

Table S1. pH change during primary fermentation into Ale and Lager beers using *S. cerevisiae* 41CM, *S. cerevisiae* S-04 and *S. pastorianus* W-34/70 starters.

Days	Ale		Lager	
	41CM	S-04	41CM	W-34/70
0	5.71±0.05 ^a	5.69±0.05 ^a	5.68±0.04 ^a	5.69±0.02 ^a
3	5.10±0.04 ^a	5.08±0.06 ^a	5.18±0.02 ^a	5.20±0.02 ^a
6	4.81±0.03 ^a	4.88±0.05 ^a	4.77±0.05 ^a	4.80±0.03 ^a
9	4.51±0.06 ^a	4.52±0.02 ^a	4.55±0.03 ^a	4.57±0.03 ^a
12	4.49±0.02 ^a	4.48±0.03 ^a	4.52±0.04 ^a	4.51±0.06 ^a
15	4.43±0.03 ^a	4.43±0.02 ^a	4.50±0.02 ^a	4.48±0.04 ^a

Table S2. Ethanol (% v/v) evolution during primary fermentation in Ale and Lager beers using *S. cerevisiae* 41CM, *S. cerevisiae* S-04 and *S. pastorianus* W-34/70 starters.

Days	Ale		Lager	
	41CM	S-04	41CM	W-34/70
0	0.00±0.00 ^a	0.00±0.00 ^a	0.00±0.00 ^a	0.00±0.00 ^a
3	3.48±0.06 ^a	3.59±0.07 ^a	3.34±0.07 ^a	3.18±0.05 ^a
6	3.86±0.07 ^a	3.90±0.05 ^a	3.47±0.06 ^a	3.33±0.03 ^b
9	4.18±0.08 ^a	4.43±0.08 ^b	3.58±0.04 ^a	3.89±0.07 ^b
12	4.19±0.06 ^a	4.46±0.03 ^b	3.90±0.08 ^a	4.38±0.05 ^b
15	4.19±0.02 ^a	4.46±0.04 ^b	4.03±0.07 ^a	4.49±0.06 ^b

Table S3. Yeast viable cells count (log CFU/mL) during primary fermentation into Ale and Lager beers.

Viable count (log CFU/mL)	Fermenting time (days)					
	0	3	6	9	12	15
41CM Ale	6.47±0.01 ^d	7.87±0.03 ^a	7.83±0.02 ^a	7.78±0.02 ^b	7.67±0.01 ^c	7.63±0.02 ^c
S-04 Ale	6.06±0.05 ^d	7.14±0.03 ^c	7.43±0.03 ^b	7.81±0.01 ^a	7.78±0.01 ^a	7.75±0.04 ^a
41CM Lager	6.32±0.02 ^d	7.69±0.01 ^a	7.65±0.02 ^a	7.09±0.04 ^b	7.01±0.03 ^c	7.05±0.03 ^c
W-34/70 Lager	6.24±0.03 ^d	7.41±0.01 ^a	7.17±0.03 ^b	7.08±0.04 ^c	7.06±0.02 ^c	7.02±0.02 ^c