

Other Yeast Strains (Various Company's)

Including: Red Star, Munton & Fision, Lallemand, Glenbrew, EDME, Coopers, Danstar, Brewferm and Fermentis

Red Star, Red Star Ale Yeast

Good general purpose dry yeast. Change to a different strain in recent years has improved overall quality. Dry Yeast.

Attenuation: 75-77%

Flocculation: Medium

Optimum Fermentation Temperature: 62-72°F

Alcohol Tolerance: Unknown

Munton-Fision, Munton-Fision Ale Yeast

Quick starting dry yeast. Produces some fruity esters. High attenuation produces clean finish. High attenuation yeast good for most ales. Dry Yeast

Attenuation: 73-75%

Flocculation: Medium

Optimum Fermentation Temperature: 62-72°F

Alcohol Tolerance: Unknown

Lallemand

Diamond Lager

Diamond Lager yeast originated in Germany and is used in a number of commercial breweries to produce various lagers. The aroma and taste are almost neutral and do not display off-flavours when properly handled. It may tend, because of flocculation, to slightly reduce hop bitter levels. Dry Yeast

Attenuation: 73%

Flocculation: Medium

Optimum Fermentation Temperature: 50-59°F

Alcohol Tolerance: Unknown

Munich

Danstar Munich Wheat Beer yeast originated in Bavaria, Germany, the home of many of the world's great wheat beer breweries. Aroma is estery to both palate and nose with typical banana notes. Does not display malodours when properly handled. Munich yeast has found widespread use in the production of German Weizen and Hefeweizen.

Attenuation: 73%

Flocculation: Medium to High

Optimum Fermentation Temperature: 65-71°F

Alcohol Tolerance: Unknown

Nottingham

The aroma is slightly estery, almost neutral and does not display malodours when properly handled. Because of flocculation, it may tend to slightly reduce hop bitter levels. Best when used at traditional ale temperatures after rehydration in the recommended manner. Lager-style beer has been brewed with Nottingham, however low fermentation temperature requires adaptation of the pitching rate to ensure proper attenuation. High flocculation - settles quickly. Very good reputation as a fast starter and quick fermenter. Clean and only slightly fruity. Some nutty flavor in bottled version. Relatively high attenuation.

Attenuation: 75%

Flocculation: Very High

Optimum Fermentation Temperature: 62-72°F

Alcohol Tolerance: Unknown

Windsor

Clean, well balanced finish. Yeast produces an estery ale with a slightly fresh yeast flavor. Not as quick as the Nottingham. Some banana aroma. The aroma is estery to both palate and nose, and is usually described as full-bodied, fruity British ale. Does not display malodours when properly handled. Windsor yeast has found great acceptance in producing strong-tasting bitter beer, stout, weizen and hefe weizen.

Attenuation: 75%

Flocculation: Very High

Optimum Fermentation Temperature: 62-72°F

Alcohol Tolerance: Unknown

GlenBrew

Glenbrew Special Ale Yeast

Specially designed for use in "all malt" beers. Contains a special enzyme to obtain extremely low terminal gravities.

Attenuation: 75%

Flocculation: Medium

Optimum Fermentation Temperature: 62-72°F

Alcohol Tolerance: Unknown

EDME

EDME Ale Yeast

One of the original dry yeast strains, this produces a soft, bready finish. Medium flocculation and medium-high attenuation. Fermentation range of 62-70°F.

Attenuation: 75%

Flocculation: Medium to High

Optimum Fermentation Temperature: 62-70°F

Alcohol Tolerance: Unknown

Danstar

London Ale

Produces a clean, well balanced ale. Medium attenuation preserves some beer complexity.

Attenuation: 72%

Flocculation: Medium

Optimum Fermentation Temperature: 64-70°F

Alcohol Tolerance: Unknown

Manchester

Old English style ale yeast that produces a complex, woody, full bodied ale at warm temperature.

Medium attenuation. Good dry yeast for many English styles.

Attenuation: 72%

Flocculation: Medium

Optimum Fermentation Temperature: 64-70°F

Alcohol Tolerance: Unknown

Nottingham

Dry strain is highly flocculant and has high attenuation. Produces relatively few fruity esters for a dry yeast. Can be fermented at low temperature to produce lager-style beers.

Attenuation: 75%

Flocculation: High

Optimum Fermentation Temperature: 57-70°F

Alcohol Tolerance: Unknown

Brewferm

Lager Yeast

A sturdy lager yeast, delivering a consistent neutral fermentation with little or no Sulphur components or other undesirable by-products. Dry lager yeast with high attenuation. Ferments clean and malty.

Attenuation: 78%

Flocculation: Medium

Optimum Fermentation Temperature: 50-59°F

Alcohol Tolerance: Unknown

Blanche Ale Yeast

Top-fermenting brewer's yeast, *Saccharomyces cerevisiae*, selected for its formation of typical wheat beer aromas. Very suitable for production of wit bier, wheat beers, etc. Spicy and lightly phenolic.

Attenuation: 73%

Flocculation: Medium

Optimum Fermentation Temperature: 64-74°F

Alcohol Tolerance: Unknown

Coopers

Coopers Ale

General purpose dry ale yeast with a very good reputation. Produces significant fruity flavors. No phenolics. Clean, fruity finish

Attenuation: 75%

Flocculation: Medium

Optimum Fermentation Temperature: 62-72°F

Alcohol Tolerance: Unknown

Fermentis

SafAle English Ale S-04

A well-known, commercial English ale yeast, selected for its fast fermentation character and its ability to form very compact sediment at the end of the fermentation, helping to improve beer clarity. This yeast is recommended for the production of a large range of ale beers and is especially well adapted to cask-conditioned ales and fermentation in cylindro-conical tanks. Sedimentation: high. Final gravity: medium.

Attenuation: 73%

Flocculation: Medium

Optimum Fermentation Temperature: 59-75°F

Alcohol Tolerance: Unknown

SafAle American US-05

Ready-to-pitch dry American ale yeast. SafAle US-05 produces well balanced beers with low diacetyl and a very clean, crisp end palate. Sedimentation: low to medium. Final gravity: medium.

Attenuation: 77%

Flocculation: Medium

Optimum Fermentation Temperature: 59-75°F

Alcohol Tolerance: Unknown

SafLager Western European Lager S-23

This bottom fermenting yeast is originating from the VLB (Berlin) in Germany and is known under the code RH. The strain is used by Western European commercial breweries and has been reported to produce lagers with some fruity and estery notes. Sedimentation: high. Final gravity: medium.

