A new yeast species has been discovered at the University of the Sciences that is capable of fermenting a pleasant, aromatic sour beer.

Typical sour beer production relies upon secondary fermentation with bacteria to develop a complex sour beer flavor profile which can take months or years to fully develop.

**Yeast stain GY7B is a novel, lactic-acid producing yeast capable of acidifying beer to pH3.5 in as little as five days with final attenuation at 2-3 weeks.**

It is a highly attenuating strain (~95%) which yields beers with bright lactic acidity balanced by a slight sweetness and mouthfeel from glycerol produced during fermentation. Perfectly complementing the tartness of the beer is a pleasant bouquet of apple esters with no discernable off-flavors.

GY7B performs well by itself or in co-fermentation with other ale yeast. High flocculation character yields a brilliantly clear beer without filtration. GY7B presents the opportunity to quickly brew a delightful sour beer without the limitations and risk of using bacteria.

**GY7B Fermentation Stats:**

<p>| | |</p>
<table>
<thead>
<tr>
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</thead>
<tbody>
<tr>
<td>Flocculation</td>
<td>High</td>
</tr>
<tr>
<td>Alcohol Tolerance</td>
<td>Medium (4-8%)</td>
</tr>
<tr>
<td>Type</td>
<td>Sour Beer</td>
</tr>
<tr>
<td>Attenuation</td>
<td>95%</td>
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<tr>
<td>Optimum Fermentation Temperature</td>
<td>~20-22°C</td>
</tr>
</tbody>
</table>

**Intellectual Property**

US Provisional Application filed

**Opportunity**

Actively seeking licensee for commercialization.

**INSTITUTIONAL CONTACT**

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