

## Vetus – TUM 184®

*Saccharomyces cerevisiae*  
top fermenting yeast for Alt beer

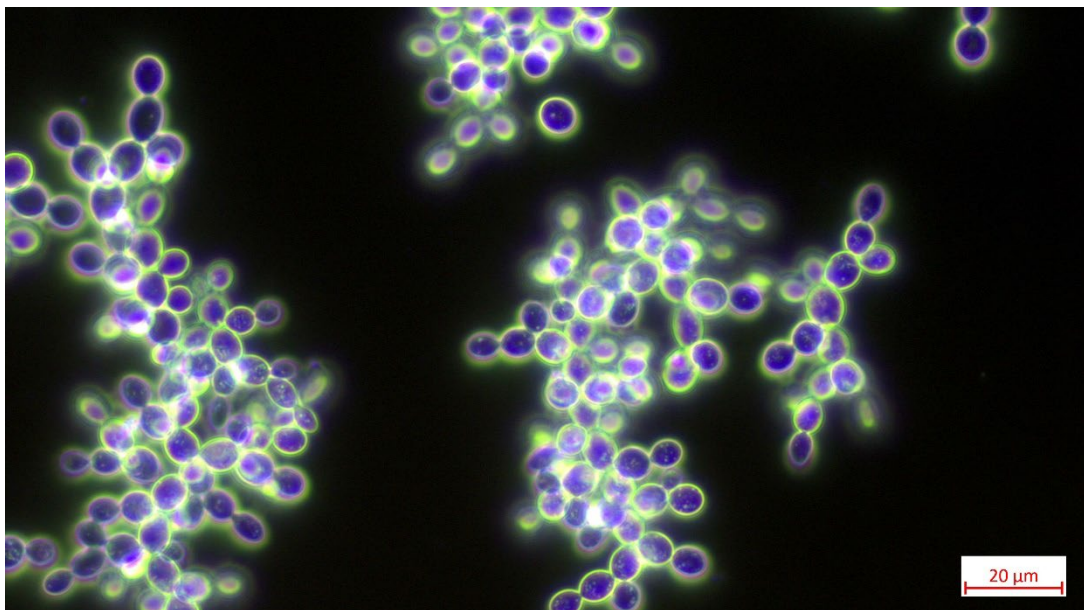
### Short description

With this yeast strain, one must pay attention to a good zinc supply. If this is ensured, you get a very good, round overall character. The resulting beers are very well suited for Alt beer style.

Analysis parameters	Result
Original extract	12.0°P
Apparent final attenuation (%) after 56 h	72
Cells in suspension (Mio/ml) after 56 h	105
pH value after 56 h	4.56
Total alcohols (mg/l)	83.5
Diacetyl (mg/l) in green beer	0.18
Diacetyl (mg/l) beer	0.07
Acetaldehyde (mg/l) in green beer	5.2
Esters (mg/l) beer	18.4

### Overview of attributes

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



Microscopic view of yeast strain Vetus – TUM 184®  
(Picture Vetus – TUM 184® © 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)  
 Technische Universität München · Weihenstephan Research Center for Brewing and Food Quality