Type: Ale $t_{\text{Yuen}}(65.79) = 1.13, p = 0.262, \hat{\xi} = 0.13, \text{Cl}_{95\%} [0.00, 0.36], n_{\text{obs}} = 390$ Α Attenuation (%)
- 08
- 08 90 80 70 $\widehat{\mu} = 76.95, CI_{95\%}[75.51, 78.39]$ $\widehat{\mu} = 75.85, \ \text{CI}_{95\%}[75.4, \ 76.3]$ 70 -Dry Liquid (n = 68)(n = 322)**Brewing yeast formulation** Type: Lager $t_{\text{Yuen}}(10.49) = 5.91, p = < 0.001, \hat{\xi} = 0.90, \text{Cl}_{95\%} [0.61, 0.99], n_{\text{obs}} = 86$ 85 B - 85 -80 -75 Attenuation (%) $\widehat{\mu} = 79.18, \ \text{CI}_{95\%}[77.11, \ 81.25]$ $\widehat{\mu} = 74$, $CI_{95\%}[73.31, 74.69]$ 70 -- 70

Brewing yeast formulation

Liquid

(n = 75)

Dry

(n = 11)