

Supplementary Materials

# Brewing Efficacy of Non-Conventional *Saccharomyces Non-cerevisiae* Yeasts

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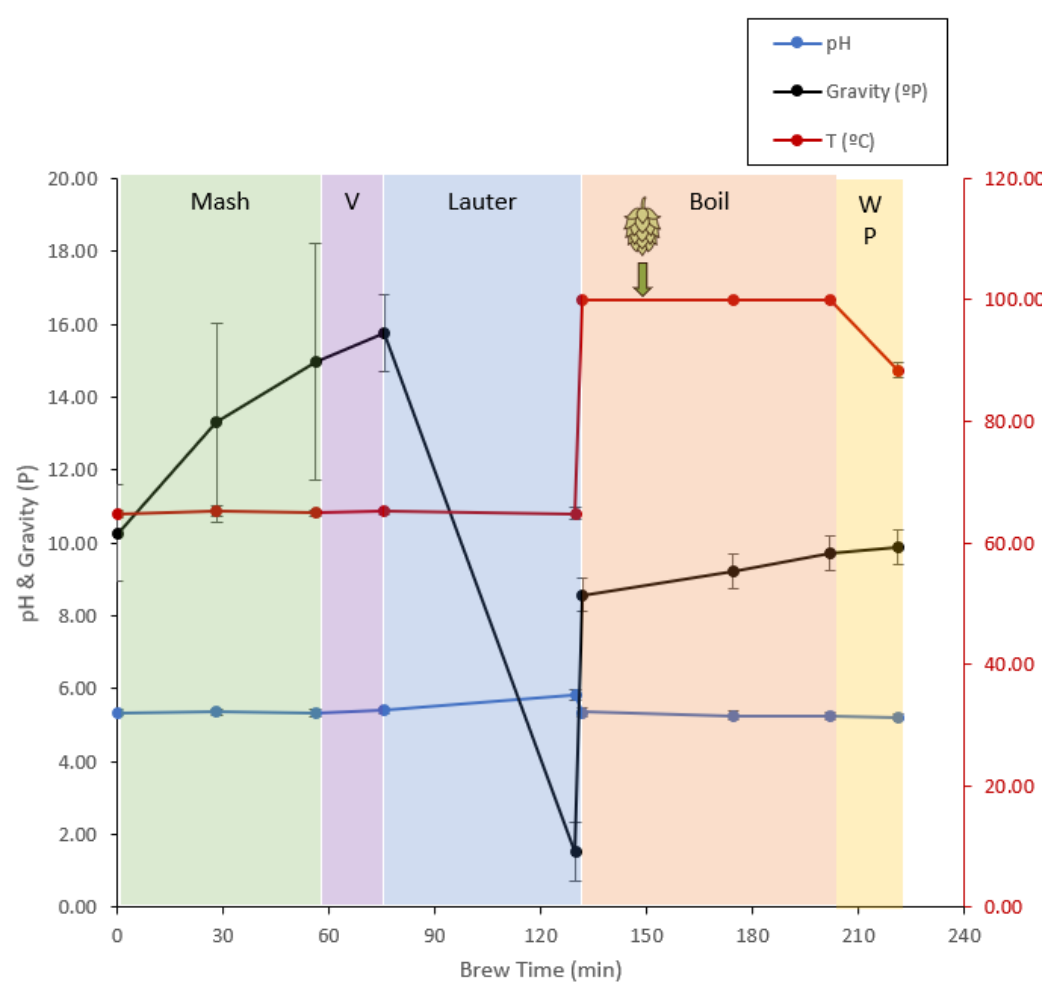
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**Figure S1.** Beer Flavor Map©, as provided by DraughtLab, that outlines the flavor descriptors common to beer and was used to determine terms for consensus method and subsequent descriptive analysis.



**Figure S2.** Average of standard brew day analytical parameters, with error bars representing standard deviation.