

FermentumAlta – TUM 540

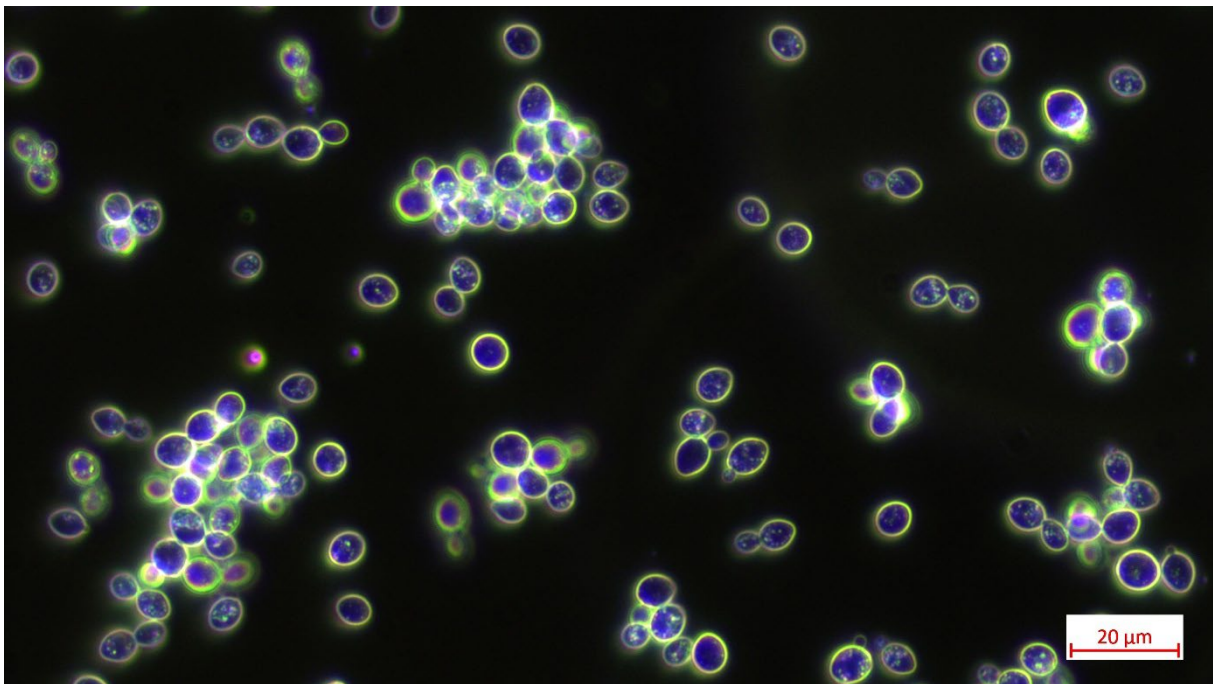
Saccharomyces cerevisiae
top fermenting yeast for Ale beer

Descriptive tasting

Aroma: pure, neutral, little fruitiness, low ester formation
Taste: clean, neutral, slightly dry finish

Short overview

- high fermentation yeast
- this yeast strain is originally from America
- medium flocculation
- strong fermentation behavior
- can also be used for high gravity seasoning (for seasonings up to 25° Plato up to 11 % alcohol by volume can be achieved)
- recommended fermentation temperature at 18 °C to 22 °C
- recommended pitching yeast cell count at approx. 10 million cells/ml wort



Microscopic view of yeast strain FermentumAlta – TUM 540
(Picture FermentumAlta – TUM 540 © FZW BLQ)

References:

Technische Universität München – Forschungszentrum Weihenstephan für Brau- und Lebensmittelqualität -