

LEAD UNIVERSITY OF THE SCIENCES INVENTOR

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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:

Flocculation	High
Alcohol Tolerance	Medium (4-8%)
Type	Sour Beer
Attenuation	95%
Optimum Fermentation Temperature	~20-22°C

Intellectual Property

US Provisional Application filed

Opportunity

Actively seeking licensee for commercialization.

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