

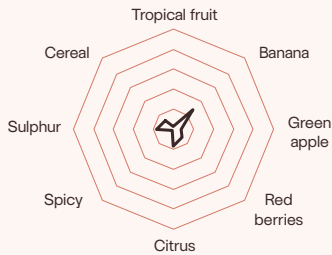
novonesis

SmartBev™ FLY range

Selection of top-performing yeast for more agile and flexible production of high quality lagers, ales and wheat beers

SmartBev™ Frozen Liquid Yeast range for more flavor options of regular beer

Smartbev™ Lager - TUM 34/70



Saccharomyces pastorianus

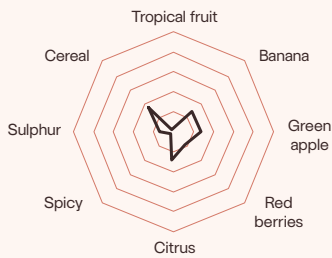
Beer styles
German lager,
Dark lager,
Bock,
Schwarzbier

Flavor
Clean, classic German
lager with subtle esters

Performance
Attenuation: 73-81%
Flocculation: High
Esters: Medium
Higher alc.: Low

Temperature
Propagation: 13-20 °C
Fermentation: 10-17 °C

Smartbev™ Lager - AJL-2155



Saccharomyces pastorianus

Beer styles
New world lager,
mass market lager

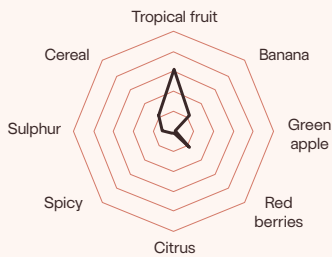
Flavor
Clean, crisp lager with
good ester profile

Performance
Attenuation: 76-84%
Flocculation: Medium-high
Esters: Medium-high
Higher alc.: Low

Temperature
Propagation: 12-18 °C
Fermentation: 9-15 °C

NEW

Smartbev™ Ale - TUM 210



Saccharomyces cerevisiae

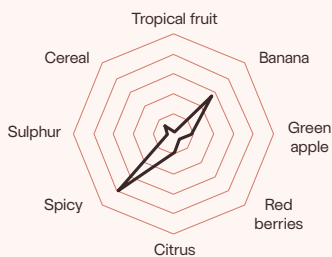
Beer styles
American IPA and Pale,
English Pale,
Stout,
Porter Brown Ale

Flavor
Balanced and drinkable with
mild tropical and fruity aroma

Performance
Attenuation: 79-86%
Flocculation: Medium
Esters: High
Higher alc.: Medium

Temperature
Propagation: 20-26 °C
Fermentation: 18-24 °C

Smartbev™ Wheat - TUM 68



Saccharomyces cerevisiae

Beer styles
German wheat

Flavor
Classic German wheat with
clove and banana aroma

Performance
Attenuation: 75-84%
Flocculation: Medium
Esters: High
Higher alc.: High

Temperature
Propagation: 20-28 °C
Fermentation: 18-26 °C

NEW