

Quercus – TUM 628

Saccharomyces paradoxus
Top fermenting yeast

Background information

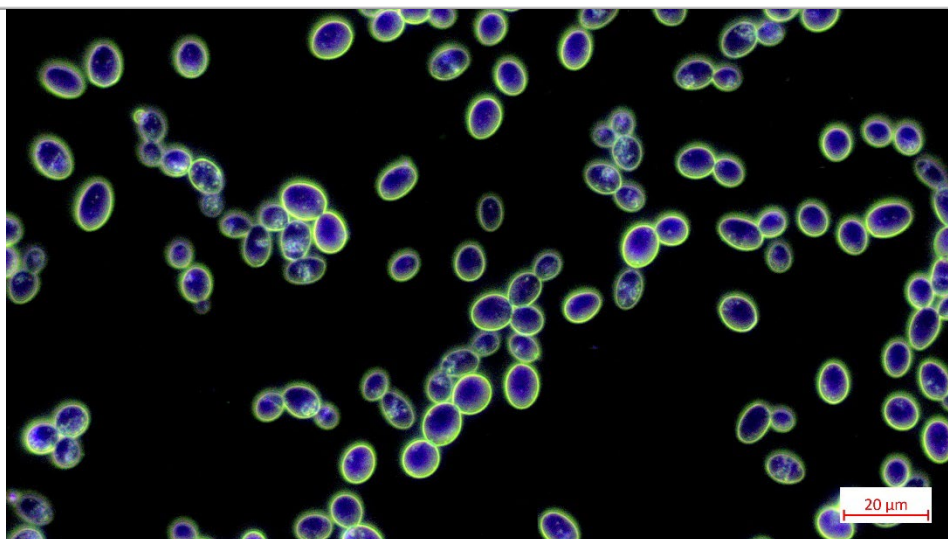
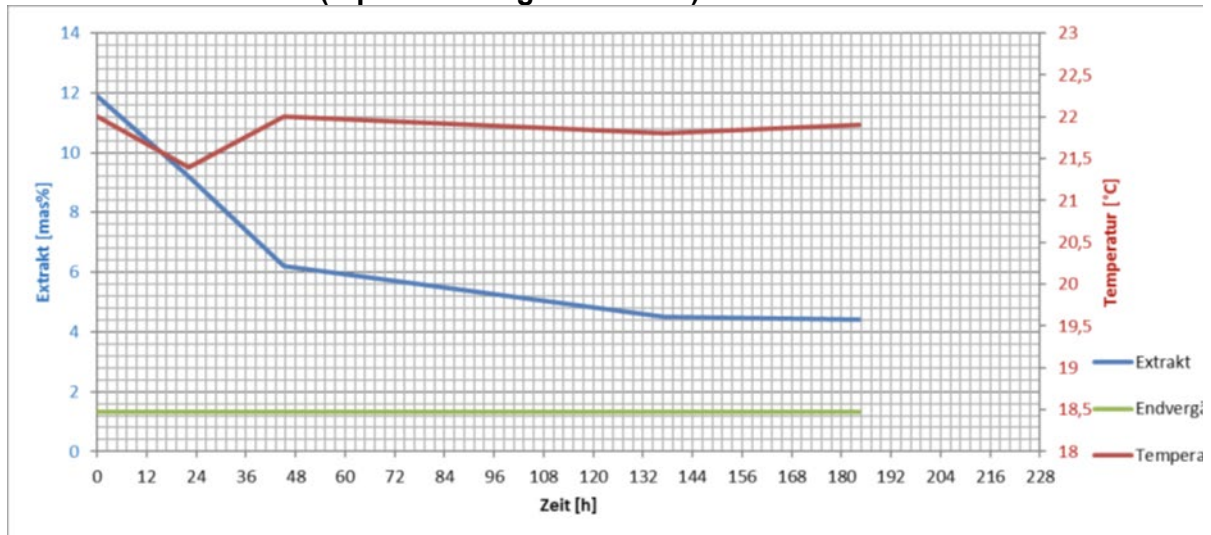
This yeast isolate comes from oak bark. Oak was a sacred tree among the Teutons/Celtic people. Oak bark was used long ago as a starter culture of certain fermented beverages.

Aroma impression of the beer

Aroma: Pure, trace fruity, trace orange note associated with light clove

Taste: Clean, trace of fruit, trace of orange associated with slight clove, lean with full-bodied finish, pleasantly tart, slight bitterness accentuated in the finish

Fermentation kinetics (top fermenting conditions):



Microscopic view of yeast strain Quercus – TUM 628
(Picture Quercus– TUM 628 © FZW BLQ)