

Supplementary Materials

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

James Bruner ^{1,2}, Andrew Marcus ¹ and Glen Fox ^{1,*}

¹ Food Science and Technology Department, University of California, 1 Shields Ave, Davis, CA 95616, USA; jbruner@ucdavis.edu (J.B.); anmarcus@ucdavis.edu (A.M.)

² Creature Comforts Brewing Company, 1124 San Julian St, Los Angeles, CA 90015, USA

* Correspondence: gpfox@ucdavis.edu



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.

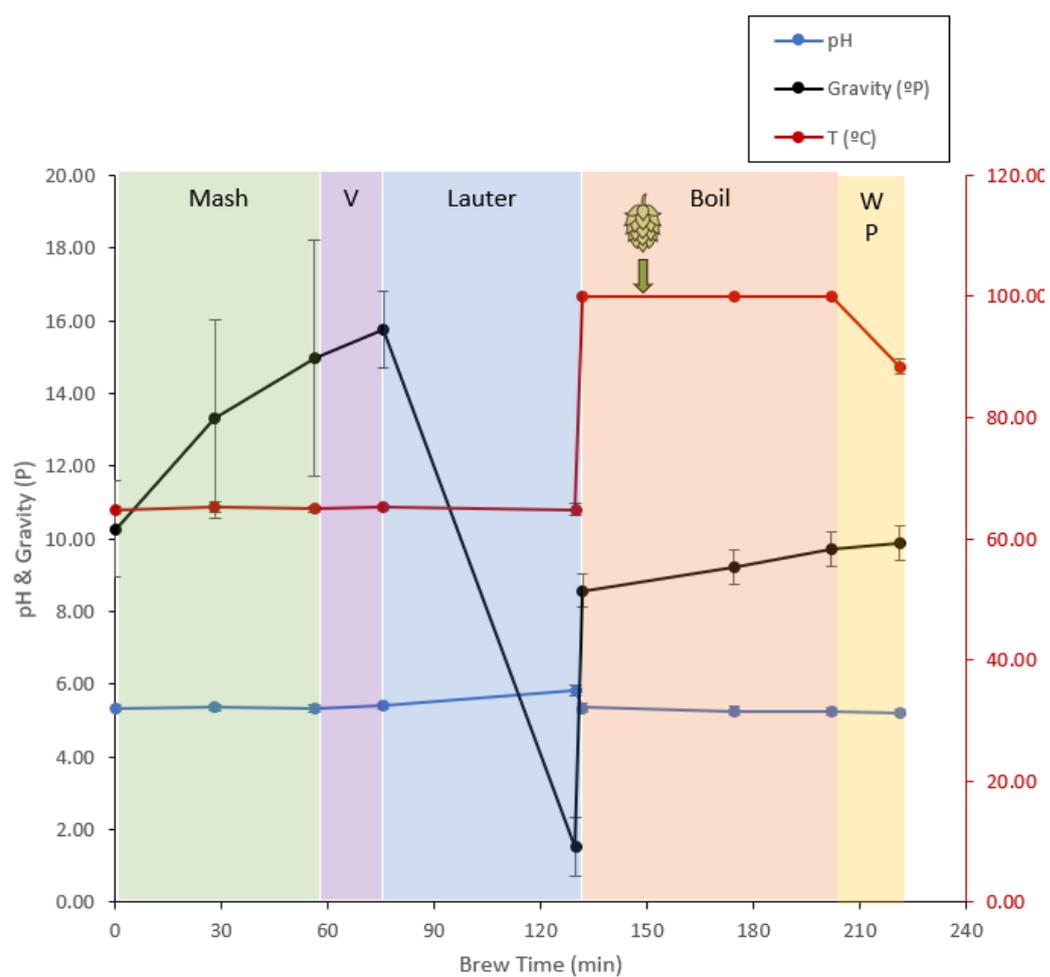


Figure S2. Average of standard brew day analytical parameters, with error bars representing standard deviation.