

Ceret – TUM 547

Saccharomyces cerevisiae
Top fermenting sherry yeast

Background information

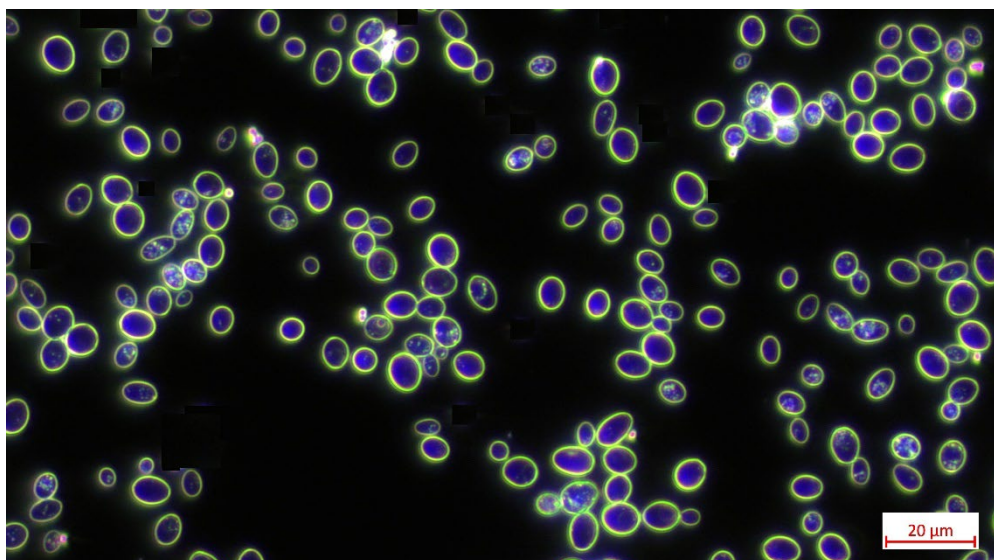
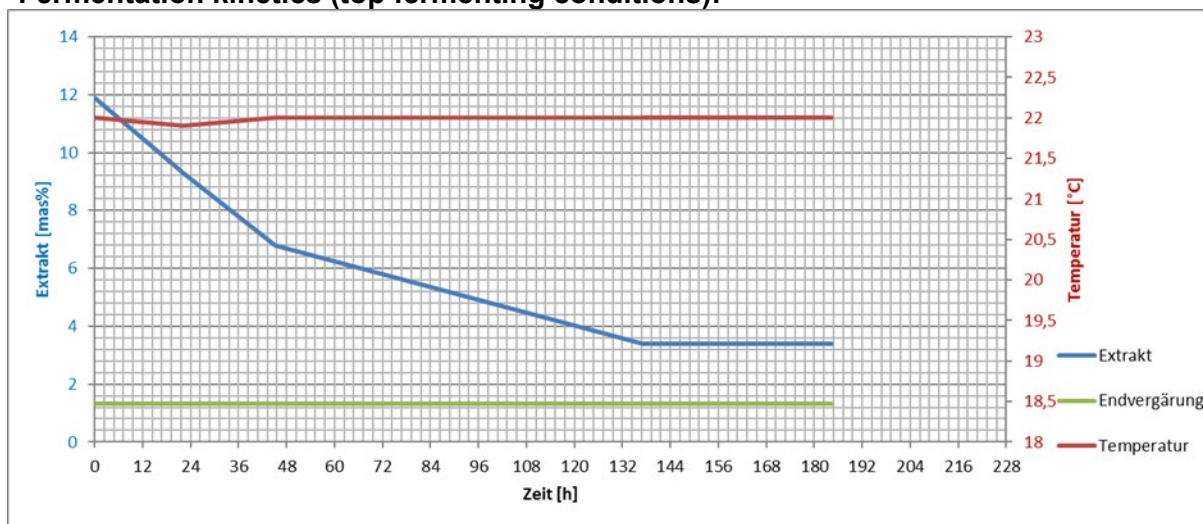
This yeast strain was isolated from old sherry barrels.

Aroma impression of the beer

Aroma: pure, slightly fruity, passion fruit and citrus aroma with a light acidity
aroma impression

Taste: pure, distinct fruity, passion fruit and citrus aroma, full-bodied, a dry taste
with a pleasant acid

Fermentation kinetics (top fermenting conditions):



Microscopic view of yeast strain Ceret – TUM 547
(Picture Ceret – TUM 547 © FZW BLQ)