

## Rhenus – TUM 308

*Saccharomyces cerevisiae*  
top fermenting yeast for Alt beer

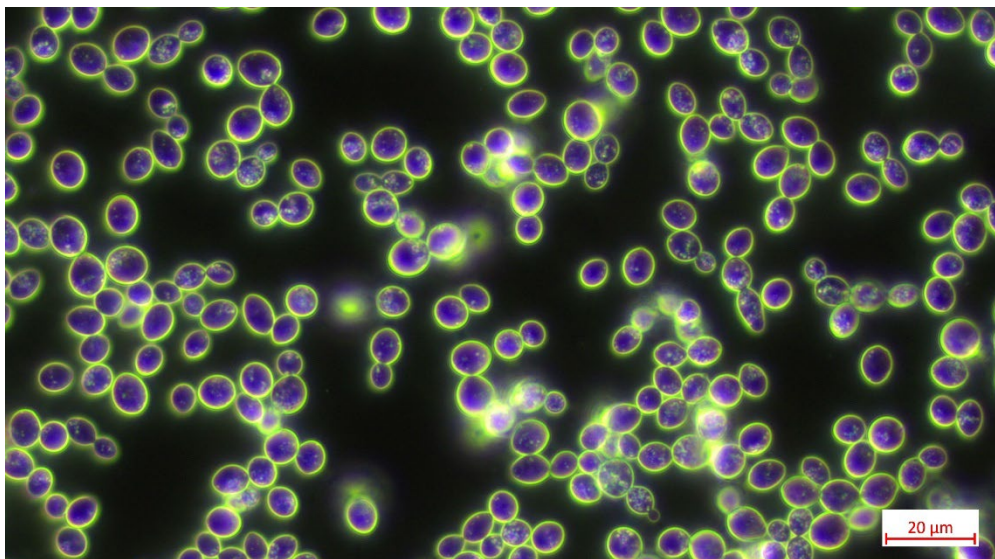
### Short description

Rhenus - TUM 308 is a fast fermenting yeast, which even with warm temperature control does not lead the fermentation by-product too much into the fruity range, but has the typical Altbier character. The good amino acid utilization and adequate SO<sub>2</sub> formation give the beer a very good full-body and flavor stability.

Analysis parameters	Result
Original extract	12.0°P
Apparent final attenuation (%) after 56 h	73
Cells in suspension (Mio/ml) after 56 h	80
pH value after 56 h	4.45
Total alcohols (mg/l)	80.4
Diacetyl (mg/l) in green beer	0.17
Diacetyl (mg/l) beer	0.05
Acetaldehyde (mg/l) in green beer	5.8
Esters (mg/l) beer	17.9

### Overview of attributes

Fermentation rate	high
pH reduction	good
Flocculation	good
Diacetyl reduction	optimal
Foam	normal
Acetaldehyde	normal
Higher alcohols	normal
Esters	low



Microscopic view of yeast strain Rhenus – TUM 308  
(Picture Rhenus – TUM 308 © FZW BLQ)

#### References:

- Geiger E.; Tenge C.: Lecture "Microbiological analysis and Quality Monitoring" (date: summer semester 2007)  
 Geiger E.; Tenge C.: Lecture "Fermentation Technology" (date: winter semester 2007/2008)  
 Geiger E.; Tenge C.: Laboratory Protocol "Fermentation Technology /Organoleptic" (date: summer semester 2007)  
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