples	303
5.5.5 Suggestions for the use of pumps	325
5.6 Wort sterilisation	329
5.7 Plant design	331

5.8	Cleaning, disinfection, sterilisation	331
5.8.1	CIP-procedure	331
5.8.2	Sterilisation by steam	332
5.9	Measuring and control technique for yeast propagation plants	333
5.9.1	Measuring technique	333
5.9.2	Control technique	333
6.	Yeast management in the brewery	335
6.1	General remarks and basic concepts	335
6.2	Pure culture and propagation of brewery yeasts	335
6.2.1	The isolation of brewing yeast strains	336
6.2.2	How to select a new yeast strain	337
6.2.3	Propagation of pure culture yeasts in the brewery laboratory	339
6.2.4	The handling and storage of yeast strain cultures in the lab	341
6.2.5	The propagation of pure culture yeasts in the brewery	344
6.3	Control methods for dosing the pitching yeast and for determining the yeast concentration	364
6.3.1	Determination of the yeast cell concentration with laboratory methods	364
6.3.2	The dosage of the pitching yeast and its control methods	372
6.4	Pitching	377
6.4.1	The amount of the yeast addition	377
6.4.2	The addition of yeast: when and how	380
6.4.3	Technology of yeast addition	380
6.4.4	The pitching temperature	381
6.4.5	The duration of pitching and the aeration of wort	382
6.4.6	Pitching with pure culture or propagation yeast	384
6.5	Steering fermentation	385
6.5.1	Temperature control	385
6.5.2	The influence of pressure	386
6.5.3	Technological measures to influence the ratio between residual fermentable extract and concentration of yeast in suspension	387
6.5.4	Influence of the agitation of the fermenting substrate	388
6.5.5	Acceleration of the yeast clarification	389
6.6	Cropping the yeast	390
6.6.1	The classic yeast crop	390
6.6.2	Yeast crop from a cylindroconical fermentation tank	390
6.6.3	The yeast crop by green beer centrifugation	394
6.7	Yeast management	396
6.7.1	Cooling the yeast	396
6.7.2	Sieving the yeast	396
6.7.3	Rousing the yeast	397
6.7.4	The modern way of rousing: "vitalisation"	397
6.7.5	Washing the yeast	397
6.8	Storing the yeast	398
6.9	Pressed yeast	399
6.10	Dry yeast	401

7. Recovery of barm beer and alternatives of utilization of barm beer and surplus yeast	406
7.1 The recovery of barm beer	406
7.2 Sedimentation	406
7.3 Separation	407
7.3.1 Barm beer recovery with self-emptying disc separators	407
7.3.2 Barm beer recovery with a decanter	408
7.3.3 Clarification separators installed before the filtration	409
7.3.4 Transport of the yeast after its separation with a separator or a decanter	410
7.3.5 The use of green beer centrifuges	411
7.4 Yeast press	412
7.5 Membrane separation processes	412
7.5.1 Crossflow microfiltration	412
7.5.2 Beer recovery according to Alfa Laval	419
7.6 Evaluation of the alternatives	421
7.7 Quality of barm beer and its processing	422
7.8 Utilisation of surplus yeast	425
7.8.1 Brewing yeast as fodder	426
7.8.2 Addition of brewing yeast to the mash	426
7.8.3 Brewing yeast fractions as pharmaceutical products and food additives	427
7.8.4 Yeast extracts	427
7.8.5 Storage of surplus yeast	428
7.9 Surplus yeast and waste water load	428
Index	431
Bibliography and sources	447

List of Abbreviations

a	year
ADP	adenosine diphosphate
ADY	active dry yeast
AMP	adenosine monophosphate
ATP	adenosine triphosphate
BCE	before common era
C	cell(s)
CCV	cylindroconical vessel / cylindroconical storage tank
C_{EtOH}	ethanol concentration
C_{H}	yeast concentration
CIP	cleaning in place
C_{P}	permeability coefficient
CP	crude protein
CV	variation coefficient
DIN EN	European norm
DIN	German Norms Institute (Deutsches Institut für Normung e.V.)
DMS	dimethyl sulphide
DM_{Y}	dry matter yeast
DM_{YI}	dry matter yeast increase
DN	nominal diameter
DNA, DNS	deoxyribonucleic acid
E_{ap}	apparent extract (°P)
E_{apf}	final apparent extract (°P)
EHEDG	European Hygienic Equipment Design Group
EPDM	ethylene-propylene-diene-monomer
F°_{ap}	degree of fermentation apparent
F°_{apf}	degree of fermentation apparent final
F°_{apsb}	degree of fermentation apparent, sales beer
F°_{realf}	real final degree of fermentation (degree of fermentation, real final)
FDA	U.S. Food and Drug Administration
FDP	Fructose-1,6-diphosphate
GGB	Gesellschaft für Geschichte des Brauwesens e.V. (Berlin Society for Brewing History)
GMO	genetically modified organisms
h	hour
H	increment factor
HACCP	Hazard Analysis and Critical Control Points
index 0	Instant of start
index t	at time t
K	consistency factor
K	temperature in degrees Kelvin
L	litre
loc.cit.	already mentioned bibliographic reference
L_{PW}	litres pitching wort
m	mass
\dot{m}	mass flow

