

Cupa – TUM 380®

Saccharomyces cerevisiae
Top fermenting yeast

Additional information

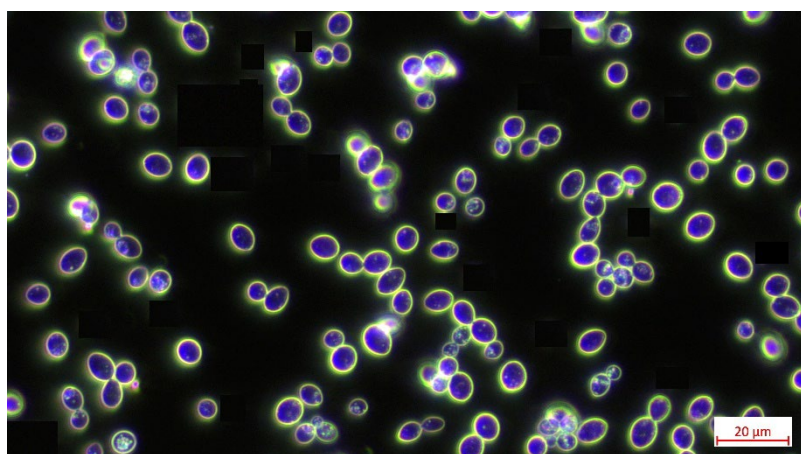
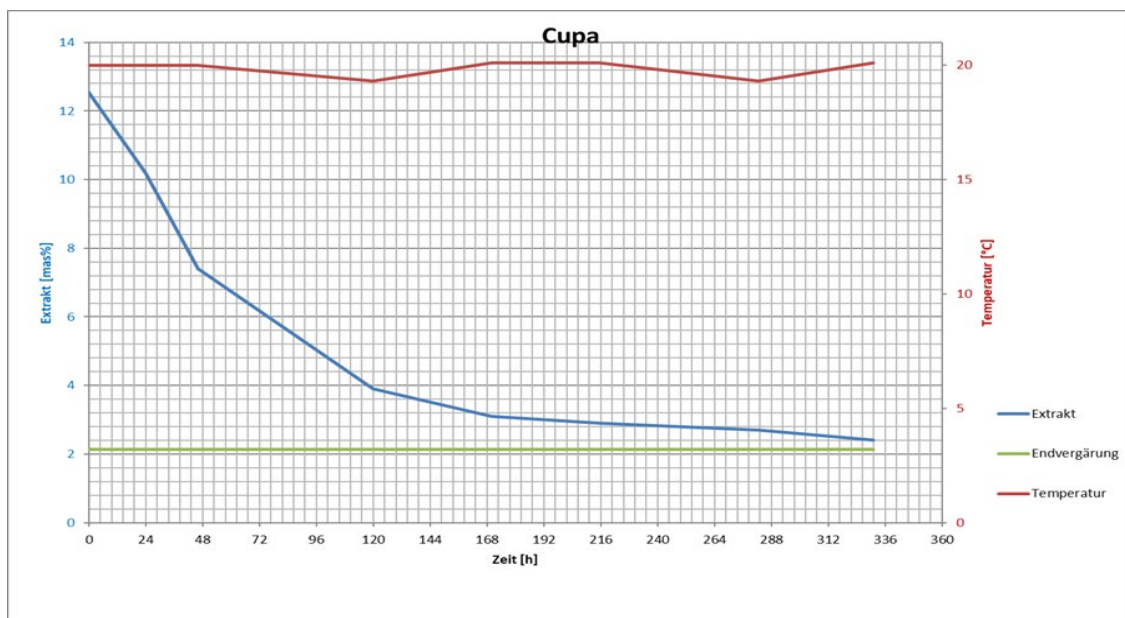
Yeast settles quickly.

Aroma impression of the beer

Aroma: Strong of vanilla and clove, pleasantly top-fermented, light wine note, harmonious interaction

Taste: Impressions foreshadowed by smell, discreet acidity, dry, in the finish soft, harmonious

Fermentation kinetics (top fermenting conditions):



Microscopic view of yeast strain Cupa – TUM 380®
(Picture Cupa– TUM 380® © FZW BLQ)

References:

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