



Yeast strains for very high gravity brewing

Technology: Efficient fermentation of very high gravity (VHG) brewer's worts saves energy but requires yeast strains with greater stress-tolerance.

Challenge: Improve the stress-tolerance of proprietary brewer's yeast strains without changing their flavour production and handling characteristics.

Solution: An appropriate selection method was developed and applied to mildly mutagenised yeast.

Key benefits: Non-GMO variants that ferment VHG worts faster and more completely than the original strains, producing more ethanol but the same profile of aroma compounds and with the same handling characteristics.

