

## Baca – TUM 503

*Saccharomyces cerevisiae*  
top fermenting for Ale/Stout beer

### Descriptive tasting

Color: light amber, naturally cloudy

Foam (visual): good

Aroma: with fine berry aroma

Taste: full-bodied, tasty, mild, harmonious in the finish

### Analysis parameters

Fermentation conditions

Degree of attenuation

pH value

$\Delta$ pH (pH reduction)

Diacetyl

Acetaldehyde

Total Esters

Total higher aliphatic alcohols

Overall grade according to DLG

### Result

12.8°P, 20°C isothermal

71.23 %

4.30

1.05

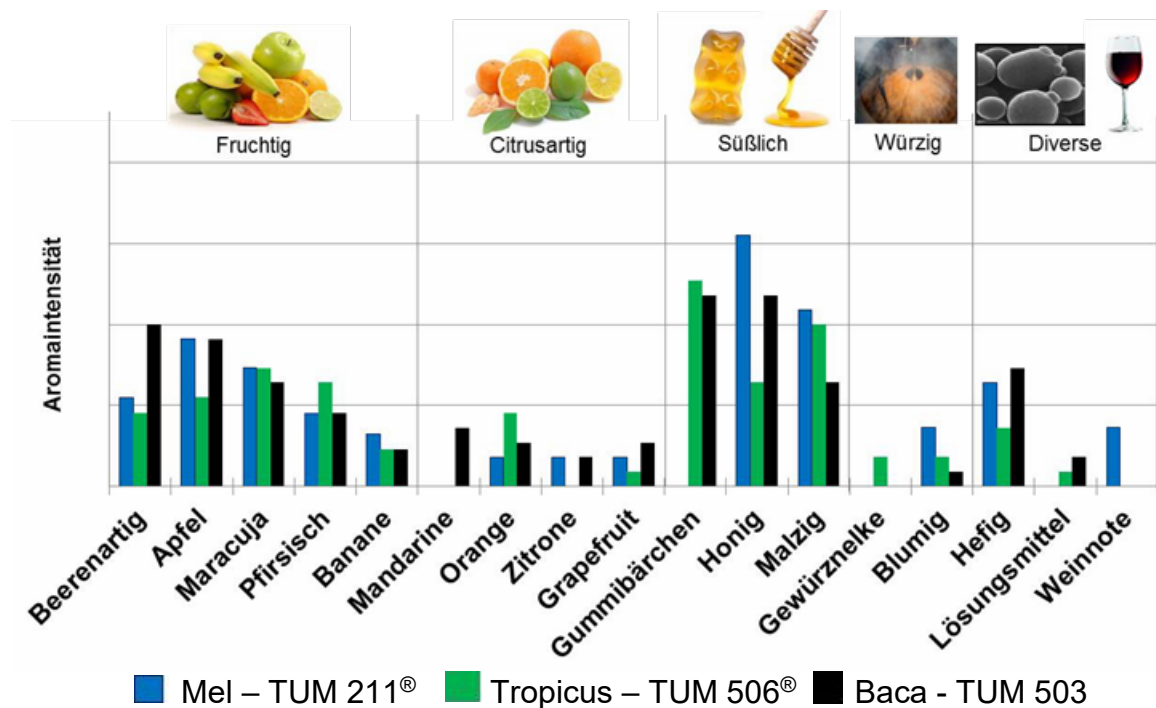
0.08 mg/l

6.90 mg/l

22.30 mg/l

128.10 mg/l

4.73



### References:

Meier-Dörnberg, T.: Daten aus aktuellen Forschungsergebnissen „Praxisrelevante Charakterisierung von Saccharomyces Hefen“ (2015)