

Harmonia – TUM 511®

Saccharomyces cerevisiae
top fermenting yeast for Ale beer

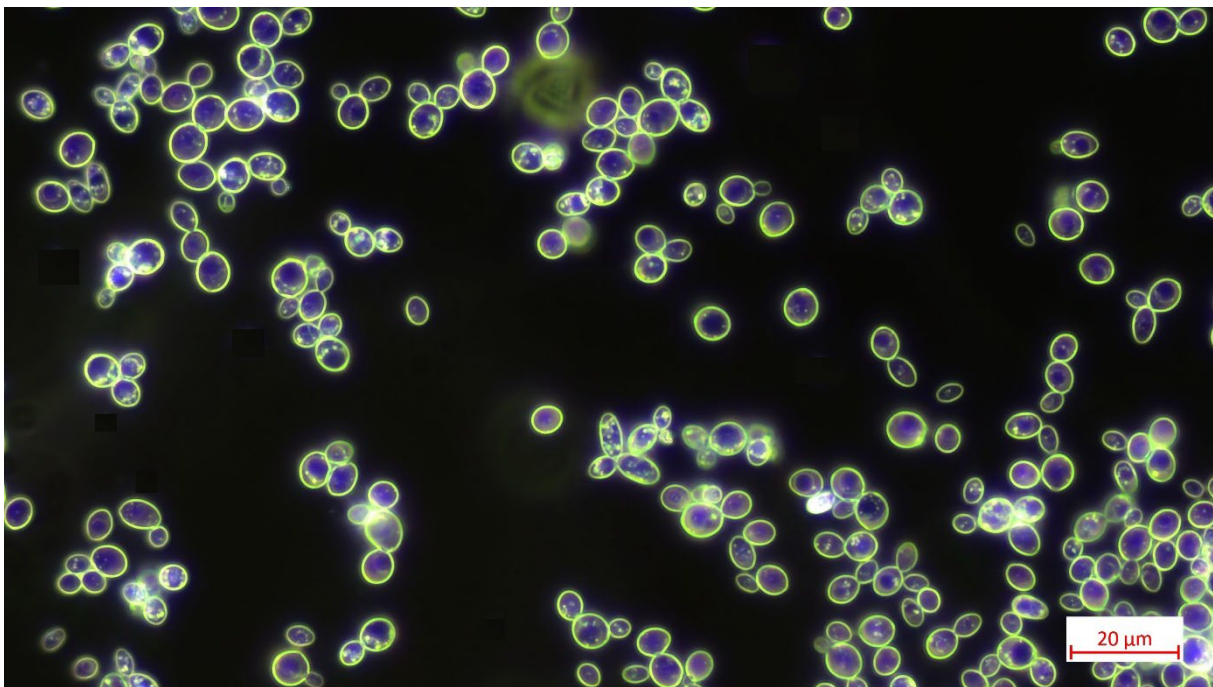
Descriptive tasting

Aroma: pure, neutral, low ester formation

Taste: pure, neutral, very harmonious on the finish

Short overview

- This yeast strain is originally from America. This yeast harmonizes very well with almost all malt / and hop varieties.
- medium flocculation
- normal fermentation behavior
- depending on hop variety, special flavor nuances can be enhanced
- 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 Harmonia – TUM 511®
(Picture Harmonia – TUM 511® © FZW BLQ)

References:

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