

Tropicus – TUM 506®

Saccharomyces cerevisiae
top fermenting for Ale/Stout beer

Descriptive tasting

Color: light amber, naturally cloudy

Foam (visual): good

Aroma: clean, fruity aroma, reminiscent of sweet passion fruit

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

76,7 %

4,31

1,04

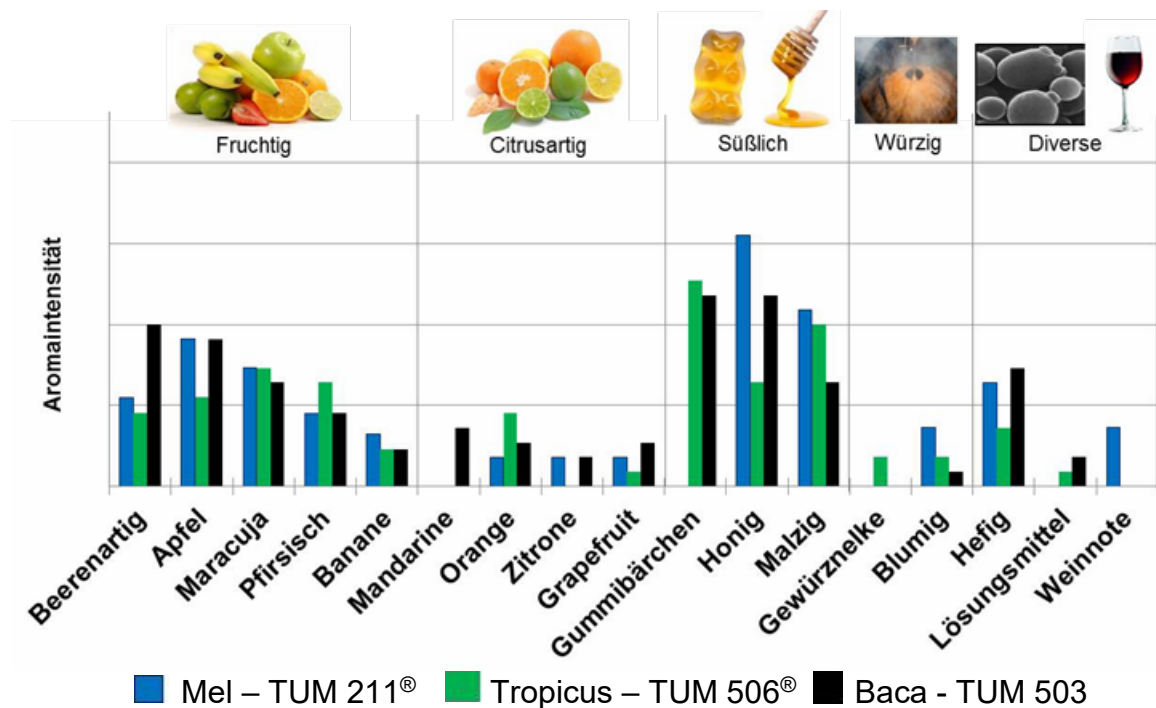
0,05 mg/l

8,43 mg/l

21,17 mg/l

113,87 mg/l

4,73



References:

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