ME	unit of any measure
MIF	magnetic inductive flowmeters (electromagnetic flowmeter)
min	minute(s)
NBR	acrylonitrile butadiene rubber
NPT	normal temperature and pressure (0 °C; 1.013 bar)
OG	original gravity
OP	overpressure (p_o)
OTR	oxygen transfer rate
p	pressure
p.	page
PCS	process control system
PE	polyethylene
PLC	programmable logic controller
PMC	pressure measuring cell
PP	polypropylene
PTFE	polytetrafluorethylene
PU	pasteurisation unit
PYF	premature yeast flocculation
°P	percent extract by weight ("degrees Plato")
R	correlation coefficient
R^2	coefficient of determination
RNA	ribonucleic acid
RPM	revolutions per minute
s	standard deviation
SB	sales beer
SIP	sterilization in place
T	temperature (in K)
TPP	thiamine pyrophosphate
t	time
t_G	generation time
V	volume
\dot{V}	volumetric flow
VDMA	Association of German Equipment Manufacturers (Verband Deutscher Maschinen- und Anlagenbau e.V.)
VLB	Brewing Institute in Berlin / GER (Versuchs- und Lehranstalt für Brauerei Berlin)
V_{PW}	volume of pitching wort
X	yeast concentration (grams DM_Y / unit of volume)
\bar{x}	average value

% m/m % mass/mass
 % v/v % volume/volume

ρ density
 τ_0 flow limit
 η dynamic viscosity

ϑ	temperature (°C)
η_{CA}	<i>Casson</i> viscosity
μ	specific growth rate
Δ	difference
$\dot{\gamma}$	shear velocity
ν	kinematic viscosity

Preface

The brewing yeast *Saccharomyces cerevisiae* var. is the most important microorganism for the production of beer. Beside the raw materials malt, hops and water the properties of the yeast influence in a decisive way the quality of the end product beer and the productivity of the fermentation and maturation processes in the brewery.

The yeast management's task is in the first place to provide the brewer with pitching yeast in the required amount and quality and at the right time; further to choose and to take the best care of the yeast strain best suited for any particular brewery, to reproduce it, to design and run the yeast propagation plant and finally to best utilize the surplus yeast and treat the recovered beer extracted from it.

Due to the introduction of large cylindroconical tanks (CCV) for primary fermentation and maturation, the beer quality requirements have grown, particularly in regard to its shelf life and its stability: hence also the purity of the pitching yeast and the reliability of the yeast propagation plants had to be increased.

The purpose of this book is to provide information on the following topics:

- Yeast – systematic;
- The history of the development of pure yeast culture techniques;
- Requirements on the pitching yeast and need to regenerate the inoculum;
- Chemical composition of the yeast;
- Physical properties of the yeast (density, cell size, rheological parameters, osmotic pressure, surface charge);
- Structure and functions of the yeast cell;
- Yeast multiplication and its kinetics;
- Metabolic reactions and regulatory mechanisms;
- Nutritional requirements of the yeast;
- Oxygen requirements of the yeast;
- Equipment for yeast multiplication;
- Suggestions for the design of propagation plants;
- Yeast management in the brewery;
- Recovery of beer from surplus yeast.

The authors have endeavoured to put fundamental scientific knowledge in the centre of their considerations, in order to avoid the danger of dealing with their subject too subjectively: it is in fact their goal to offer objective information about yeast management and yeast multiplication, so contributing to a realistic evaluation of the different phases and possible steps.

The following exposition is not intended to substitute for what can be found in the technical literature on the subject "yeast". Beside the quoted publications the authors refer in particular to the book "The Yeasts" [127], which they consider a reference standard.

They are further indebted to several companies for kindly supplying documentation and to the following persons for valuable support during experimental work: *Udo Kriegel*

(GEA GmbH), Mrs. *Margret Lamers* and Dr. *Juliane Kunte* (Berliner-Kindl-Schultheiss-Brauerei GmbH).

Thanks are due also to Dr. *Peter Lietz*, who has written Chapter 2, containing some historical data about the cultivation of pure yeasts.

For a detailed description of the development of beer fermentation and ripening processes, as well as the formation and influencing of the fermentation by-products, see the literature [1]. The influence of the yeast on the clarification and filterability of the beers is described in [2]. The microbiological operational control is not covered by this publication (see also [**Fehler! Textmarke nicht definiert.**]).

In this context, we would like to express our special thanks to Dr. *Tullio Zangrando* from Pedavena, Italy, who with great enthusiasm translated the entire text of the 1st German edition into English.

In addition, we would like to thank *Kurt Marshall* and *Olaf Hendel* – both with VLB Berlin – for their intensive revision of the translation.

Preface of the 3rd English edition

The positive response to the German edition of "Yeast in the Brewery", which is now in its 4th edition, has encouraged us to present this book also in English to international experts.

Even though the subject of yeast in the brewery is primarily discussed from the perspective of the German Reinheitsgebot, we are sure that this book will be a valuable source of information for the international brewing community.

As two of the authors, Gerolf Annemüller and Peter Lietz, have since passed away, this 3rd English edition is a reprint of the 2nd revised English edition from 2018.

Berlin, February 2024
Olaf Hendel (Publisher)