

Pomona



Great all-around IPA strain with peach, citrus, and tropical fruit notes plus a stable haze.

- Brings out stone fruit and citrus notes.
- Haze-positive for stable haze.
- Excellent fermentation efficiency and attenuation.
- Easy to harvest and repitch.

How did we do it? We used yeast breeding to cross a highly aromatic strain with a super robust and reliable strain. Then we used a process called adaptive lab evolution to adapt it to the unique fermentation conditions of IPAs, enhancing biotransformation and haze. The result is an excellent new yeast strain for modern hop-forward beers.

Genetic background: English ale x Beer 2



Key Characteristics:

Attenuation:	75-85%
Temperature Range:	18–22°C (64–72°F)
Diastatic (STA1+):	No
Fermentation Rate:	Medium-High (at final gravity in 4-6 days)
Flocculation:	Medium (easy to harvest and repitch)
Alcohol Tolerance:	Medium (10%)
Phenolic:	No
Biotransformation:	Medium (terpene favouring)
Flavour Profile:	Peach, Citrus, Tropical Fruit
Suitable Beer Types:	Hop Forward Beers (IPA, DIPA, Pale Ale)

Fermentation Curve (20°C):

