



WISCONSIN STRAINS OF SACCHAROMYCES EUBAYANUS WITH IMPROVED SUGAR CONSUMPTION AND DECREASED PHENOLIC OFF-FLAVOR PRODUCTION

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The Invention

UW-Madison researchers have developed two related strains of *S. eubayanus* (yHJC187 and yHJC188) that possess the key desirable traits for lager beer fermentation: natural cold tolerance, an ability to consume the sugars present in brewer's wort, and reduced production of phenolic off-flavors.

Additional Information

For More Information About the Inventors

- [Christopher Hittinger](#)

Tech Fields

- [Animals, Agriculture & Food : Food ingredients & additives](#)
- [Animals, Agriculture & Food : Food processing](#)

For current licensing status, please contact Jennifer Gottwald at jennifer@warf.org or 608-960-9854