

## Genetic analysis reveals mysterious evolution of brewer's yeast that makes beer possible

The strain of brewers' yeast used to make beer, *Saccharomyces cerevisiae*, derives from versions used over thousands of years to make grape-wine in Europe and rice-wine in Asia, a new genetic analysis shows.

The analysis, which involved sequencing the genomes of 47 strains of brewers' (or bakers') yeast and 65 other strains of the same species, is [published](#) in the journal *PLOS Biology*....[T]he results reveal that beer-making *S. cerevisiae* is a very special fungus, indeed. In addition to being, as the researchers say, "the product of a historical melting pot of fermentation technology," it also contains genes derived from a mysterious, unknown and possibly extinct, additional strain, and overall bears very little resemblance to any surviving wild strain.

**Read full, original article:** [The mysterious origins of beer](#)