Attenuation: 74%

Flocculation: Medium

Optimum Fermentation Temperature: 46-50°F

Alcohol Tolerance: Unknown

SafLager Lager W-34/70

This famous yeast strain from Weihenstephan in Germany is used world-wide within the brewing industry. Thanks to its technological properties, this strain has become the most popular strain for lager brewing and is used by industrial breweries and brewing groups around the globe. Sedimentation: high. Final gravity: medium.

Attenuation: 74%

Flocculation: Medium

Optimum Fermentation Temperature: 46-50°F

Alcohol Tolerance: Unknown

SafLager German Lager S-189

Originating from the Hürlimann brewery in Switzerland, also under collection at Weihenstephan under number "W195", this very popular strain is used by a large number of commercial breweries. Selected for its fairly neutral flavour development, this yeast is recommended for a wide range of lager and pilsen beers. Sedimentation: high. Final gravity: medium.

Attenuation: 72%

Flocculation: High

Optimum Fermentation Temperature: 48-56°F

Alcohol Tolerance: Unknown

Safbrew Wheat WB-06

Specialty yeast selected for wheat beer fermentations. The yeast produces subtle estery and phenol flavor notes typical of wheat beers Sedimentation: low Final gravity: high.

Attenuation: 78%

Flocculation: Medium

Optimum Fermentation Temperature: 59-75°F

Alcohol Tolerance: Unknown

Safbrew Ale S-33

A very popular general purpose yeast, displaying both very robust conservation properties and consistent performance. This yeast produces superb flavour profiles and is used for the production of a varied range of top fermented special beers (Belgian type wheat beers, Trappist, etc.). Sedimentation: medium. Final gravity: high. Also recommended for bottle-conditioning of beers. Excellent performance in beers with alcohol contents of up to 7.5% v/v but can ferment up to 11.5% v/v.

Attenuation: 73%

Flocculation: Medium

Optimum Fermentation Temperature: 65-72°F

Alcohol Tolerance: 11-12%

Safbrew Specialty Ale T-58

A specialty yeast selected for its estery somewhat peppery and spicy flavour development. Sedimentation: medium. Final gravity: high. Also recommended for bottle-conditioning of beers. Excellent performance in beers with alcohol contents of up to 8.5% v/v but can ferment up to 11.5% v/v.

Attenuation: 73%

Flocculation: Medium

Optimum Fermentation Temperature: 60-72°F

Alcohol Tolerance: 11-12%

SafAle German Ale K-97

A German ale yeast selected for its ability to form a large firm head when fermenting. This top cropping ale yeast is suitable for top fermented beers with low esters levels and can be used for Belgian type wheat beers. Sedimentation: low. Final gravity: low.

Attenuation: 73%

Flocculation: Medium

Optimum Fermentation Temperature: 59-75°F

Alcohol Tolerance: Unknown

White Labs Homebrew Yeast Strain Descriptions

Strains marked with an * are [platinum strains](#); they are available seasonally.

Notes on alcohol tolerance:

Very High: Over 15%

High: 10-15%

Medium-High: 8-12%

Medium: 5-10%

Low: 2-5%

ALE YEAST

WLP001 California Ale Yeast

This yeast is famous for its clean flavors, balance and ability to be used in almost any style ale. It accentuates the hop flavors and is extremely versatile.

Attenuation: 73-80%

Flocculation: Medium

Optimum Fermentation Temperature: 68-73°F (20-23,°C)

Alcohol Tolerance: High

WLP002 English Ale Yeast

A classic ESB strain from one of England's largest independent breweries. This yeast is best suited for English style ales including milds, bitters, porters, and English style stouts. This yeast will leave a beer very clear, and will leave some residual sweetness.

Attenuation: 63-70%

Flocculation: Very High

Optimum Fermentation Temperature: 65-68°F (18-20°C)

Alcohol Tolerance: Medium

WLP004 Irish Ale Yeast

This is the yeast from one of the oldest stout producing breweries in the world. It produces a slight hint of diacetyl, balanced by a light fruitiness and slight dry crispness. Great for Irish ales, stouts, porters, browns, reds and a very interesting pale ale.

Attenuation: 69-74%

Flocculation: Medium to High

Optimum Fermentation Temperature: 65-68°F (18-20°C)

Alcohol Tolerance: Medium-High

WLP005 British Ale Yeast

This yeast is a little more attenuative than WLP002. Like most English strains, this yeast produces malty beers. Excellent for all English style ales including bitter, pale ale, porter, and brown ale.

Attenuation: 67-74%

Flocculation: High

Optimum Fermentation Temperature: 65-70°F (18-21°C)

Alcohol Tolerance: Medium

*** WLP006 Bedford British**

Ferments dry and flocculates very well. Produces a distinctive ester profile. Good choice for most English style ales including bitter, pale ale, porter, and brown ale.

Attenuation: 72-80%

Flocculation: High

Optimum Fermentation Temperature: 65-70°F (18-21°C)

Alcohol Tolerance: Medium

WLP007 Dry English Ale Yeast

Clean, highly flocculent, and highly attenuative yeast. This yeast is similar to WLP002 in flavor profile, but is 10% more attenuative. This eliminates the residual sweetness, and makes the yeast well suited for high gravity ales. It also reaches terminal gravity quickly. 80% attenuation will be reached even with 10% ABV beers.

Attenuation: 70-80%

Flocculation: Medium to High

Optimum Fermentation Temperature: 65-70°F (18-21°C)

Alcohol Tolerance: Medium-High

WLP008 East Coast Ale Yeast

Our "Brewer Patriot" strain can be used to reproduce many of the American versions of classic beer styles. Similar neutral character of WLP001, but less attenuation, less accentuation of hop bitterness, slightly less flocculation, and a little tartness. Very clean and low esters. Great yeast for golden, blonde, honey, pales and German alt style ales.

Attenuation: 70-75%

Flocculation: Medium to Low

Optimum Fermentation Temperature: 68-73°F (20-23°C)

Alcohol Tolerance: Medium

*** WLP009 Australian Ale Yeast**

Produces a clean, malty beer. Pleasant ester character can be described as "bready." Can ferment successfully, and clean, at higher temperatures. This yeast combines good flocculation with good attenuation.

