

Supplementary Materials

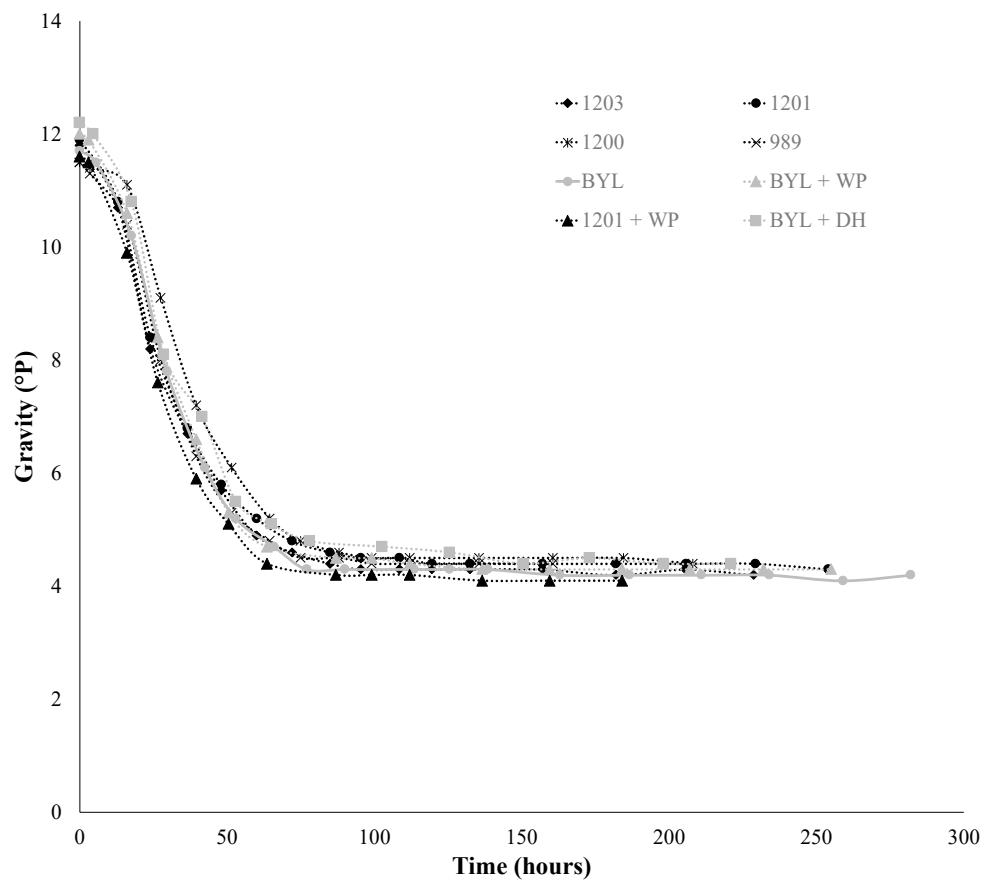


Figure S1. Fermentation performance data of all yeast strains.

Table S1. Check-All-That-Apply Attributes and Training Standards

Attribute	Standard	Source/Brand
Fruity	Fruit Cocktail	Del Monte®
Resinous	Simcoe® Hop Oil	Hydro-distillation of Simcoe® Hop Pellets
Melon	Fresh Cantaloupe	Market of Choice, Corvallis, OR
Tropical	POG juice (Pineapple, Orange, Guava)	Meadow Gold®
Sweaty	Block 15 Sticky Hands IPA	Block 15 Brewing, Corvallis, OR
Stone Fruit	Canned Peaches	Dole®
Guava	Guava Juice	Kern's
Passionfruit	Passionfruit Juice	Langer Juice
Mango	Mango Juice	Kern's
Pineapple	Pineapple Juice	Langer Juice
Herbal	Black Tea Bags	Lipton®
Vegetal	Canned Corn	Del Monte®
Grainy	Ground Malt	2-Row, Rahr, MN
Citrus	Canned Grapfruit	Del Monte®
Floral	Lavender Essential Oil	Now® essential oils
Nutty	Mixed Nuts (peanuts, walnuts, almonds)	Planters
Caramel	Caramel Candy	Werthers Original
Grassy	Hay	NA
Earthy	-	-

*Dashes indicate lack of standard and verbalized discussion of attribute

Table S2. Frequency of the Aroma and Flavor Attributes Selected by the Panelists (N=18) during CATA Sensory Evaluation of Beer Samples.

Scheme 1203.	Attributes																		
	Tropi- cal*	Guav a	Passion- fruit*	Swea ty	Resin- ous*	Fruit y	Pine- apple	Mang o	Cit- rus*	Grain y	Herba l*	Vege- tal	Flo- ral	Earth y	Grass y	Nutt y	Melo n	Stone Fruit	Cara- mel
1203	14	7	8	4	5	6	4	7	0	3	4	1	2	0	5	1	1	1	0
1201	15	6	6	8	7	4	5	4	3	4	0	4	1	2	3	1	3	0	0
1200	16	9	10	6	4	6	4	6	4	2	0	2	3	1	1	1	4	1	0
989	14	9	6	5	4	8	9	4	3	3	2	1	3	3	0	1	3	0	1
LA3	9	4	2	5	5	7	2	3	2	5	4	6	1	6	4	2	1	2	1
LA3 + WP	11	4	1	5	4	4	7	4	8	6	3	4	3	2	1	4	1	0	3

1201 + WP	17	6	11	4	3	6	4	7	5	4	1	2	3	1	2	2	0	0	2
LA3 + DH	9	2	3	9	12	2	7	3	7	1	7	1	5	4	2	2	0	1	1
<i>Total</i>	105	47	47	46	44	43	42	38	32	28	21	21	21	19	18	14	13	5	8
<i>% of Max</i>	100%	45%	45%	44%	42%	41%	40%	36%	30%	27%	20%	20%	20%	18%	17%	13%	12%	5%	8%

*Indicate a significant difference between samples based on the attribute, Cochran's Q test (*P* value < 0.05).