

Fig. S1

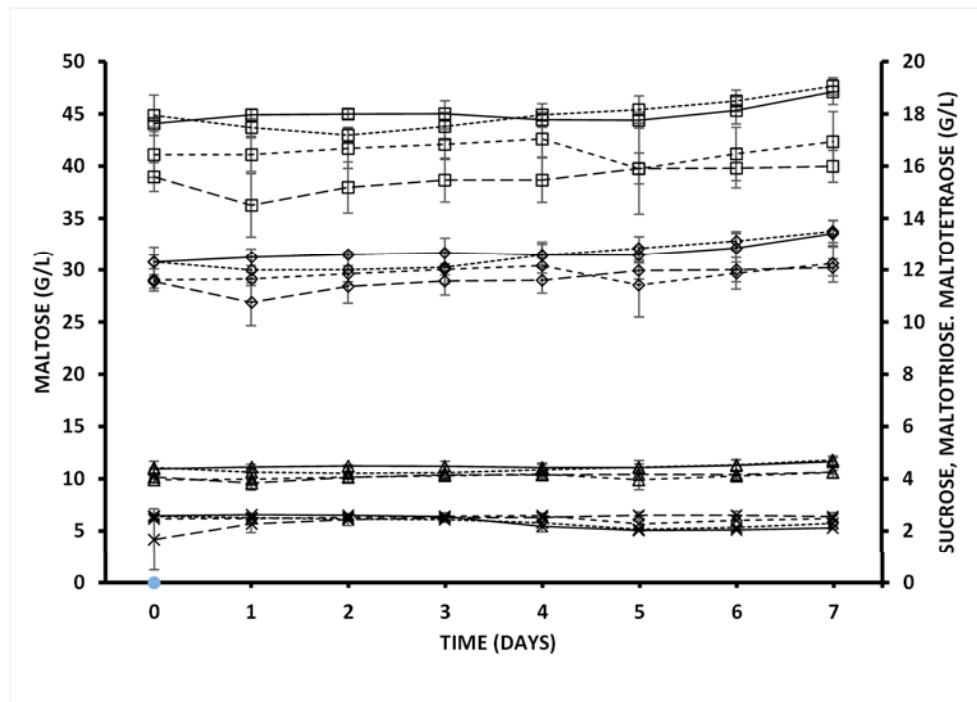


Figure S1 Concentrations of maltose (squares), sucrose (crosses), maltotriose (diamond), and maltotetraose (triangles) during fermentation of brewer's wort with *Y. lipolytica* at high aeration and 20°C (solid curves) high aeration and 30°C (short dotted curves), low aeration and 20°C (intermediate dotted curves), and low aeration and 30°C (long dotted curves). Data are average values from triplicate experiments, and error bars indicate standard deviations.

Fig. S2

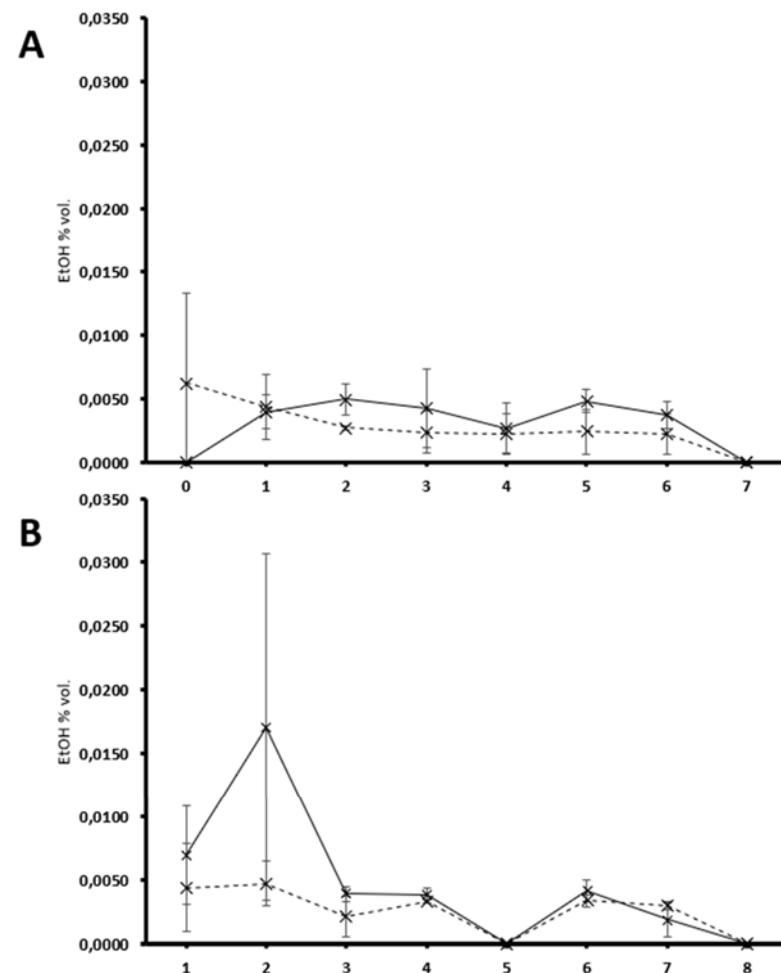


Figure S2 Ethanol concentrations during fermentation of brewer's wort with *Y. lipolytica* at (A) high aeration and (B) low aeration and at 20 °C (dotted curves) and 30 °C (solid curves) Data are average values from triplicate experiments, and error bars indicate standard deviations