Attenuation: 70-75%

Flocculation: High

Optimum Fermentation Temperature: 65-70°F (18-21°C)

Alcohol Tolerance: Medium

WLP011 European Ale Yeast

Malty, Northern European-origin ale yeast. Low ester production, giving a clean profile. Little to no sulfur production. Low attenuation helps to contribute to the malty character. Good for Alt, Kolsch, malty English ales, and fruit beers.

Attenuation: 65-70%

Flocculation: Medium

Optimum Fermentation Temperature: 65-70°F (18-21°C)

Alcohol Tolerance: Medium

WLP013 London Ale Yeast

Dry, malty ale yeast. Provides a complex, oaky ester character to your beer. Hop bitterness comes through well. This yeast is well suited for classic British pale ales, bitters, and stouts. Does not

flocculate as much as WLP002 and WLP005.

Attenuation: 67-75%

Flocculation: Medium

Optimum Fermentation Temperature: 66-71°F (19-22°C)

Alcohol Tolerance: Medium

*** WLP022 Essex Ale Yeast**

Flavorful British style yeast. Drier finish than many British ale yeast. Produces slightly fruity and bready character. Good top fermenting yeast strain is well suited for top cropping (collecting). This yeast is well suited for classic British milds, pale ales, bitters, and stouts. Does not flocculate as much as WLP002 and WLP005. **Attenuation:** 71-76%

Flocculation: Medium to High

Optimum Fermentation Temperature: 66-70°F (19-21°C)

Alcohol Tolerance: Medium

WLP023 Burton Ale Yeast

From the famous brewing town of Burton upon Trent, England, this yeast is packed with character. It provides delicious subtle fruity flavors like apple, clover honey and pear. Great for all English styles, IPA's, bitters, and pales. Excellent in porters and stouts.

Attenuation: 69-75%

Flocculation: Medium

Optimum Fermentation Temperature: 68-73°F (20-23°C)

Alcohol Tolerance: Medium

WLP028 Edinburgh Scottish Ale Yeast

Scotland is famous for its malty, strong ales. This yeast can reproduce complex, flavorful Scottish style ales. This yeast can be an everyday strain, similar to WLP001. Hop character is not muted with this strain, as it is with WLP002.

Attenuation: 70-75%

Flocculation: Medium

Optimum Fermentation Temperature: 65-70°F (18-21°C)

Does not ferment well less than 62°F (17°C)

Alcohol Tolerance: Medium-High

WLP029 German Ale/ Kölsch Yeast

From a small brewpub in Cologne, Germany, this yeast works great in Kölsch and Alt style beers. Good for light beers like blond and honey. Accentuates hop flavors, similar to WLP001. The slight sulfur produced during fermentation will disappear with age and leave a super clean, lager like ale.

Attenuation: 72-78%

Flocculation: Medium

Optimum Fermentation Temperature: 65-69°F (18-21°C)

Does not ferment well less than 62°F (17°C), unless during active fermentation.

Alcohol Tolerance: Medium

WLP036 Dusseldorf Alt Yeast

Traditional Alt yeast from Dusseldorf, Germany. Produces clean, slightly sweet alt beers. Does not accentuate hop flavor as WLP029 does.

Attenuation: 65-72%

Flocculation: Medium

Optimum Fermentation Temperature: 65-69°F (18-21°C)

Alcohol Tolerance: Medium

* **WLP037 Yorkshire Square Ale Yeast**

This yeast produces a beer that is malty, but well-balanced. Expect flavors that are toasty with malt-driven esters. Highly flocculent and good choice for English pale ales, English brown ales, and mild ales.

Attenuation: 68-72%

Flocculation: High

Optimum Fermentation Temperature: 65-69°F (18-21°C)

Alcohol Tolerance: Medium-High

* **WLP038 Manchester Ale Yeast**

Top-fermenting strain that is traditionally good for top-cropping. Moderately flocculent with a clean, dry finish. Low ester profile, producing a highly balanced English-style beer.

Attenuation: 70-74%

Flocculation: Medium-High

Optimum Fermentation Temperature: 65-70°F (18-21°C)

Alcohol Tolerance: Medium-High

* **WLP039 East Midlands Ale Yeast**

British style ale yeast with a very dry finish. Medium to low fruit and fusel alcohol production. Good top fermenting yeast strain is well suited for top cropping (collecting). This yeast is well suited for pale ales, ambers, porters, and stouts.

Attenuation: 73-82%

Flocculation: Medium to High

Optimum Fermentation Temperature: 66-70°F (19-21°C)

Alcohol Tolerance: Medium

WLP041 Pacific Ale Yeast

A popular ale yeast from the Pacific Northwest. The yeast will clear from the beer well, and leave a malty profile. More fruity than WLP002, English Ale Yeast. Good yeast for English style ales including milds, bitters, IPA, porters, and English style stouts.

Attenuation: 65-70%

Flocculation: High

Optimum Fermentation Temperature: 65-68°F (18-20°C)

Alcohol Tolerance: Medium

WLP051 California Ale V Yeast

From Northern California. This strain is more fruity than WLP001, and slightly more flocculent. Attenuation is lower, resulting in a fuller bodied beer than with WLP001.

Attenuation: 70-75%

Flocculation: Medium to High

Optimum Fermentation Temperature: 66-70°F (19-21°C)

Alcohol Tolerance: Medium-High

WLP060 American Ale Yeast Blend

Our most popular yeast strain is WLP001, California Ale Yeast. This blend celebrates the strengths of California- clean, neutral fermentation, versatile usage, and adds two other strains that belong to the

same 'clean/neutral' flavor category. The additional strains create complexity to the finished beer. This blend tastes more lager like than WLP001. Hop flavors and bitterness are accentuated, but not to the extreme of California. Slight sulfur will be produced during fermentation.

Attenuation: 72-80%

Flocculation: Medium

Optimum Fermentation Temperature: 68-72°F (20-22°C)

Alcohol Tolerance: Medium High

WLP080 Cream Ale Yeast Blend

This is a blend of ale and lager yeast strains. The strains work together to create a clean, crisp, light American lager style ale. A pleasing estery aroma may be perceived from the ale yeast contribution. Hop flavors and bitterness are slightly subdued. Slight sulfur will be produced during fermentation, from the lager yeast.

Attenuation: 75-80%

Flocculation: Medium

Optimum Fermentation Temperature: 65-70°F (18-21°C)

Alcohol Tolerance: Medium High

WLP090 San Diego Super Yeast

A super clean, super-fast fermenting strain. A low ester-producing strain that results in a balanced, neutral flavor and aroma profile. Alcohol-tolerant and very versatile for a wide variety of styles. Similar to California Ale Yeast WLP001 but it generally ferments faster.

