

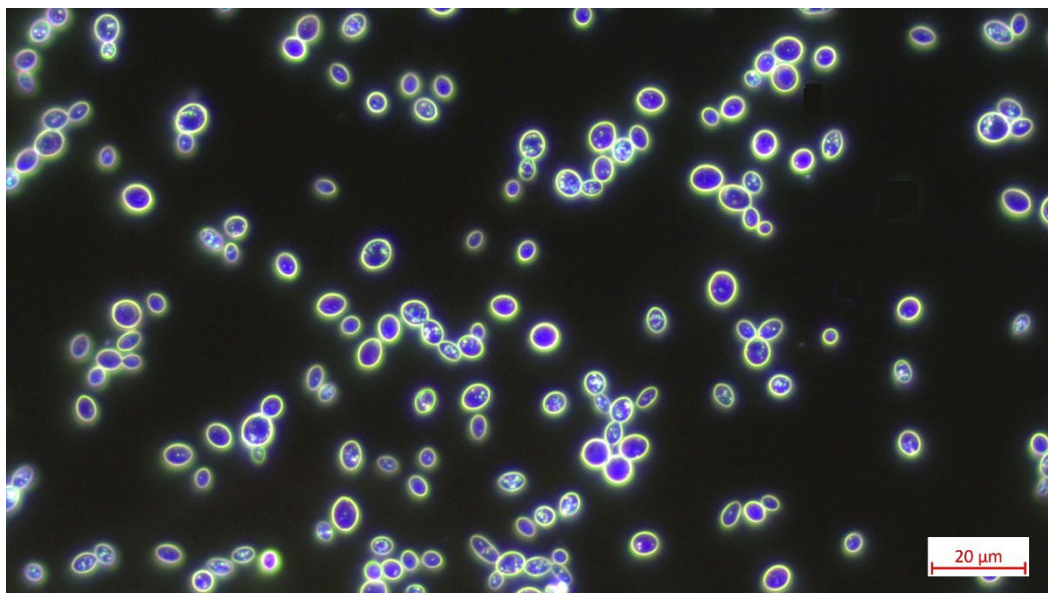
## Adjunctio – TUM 378<sup>®</sup>

*Saccharomyces cerevisiae*  
top fermenting yeast for Wit beer

### Short description

This versatile yeast strain is suitable not only for the production of Wit- but also for Belgian Dubbel and Triple as well as for spiced beers. The yeast produces a complex aroma with a strong phenolic character that makes the ester components not so prominent in the taste. The clove aroma of this strain has a dominant effect on the finished beer. Depending on the brewing process and fermentation, both slightly tart and slightly fruity beers can be produced. The variety of flavors can be controlled by adding orange peel, for example.

<b>Analysis parameters</b>	<b>Result</b>
Original extract	12.8°P
Degree of attenuation (%)	75
Temperature range (°C)	16 – 24
Alcohol tolerance (Vol. %)	11 – 12
<b>Overview of attributes</b>	
Fermentation rate	high
pH reduction	normal
Flocculation	normal
Diacetyl reduction	very good
Foam	good
Differenz EVs/AVs	normal
Acetaldehyde	higher
Higher alcohols	higher
Phenols	pronounced
Esters	low



Microscopic view of yeast strain Adjunctio – TUM 378<sup>®</sup>  
(Picture Adjunctio – TUM 378<sup>®</sup> © FZW BLQ)