

Mel – TUM 211®

Saccharomyces cerevisiae
top fermenting for Ale/Stout beer

Descriptive tasting

Color: light amber, naturally cloudy

Foam (visual): good

Aroma: pure, slightly malty aroma with honey note

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

Analysis parameters

Fermentation conditions

Degree of attenuation

pH value

Δ pH (pH reduction)

Diacetyl

Acetaldehyde

Total Esters

Total higher aliphatic alcohols

Overall grade according to DLG

Result

12.8°P, 20°C isothermal

72.63 %

4.28

1.07

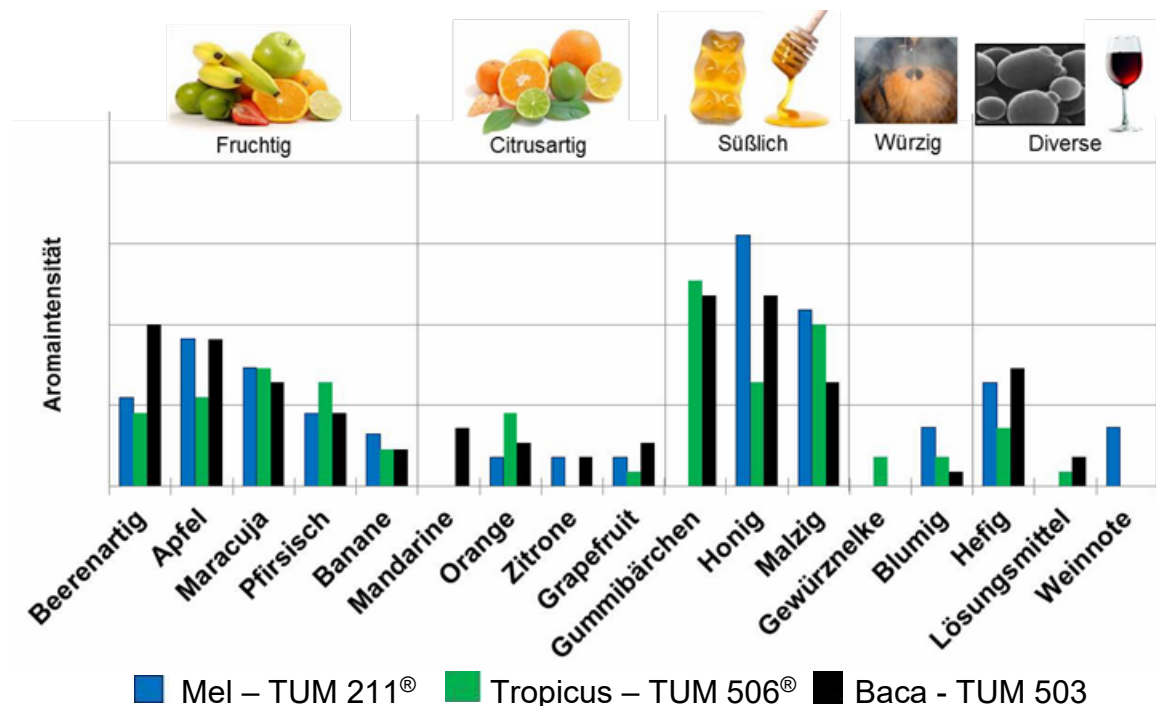
0.08 mg/l

0.27 mg/l

27.77 mg/l

110.0 mg/l

4.64



References:

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