Optimal Fermentation Temperature: 65-68F

Attenuation: 76-83% +

Flocculation: Medium-High

Alcohol Tolerance: High

WLP099 Super High Gravity Ale Yeast

Can ferment up to 25% alcohol. From England. Produces ester character that increases with increasing gravity. Malt character dominates at lower gravities.

Attenuation: >80%

Flocculation: Medium

Optimum Fermentation Temperature: 65-69°F (18-21°C)

Alcohol Tolerance: Very High

SPECIALTY/BELGIAN YEAST

WLP300 Hefeweizen Ale Yeast

This famous German yeast is a strain used in the production of traditional, authentic wheat beers. It produces the banana and clove nose traditionally associated with German wheat beers and leaves the desired cloudy look of traditional German wheat beers.

Attenuation: 72-76%

Flocculation: Low

Optimum Fermentation Temperature: 68-72°F (20-22°C)

Alcohol Tolerance: Medium

WLP320 American Hefeweizen Ale Yeast

This yeast is used to produce the Oregon style American Hefeweizen. Unlike WLP300, this yeast produces a very slight amount of the banana and clove notes. It produces some sulfur, but is otherwise a

clean fermenting yeast, which does not flocculate well, producing a cloudy beer.

Attenuation: 70-75%

Flocculation: Low

Optimum Fermentation Temperature: 65-69°F (18-21°C)

Alcohol Tolerance: Medium

* WLP351 Bavarian Weizen Yeast

Former Yeast Lab W51 yeast strain, acquired from Dan McConnell. The description originally used by Yeast Lab still fits: "This strain produces a classic German-style wheat beer, with moderately high, spicy, phenolic overtones reminiscent of cloves."

Attenuation: 73-77%

Flocculation: Low

Optimum Fermentation Temperature: 66-70°F (19-21°C)

Alcohol Tolerance: Medium

WLP380 Hefeweizen IV Ale Yeast

Large clove and phenolic aroma and flavor, with minimal banana. Refreshing citrus and apricot notes. Crisp, drinkable hefeweizen. Less flocculent than WLP300, and sulfur production is higher.

Attenuation: 73-80%

Flocculation: Low

Optimum Fermentation Temperature: 66-70°F (19-21°C)

Alcohol Tolerance: Medium

WLP400 Belgian Wit Ale Yeast

Slightly phenolic and tart, this is the original yeast used to produce Wit in Belgium.

Attenuation: 74-78%

Flocculation: Low to Medium

Optimum Fermentation Temperature: 67-74°F (19-23°C)

Alcohol Tolerance: Medium

* WLP410 Belgian Wit II Ale Yeast

Less phenolic than WLP400, and more spicy. Will leave a bit more sweetness, and flocculation is higher than WLP400. Use to produce Belgian Wit, spiced Ales, wheat Ales, and specialty Beers.

Attenuation: 70-75%

Flocculation: Low to Medium

Optimum Fermentation Temperature: 67-74°F (19-23°C)

Alcohol Tolerance: Medium

WLP500 Trappist Ale Yeast

From one of the few remaining Trappist breweries remaining in the world, this yeast produces the distinctive fruitiness and plum characteristics. Excellent yeast for high gravity beers, Belgian ales, dubbels and trippels.

Attenuation: 75-80%

Flocculation: Medium to low

Optimum Fermentation Temperature: 65-72°F (18-22°C)

Lower temperatures (under 65°F (18°C)) will result in less fruity and more earthy beers.

Alcohol Tolerance: High

* **WLP510 Belgian Bastogne Ale Yeast**

A high gravity, Trappist style ale yeast. Produces dry beer with slight acidic finish. More 'clean' fermentation character than WLP500 or WLP530. Not as spicy as WLP530 or WLP550. Excellent yeast for high gravity beers, Belgian ales, dubbels and trippels.

Attenuation: 74-80%

Flocculation: Medium

Optimum Fermentation Temperature: 66-72°F (19-22°C)

Alcohol Tolerance: High

* **WLP515 Antwerp Ale Yeast**

Clean, almost lager like Belgian type ale yeast. Good for Belgian type pales ales and amber ales, or with blends to combine with other Belgian type yeast strains. Biscuity, ale like aroma present. Hop flavors and bitterness are accentuated. Slight sulfur will be produced during fermentation, which can give the yeast a lager like flavor profile.

Attenuation: 73-80%

Flocculation: Medium

Optimum Fermentation Temperature: 67-70°F (19-21°C)

Alcohol Tolerance: Medium

WLP530 Abbey Ale Yeast

Used to produce Trappist style beers. Similar to WLP500, but is less fruity and more alcohol tolerant (up to 15% ABV). Excellent yeast for high gravity beers, Belgian ales, dubbels and trippels.

Attenuation: 75-80%

Flocculation: Medium to high

Optimum Fermentation Temperature: 66-72°F (19-22°C)

Alcohol Tolerance: High

* **WLP540 Abbey IV Ale Yeast**

An authentic Trappist style yeast. Use for Belgian style ales, dubbels, trippels, and specialty beers. Fruit character is medium, in between WLP500 (high) and WLP530 (low).

Attenuation: 74-82%

Flocculation: Medium

Optimum Fermentation Temperature: 66-72°F (19-22°C)

Alcohol Tolerance: High

* **WLP545 Belgian Strong Ale Yeast**

From the Ardennes region of Belgium, this classic yeast strain produces moderate levels of ester and spicy phenolic character. Typically results in a dry, but balanced finish. This yeast is well suited for Belgian dark strongs, Abbey Ales, and Christmas beers.

Attenuation: 78-85%

Flocculation: Medium

Optimum Fermentation Temperature: 66-72°F (19-22°C)

Alcohol Tolerance: High

WLP550 Belgian Ale Yeast

Saisons, Belgian Ales, Belgian Reds, Belgian Browns, and White beers are just a few of the classic Belgian beer styles that can be created with this yeast strain. Phenolic and spicy flavors dominate the profile, with less fruitiness than WLP500.

Attenuation: 78-85%

Flocculation: Medium

Optimum Fermentation Temperature: 68-78°F (20-26°C)

Alcohol Tolerance: Medium-High

WLP565 Belgian Saison I Yeast

Classic Saison yeast from Wallonia. It produces earthy, peppery, and spicy notes. Slightly sweet. With high gravity Saisons, brewers may wish to dry the beer with an alternate yeast added after 75% fermentation.

