

**Table S3.** The influence of the wheat variety and type of LAB on the acidity, chromaticity, and microbiological characteristics of the WW samples.

Source	Dependent Variable	p
Wheat variety	pH	0.797
	TTA	0.995
	L	0.507
	a	0.585
	b	0.126
	LAB count	0.705
The type of LAB	pH	<b>0.0001</b>
	TTA	<b>0.011</b>
	L	0.551
	a	0.669
	b	0.882
	LAB count	<b>0.0001</b>
Wheat variety * The type of LAB	pH	0.416
	TTA	1.000
	L	0.852
	a	<b>0.004</b>
	b	0.513
	LAB count	0.567

TTA – total titratable acidity; L\* – lightness; a\* – redness (–a\* greenness); b\* – yellowness (–b\* blueness); LAB – lactic acid bacteria. The influence of analysed factors and their interaction is significant, when  $p \leq 0.05$ . In Bold letters are marked significant values.

**Table S4.** Pearson correlations between the WW acidity, chromaticity, and microbiological characteristics.

		pH	TTA	L	a	b	LAB count
pH	r	1	<b>-0.422**</b>	0.007	0.002	-0.146	<b>-0.406**</b>
	p		0.003	0.962	0.990	0.321	0.004
TTA	r	<b>-0.422**</b>	1	<b>0.578**</b>	0.073	<b>0.341*</b>	0.195
	p	0.003		0.0001	0.624	0.018	0.184
L	r	0.007	<b>0.578**</b>	1	0.031	<b>0.403**</b>	-0.268
	p	0.962	0.0001		0.833	0.005	0.065
a	r	-0.002	0.073	0.031	1	-0.049	0.042
	p	0.990	0.624	0.833		0.743	0.776
b	r	-0.146	<b>0.341*</b>	<b>0.403**</b>	0.049	1	-0.138
	p	0.321	0.018	0.005	0.743		0.351
LAB count	r	<b>-0.406**</b>	0.195	-0.268	0.042	-0.138	1
	p	0.004	0.184	0.065	0.776	0.351	

r - Pearson Correlation; p – significance; TTA – total titratable acidity; L\* – lightness; a\* – redness (–a\* greenness); b\* – yellowness (–b\* blueness); LAB – lactic acid bacteria; \*\* Correlation is significant at the 0.01 level (2-tailed). \* Correlation is significant at the 0.05 level (2-tailed).

In Bold letters are marked significant values.