

TUM SL 17

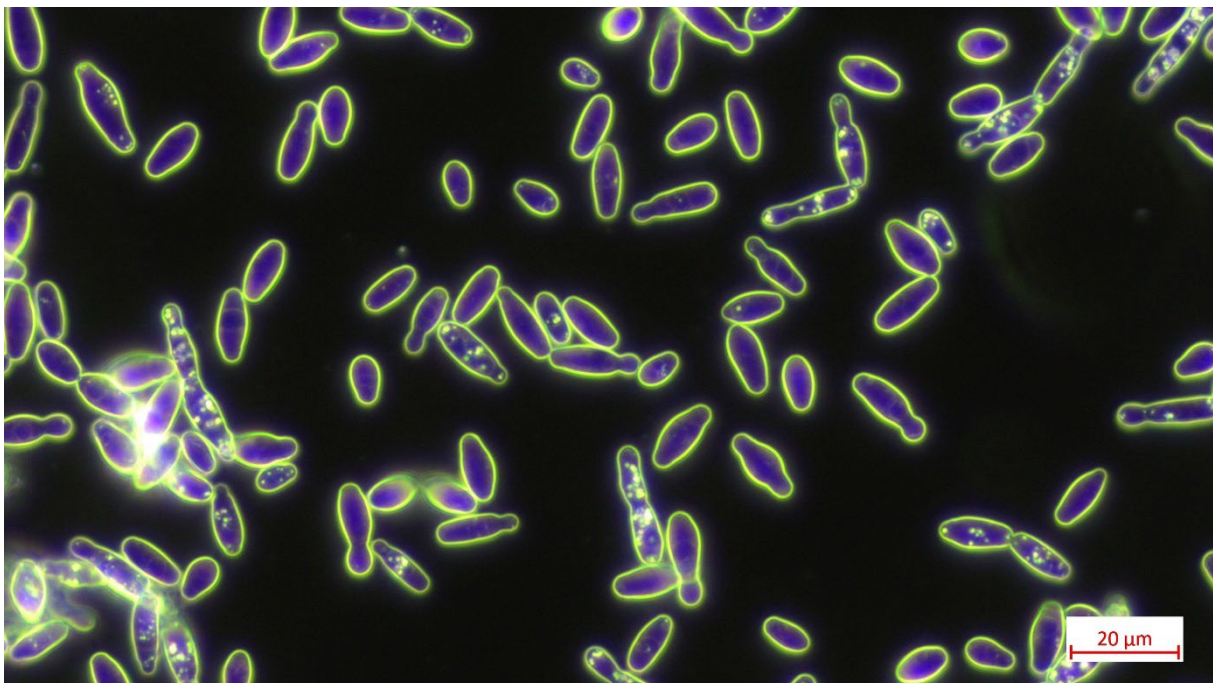
Saccharomyces ludwigii
for low/non-alcoholic beverages

Short description

With this strain, it is possible to produce a low-alcohol or alcohol-free beer without subsequent alcohol reduction efforts and depending on the control of the mashing process and wort composition. This low-fermentation type cannot ferment maltose and maltotriose. Of the sugars in the wort, it can only ferment glucose and sucrose.

Examination parameters

Examination parameters	Result
Original wort	7,0 °P
Apparent final attenuation (%)	76,7 %
Alcohol (Vol. %)	0,44 Vol. %
pH-Wert	4,80
Diacetyl	0,03 mg/l
2,3 Pentandion	0,01 mg/l
Acetaldehyde	2,1 mg/l
Etylacetate	0,1 mg/l
n-Propanol	1,5 mg/l
Isobutanol	6,3 mg/l
Isoamylalcohols	13,1 mg/l



Microscopic view of yeast strain TUM SL 17
(Picture TUM SL 17 © FZW BLQ)