Attenuation: 65-75%

Flocculation: Medium

Optimum Fermentation Temperature: 68-75°F (20-24°C)

Alcohol Tolerance: Medium

*** WLP566 Belgian Saison II Yeast**

Saison strain with more fruity ester production than with WLP565. Moderately phenolic, with a clove-like characteristic in finished beer flavor and aroma. Ferments faster than WLP565.

Attenuation: 78-85%

Flocculation: Medium

Optimum Fermentation Temperature: 68-78°F (20-26°C)

Alcohol Tolerance: Medium

WLP568 Belgian Style Saison Ale Yeast Blend

This blend melds Belgian style ale and Saison strains. The strains work in harmony to create complex, fruity aromas and flavors. The blend of yeast strains encourages complete fermentation in a timely manner. Phenolic, spicy, earthy, and clove like flavors are also created.

Attenuation: 70-80%

Flocculation: Medium

Optimum Fermentation Temperature: 70-80°F (21-27°C)

Alcohol Tolerance: Medium

WLP570 Belgian Golden Ale Yeast

From East Flanders, versatile yeast that can produce light Belgian ales to high gravity Belgian beers (12% ABV). A combination of fruitiness and phenolic characteristics dominate the flavor profile. Some sulfur is produced during fermentation, which will dissipate following the end of fermentation.

Attenuation: 73-78%

Flocculation: Low

Optimum Fermentation Temperature: 68-75°F (20-24°C)

Alcohol Tolerance: High

WLP575 Belgian Style Ale Yeast Blend

A blend of Trappist type yeast (2) and one Belgian ale type yeast. This creates a versatile blend that can be used for Trappist type beer, or a myriad of beers that can be described as 'Belgian type'.

Attenuation: 74-80%

Flocculation: Medium

Optimum Fermentation Temperature: 68-75°F (20-24°C)

Alcohol Tolerance: Medium-High

WINE/MEAD/CIDER YEAST

WLP700 Flor Sherry Yeast

This yeast develops a film (flor) on the surface of the wine. Creates green almond, granny smith and nougat characteristics found in sherry. Can also be used for Port, Madeira and other sweet styles. For use in secondary fermentation. Slow fermentor.

Alcohol Tolerance: 16%

Attenuation: >80%

Flocculation: N/A

Optimum Fermentation Temperature: >70°F (21°C)

WLP705 Sake Yeast

For use in rice based fermentations. For sake, use this yeast in conjunction with Koji (to produce fermentable sugar). WLP705 produces full body sake character, and subtle fragrance.

Alcohol Tolerance: 16%

Attenuation: >80%

Flocculation: N/A

Optimum Fermentation Temperature: >70°F (21°C)

WLP715 Champagne Yeast

Classic yeast, used to produce champagne, cider, dry meads, dry wines, or to fully attenuate barley wines/ strong ales. Neutral.

Alcohol Tolerance: 17%

Attenuation: >75%

Flocculation: Low

Optimum Fermentation Temperature: 70-75°F, (21-24°C)

WLP718 Avize Wine Yeast

Champagne isolate used for complexity in whites. Contributes elegance, especially in barrel fermented Chardonnays.

Alcohol Tolerance: 15%

Attenuation: >80%

Flocculation: Low

Optimum Fermentation Temperature: 60-90°F, (16-32°C)

WLP720 Sweet Mead/Wine Yeast:

A wine yeast strain that is less attenuative than WLP715, leaving some residual sweetness. Slightly fruity and will tolerate alcohol concentrations up to 15%. A good choice for sweet mead and cider, as well as Blush wines, Gewürztraminer, Sauternes, Riesling.

Alcohol Tolerance: 15%

Attenuation: <75%

Flocculation: Low

Optimum Fermentation Temperature: 70-75°F, (21-24°C)

WLP727 Steinberg-Geisenheim Wine Yeast

German in origin, this yeast has high fruit/ester production. Perfect for Riesling and Gewürztraminer. Moderate fermentation characteristics and cold tolerant.

Alcohol Tolerance: 14%

Attenuation: >80%

Flocculation: Low

Optimum Fermentation Temperature: 50-90°F, (10-32°C)

WLP730 Chardonnay White Wine Yeast

Dry wine yeast. Slight ester production, low sulfur dioxide production. Enhances varietal character.

WLP730 is a good choice for all white and blush wines, including Chablis, Chenin Blanc, Semillon, and Sauvignon Blanc. Fermentation speed is moderate.

Alcohol Tolerance: 14%

Attenuation: > 80%

Flocculation: Low

Optimum Fermentation Temperature: 50-90°F (10-32°C)

WLP735 French White Wine Yeast

Classic yeast for white wine fermentation. Slow to moderate fermenter and foam producer. Gives an enhanced creamy texture.

Alcohol Tolerance: 16%

Attenuation: >80%

Flocculation: Low

Optimum Fermentation Temperature: 60-90°F (16-32°C)

WLP740 Merlot Red Wine Yeast

Neutral, low fusel alcohol production. Will ferment to dryness, alcohol tolerance to 18%. Vigorous fermenter. WLP740 is well suited for Merlot, Shiraz, Pinot Noir, Chardonnay, Cabernet, Sauvignon Blanc, and Semillon.

Alcohol Tolerance: 18%

Attenuation: > 80%

Flocculation: Low

Optimum Fermentation Temperature: 60-90°F (16-32°C)

WLP749 Assmanshausen Wine Yeast

German red wine yeast, which results in spicy, fruit aromas. Perfect for Pinot Noir and Zinfandel. Slow to moderate fermenter which is cold tolerant.

Alcohol Tolerance: 16%

Attenuation: >80%

Flocculation: Low

Optimum Fermentation Temperature: 50-90°F (10-32°C)

WLP750 French Red Wine Yeast

Classic Bordeaux yeast for red wine fermentations. Moderate fermentation characteristics. Tolerates lower fermentation temperatures. Rich, smooth flavor profile.

Alcohol Tolerance: 17%

Attenuation: >80%

Flocculation: Low

Optimum Fermentation Temperature: 60-90°F (16-32°C)

WLP760 Cabernet Red Wine Yeast

High temperature tolerance. Moderate fermentation speed. Excellent for full-bodied red wines, ester production complements flavor. WLP760 is also suitable for Merlot, Chardonnay, Chianti, Chenin Blanc, and Sauvignon Blanc.

Alcohol Tolerance: 16%

Attenuation: >80%

Flocculation: Low

Optimum Fermentation Temperature: 60-90°F (16-32°C)

WLP770 Suremain Burgundy Wine Yeast

Emphasizes fruit aromas in barrel fermentations. High nutrient requirement to avoid volatile acidity production.

Alcohol Tolerance: 16%

Attenuation: >80%

Flocculation: Low

Optimum Fermentation Temperature: 60-90°F (16-32°C)

WLP775 English Cider Yeast

Classic cider yeast. Ferments dry, but retains flavor from apples. Sulfur is produced during fermentation, but will disappear in first two weeks of aging. Can also be used for wine and high gravity beers.

Attenuation: >80%

Flocculation: Medium

Optimum Fermentation Temperature: 68-75°F (20-24°C)

Alcohol Tolerance: Medium-High

LAGER YEAST

WLP800 Pilsner Lager Yeast

Classic pilsner strain from the premier pilsner producer in the Czech Republic. Somewhat dry with a malty finish, this yeast is best suited for European pilsner production.

Attenuation: 72-77%

Flocculation: Medium to High

Optimum Fermentation Temperature: 50-55°F (10-13°C)

Alcohol Tolerance: Medium

WLP802 Czech Budejovice Lager Yeast

Pilsner lager yeast from Southern Czech Republic. Produces dry and crisp lagers, with low diacetyl production.

Attenuation: 75-80%

Flocculation: Medium

Optimum Fermentation Temperature: 50-55°F (10-13°C)

Alcohol Tolerance: Medium

WLP810 San Francisco Lager Yeast

This yeast is used to produce the "California Common" style beer. A unique lager strain which has the ability to ferment up to 65 degrees while retaining lager characteristics. Can also be fermented down to 50 degrees for production of marzens, pilsners and other style lagers.

Attenuation: 65-70%

Flocculation: High

Optimum Fermentation Temperature: 58-65°F (14-18°C)

Alcohol Tolerance: Medium-High

*** WLP815 Belgian Lager Yeast**

Clean, crisp European lager yeast with low sulfur production. The strain originates from a very old brewery in West Belgium. Great for European style pilsners, dark lagers, Vienna lager, and American style lagers.

Attenuation: 72-78%

Flocculation: Medium

Optimum Fermentation Temperature: 50-55°F (10-12°C)

Alcohol Tolerance: 5-10%

WLP820 Oktoberfest/Märzen Lager Yeast

This yeast produces a very malty, bock like style. It does not finish as dry as WLP830. This yeast is much slower in the first generation than WLP830, so we encourage a larger starter to be used the first generation or schedule a longer lagering time.

Attenuation: 65-73%

Flocculation: Medium

Optimum Fermentation Temperature: 52-58°F (11-14°C)

Alcohol Tolerance: Medium-High

WLP830 German Lager Yeast

This yeast is one of the most widely used lager yeasts in the world. Very malty and clean, great for all German lagers, Pilsner, Oktoberfest, and Marzen.

Attenuation: 74-79%

Flocculation: Medium

Optimum Fermentation Temperature: 50-55°F (10-13°C)

Alcohol Tolerance: Medium

WLP833 German Bock Lager Yeast

From the Alps of southern Bavaria, this yeast produces a beer that is well balanced between malt and hop character. The excellent malt profile makes it well suited for Bocks, Doppelbocks, and Oktoberfest style beers. Very versatile lager yeast, it is so well balanced that it has gained tremendous popularity for use in Classic American style Pilsners. Also good for Helles style lager beer.

Attenuation: 70-76%

Flocculation: Medium

Optimum Fermentation Temperature: 48-55°F, (9-13°C)

Alcohol Tolerance: Medium-High

WLP838 Southern German Lager Yeast

This yeast is characterized by a malty finish and balanced aroma. It is a strong fermentor, produces slight sulfur, and low diacetyl.

Attenuation: 68-76%

Flocculation: Medium to High

Optimum Fermentation Temperature: 50-55°F (10-13°C)

Alcohol Tolerance: Medium

WLP840 American Lager Yeast

This yeast is used to produce American style lagers. Dry and clean with a very slight apple fruitiness. Sulfur and diacetyl production is minimal.

Attenuation: 75-80%

Flocculation: Medium

Optimum Fermentation Temperature: 50-55°F (10-13°C)

Alcohol Tolerance: Medium

WLP862 Cry Havoc

(Listen to [audio](#) about this strain from Chris White)

Licensed from Charlie Papazian, this strain can ferment at ale and lager temperatures, allowing brewers to produce diverse beer styles. The recipes in both Papazian's books, *The Complete Joy of Homebrewing* and *The Homebrewers Companion*, were originally developed and brewed with this yeast. A more detailed description of this yeast is available [here](#).

Ales:

Attenuation: 66-70

Flocculation: M-L

Optimum Fermentation Temperature: 68-74°F (20-23°C)

Optimum Cellaring Temperature: 50-55°F (10-13°C)

Alt beers can be cellared at lagering temperatures Lagers:

Attenuation: 66-70

Flocculation: L

Optimum Fermentation Temperature: 55-58°F (13-14°C)

Optimum Lagering Temperature: 32-37°F (0-3)X°

*** WLP885 Zurich Lager Yeast**

Swiss style lager yeast. With proper care, this yeast can be used to produce lager beer over 11% ABV. Sulfur and diacetyl production is minimal. Original culture provided to White Labs by Marc Sedam.

Attenuation: 70-80%.

Flocculation: Medium

Optimum Fermentation Temperature: 50-55°F (10-13°C)

Alcohol Tolerance: Very High

*** WLP920 Old Bavarian Lager Yeast**

From Southern Germany, this yeast finishes malty with a slight ester profile. Use in beers such as Oktoberfest, Bock, and Dark Lagers.

Attenuation: 66-73%

Flocculation: Medium

Optimum Fermentation Temperature: 50-55°F (10-13°C)

Alcohol Tolerance: Medium-High

*** WLP940 Mexican Lager Yeast**

From Mexico City, this yeast produces clean lager beer, with a crisp finish. Good for Mexican style light lagers, as well as dark lagers.

Attenuation: 70-78%

Flocculation: Medium

Optimum Fermentation Temperature: 50-55°F (10-13°C)

Alcohol Tolerance: Medium

WYeast Homebrew Yeast Strain Descriptions

ALES

YEAST STRAIN: 1007 | German Ale™

A true top cropping yeast with low ester formation and a broad temperature range. Fermentation at higher temperatures may produce mild fruitiness. This powdery strain results in yeast that remains in suspension post fermentation. Beers mature rapidly, even when cold fermentation is used. Low or no detectable diacetyl.

Flocculation: low

Attenuation: 73-77%

Temperature Range: 55-68° F (13-20° C)

Alcohol Tolerance: approximately 11% ABV

Styles: American Wheat or Rye Beer, Berliner Weisse, Bière de Garde, Düsseldorf Altbier, Kölsch, Northern German Altbier

YEAST STRAIN: 1010 | American Wheat™

A strong fermenting, true top cropping yeast that produces a dry, slightly tart, crisp beer. Ideal for beers when a low ester profile is desirable.

Flocculation: Low

Attenuation: 74-78%

Temperature Range: 58-74° F (14-23° C)

Alcohol Tolerance: approximately 10% ABV

Styles: American Wheat or Rye Beer, Cream Ale, Düsseldorf Altbier, Kölsch, Northern German Altbier

YEAST STRAIN: 1028 | London Ale™

A rich, mineral profile that is bold and crisp with some fruitiness. Often used for higher gravity ales and when a high level of attenuation is desired.

Flocculation: Medium-Low

Attenuation: 73-77%

Temperature Range: 60-72F, 15-22C

Alcohol Tolerance: 11% ABV

Styles: Brown Porter, Dry Stout, English Barleywine, Foreign Extra Stout Mild, Northern English Brown Ale Old Ale, Robust Porter, Russian Imperial Stout

YEAST STRAIN: 1056 | American Ale™

Very clean, crisp flavor characteristics with low fruitiness and mild ester production. A very versatile yeast for styles that desire dominant malt and hop character. This strain makes a wonderful “House” strain. Mild citrus notes develop with cooler 60-66°F (15-19°C) fermentations. Normally requires filtration for bright beers.

Flocculation: Medium-Low

Attenuation: 73-77%

Temperature Range: 60-72F, 15-22C

Alcohol Tolerance: 11% ABV

Styles: American Amber Ale, American Barleywine, American Brown Ale, American IPA, American Pale Ale, American Stout, Braggot, Brown Porter, Christmas/Winter Specialty Spiced Beer, Cream Ale, Dry Stout, Fruit Beer, Imperial IPA, Irish Red Ale, Other Smoked Beer, Russian Imperial Stout, Spice, Herb, or Vegetable Beer, Strong Scotch Ale, Wood-Aged Beer

YEAST STRAIN: 1084 | Irish Ale™

This versatile yeast ferments extremely well in dark worts. It is a good choice for most high gravity beers. Beers fermented in the lower temperature range produce a dry, crisp profile with subtle fruitiness. Fruit and complex esters will increase when fermentation temperatures are above 64°F (18°C).

Flocculation: Medium

Attenuation: 71-75%

Temperature Range: 62-72F, 16-22C

Alcohol Tolerance: 12% ABV

Styles: American Barleywine, Baltic Porter, Dry Stout, Foreign Extra Stout, Imperial IPA, Irish Red Ale, Oatmeal Stout, Other Smoked Beer, Robust Porter, Scottish Export 80/-, Scottish Heavy 70/-, Scottish Light 60/-, Spice, Herb, or Vegetable Beer, Strong Scotch Ale, Sweet Stout, Wood-Aged Beer

YEAST STRAIN: 1098 | British Ale™

This yeast allows malt and hop character to dominate the profile. It ferments dry and crisp, slightly tart, fruity and well balanced. Beers will finish clean and neutral. Ferments well down to 64°F (18°C).

Flocculation: Medium

Attenuation: 73-75%

Temperature Range: 64-72 F, 18-22C

Alcohol Tolerance: 10% ABV

Styles: Blonde Ale, English Barleywine, Northern English Brown Ale, Robust Porter, Scottish Export 80/-, Scottish Heavy 70/-, Scottish Light 60/-

YEAST STRAIN: 1099 | Whitbread Ale™

A mildly malty and slightly fruity fermentation profile. It is less tart and dry than Wyeast 1098 British Ale. With good flocculation characteristics, this yeast clears well without filtration. Low fermentation temperatures will produce a clean finish with a very low ester profile.

Flocculation: Medium-High

Attenuation: 68-72%

Temperature Range: 64-75F, 18-24C

Alcohol Tolerance: 10% ABV

Styles: Blonde Ale, English IPA, Extra Special/Strong Bitter (English Pale Ale), Oatmeal Stout, Southern English Brown, Special/Best/Premium Bitter, Standard/Ordinary Bitter, Sweet Stout

YEAST STRAIN: 1187 | Ringwood Ale™

A top cropping yeast strain with unique fermentation and flavor characteristics. Expect distinct fruit esters with a malty, complex profile. Flocculation is high, and the beer will clear well without filtration. A thorough diacetyl rest is recommended after fermentation is complete.

Flocculation: High

Attenuation: 68-72%

Temperature Range: 64-74F, 18-23C

Alcohol Tolerance: 10% ABV

Styles: American IPA, American Stout, Fruit Beer, Mild, Oatmeal Stout, Southern English Brown

YEAST STRAIN: 1272 | American Ale II™

With many of the best qualities that brewers look for when brewing American styles of beer, this strain's performance is consistent and it makes great beer. This versatile strain is a very good choice for a "House" strain. Expect a soft, clean profile with hints of nut, and a slightly tart finish. Ferment at warmer temperatures to accentuate hop character with an increased fruitiness. Or, ferment cool for a clean, light citrus character. It attenuates well and is reliably flocculent, producing bright beer without filtration.

Flocculation: Medium-High

Attenuation: 72-76%

Temperature Range: 60-72F, 15-22C

Alcohol Tolerance: 10% ABV

Styles: American Amber Ale, American Brown Ale, American IPA, American Pale Ale, American Stout, Blonde Ale, Fruit Beer, Imperial IPA, Wood-Aged Beer

YEAST STRAIN: 1275 | Thames Valley Ale™

This strain produces classic British bitters with a rich, complex flavor profile. The yeast has a light malt character, low fruitiness, low esters and is clean and well balanced.

Flocculation: medium-low

Attenuation: 77%

Temperature Range: 62-72° F (16-22° C)

Alcohol Tolerance: approximately 10% ABV

Styles: Brown Porter, Dry Stout, Düsseldorf Altbier, Extra Special/Strong Bitter (English Pale Ale), Foreign Extra Stout, Northern English Brown Ale, Robust Porter, Special/Best/Premium Bitter, Standard/Ordinary Bitter

YEAST STRAIN: 1318 | London Ale III™

Originating from a traditional London brewery, this yeast has a wonderful malt and hop profile. It is a true top cropping strain with a fruity, very light and softly balanced palate. This strain will finish slightly sweet.

Flocculation: high

Attenuation: 71-75%

Temperature Range: 64-74° F (18-23° C)

Alcohol Tolerance: approximately 10% ABV

Styles: American Amber Ale, English Barleywine, English IPA, Extra Special/Strong Bitter (English Pale Ale), Mild, Oatmeal Stout, Old Ale, Scottish Export 80/-, Scottish Heavy 70/-, Scottish Light 60/-, Southern English Brown, Special/Best/Premium Bitter, Standard/Ordinary Bitter, Sweet Stout

YEAST STRAIN: 1332 | Northwest Ale™

One of the classic ale strains from a Northwest U.S. Brewery. It produces a malty and mildly fruity ale with good depth and complexity.

Flocculation: high

Attenuation: 67-71%

Temperature Range: 65-75° F (18-24° C)

Alcohol Tolerance: approximately 10% ABV

Styles: American Amber Ale, American Barleywine, American Brown Ale, American IPA, American Pale Ale, American Stout, Blonde Ale, Classic American Pilsner, Fruit Beer, Imperial IPA, Spice, Herb, or Vegetable Beer

YEAST STRAIN: 1335 | British Ale II™

A classic British ale profile with good flocculation and malty flavor characteristics. It will finish crisp, clean and fairly dry.

Flocculation: high

Attenuation: 73-76%

Temperature Range: 63-75° F (17-24° C)

Alcohol Tolerance: approximately 10% ABV

Styles: American Brown Ale, Brown Porter, Cream Ale, Dry Stout, English Barleywine, English IPA, Extra Special/Strong Bitter (English Pale Ale), Foreign Extra Stout, Irish Red Ale, Northern English Brown Ale, Special/Best/Premium Bitter, Standard/Ordinary Bitter

YEAST STRAIN: 1450 | Denny's Favorite 50

This terrific all-round yeast can be used for almost any beer style, and is a mainstay of one of our local homebrewers, Mr. Denny Conn. It is unique in that it produces a big mouthfeel and accentuates the malt, caramel, or fruit character of a beer without being sweet or under-attenuated..

Flocculation: Low

Attenuation: 74-76%

Temperature Range: 60-70F 15-21C

Alcohol Tolerance: ABV 10%

Styles: American Amber Ale, American Brown Ale, American IPA, American Pale Ale, American Stout, Braggot, Brown Porter, Christmas/Winter Specialty Spiced Beer, Classic Rauchbier, Cream Ale, Fruit Beer, Imperial IPA, Irish Red Ale, Other Smoked Beer, Russian Imperial Stout, Spice, Herb, or Vegetable Beer, Strong Scotch Ale, Wood-Aged Beer

YEAST STRAIN: 1469 | West Yorkshire Ale

This strain produces ales with a full chewy malt flavor and character, but finishes dry, producing famously balanced beers. Expect moderate nutty and stone-fruit esters. Best used for the production of cask-conditioned bitters, ESB and mild ales. Reliably flocculent, producing bright beer without filtration.

Flocculation: High

Attenuation: 67-71%

Temperature Range: 64-72°F (18-22°C)

Alcohol Tolerance: 9% ABV

Styles: English IPA, Extra Special/Strong Bitter (English Pale Ale), Oatmeal Stout, Southern English Brown, Special/Best/Premium Bitter, Standard/Ordinary Bitter, Sweet Stout

YEAST STRAIN: 1728 | Scottish Ale™

Our Scottish ale strain is ideally suited for the strong, malty ales of Scotland. This strain is very versatile, and is often used as a “House” strain as it ferments neutral and clean. Higher fermentation temperatures will result in an increased ester profile.

Flocculation: high

Attenuation: 69-73%

Temperature Range: 55-75° F (13-24° C)

Alcohol Tolerance: approximately 12% ABV

Styles: American Barleywine, Baltic Porter, Braggot, Christmas/Winter Specialty Spiced Beer, Foreign Extra Stout, Imperial IPA, Old Ale, Other Smoked Beer, Russian Imperial Stout, Scottish Export 80/-, Scottish Heavy 70/-, Scottish Light 60/-, Strong Scotch Ale, Wood-Aged Beer

YEAST STRAIN: 1968 | London ESB Ale™

A very good cask conditioned ale strain, this extremely flocculent yeast produces distinctly malty beers. Attenuation levels are typically less than most other yeast strains which results in a slightly sweeter finish. Ales produced with this strain tend to be fruity, increasingly so with higher fermentation temperatures of 70-74°F (21-23° C). A thorough diacetyl rest is recommended after fermentation is complete. Bright beers are easily achieved within days without any filtration.

Flocculation: Very High

Attenuation: 67-71%

Temperature Range: 64-72F, 18-22C

Alcohol Tolerance: 9% ABV

Styles: English Barleywine, English IPA, Extra Special/Strong Bitter (English Pale Ale), Fruit Beer, Mild, Old Ale, Southern English Brown, Special/Best/Premium Bitter, Spice, Herb, or Vegetable Beer, Standard/Ordinary Bitter, Wood-Aged Beer

YEAST STRAIN: 2565 | Kölsch™

This strain is a classic, true top cropping yeast strain from a traditional brewery in Cologne, Germany. Beers will exhibit some of the fruity character of an ale, with a clean lager like profile. It produces low or no detectable levels of diacetyl. This yeast may also be used to produce quick-conditioning pseudo-lager beers and ferments well at cold 55-60°F (13-16°C) range. This powdery strain results in yeast that remain in suspension post fermentation. It requires filtration or additional settling time to produce bright beers.

Flocculation: low

Attenuation: 73-77%

Temperature Range: 56-70° F (13-21° C)

Alcohol Tolerance: approximately 10% ABV

Styles: American Wheat or Rye Beer, Berliner Weisse, Bière de Garde, Cream Ale, Düsseldorf Altbier, Fruit Beer, Kölsch, Northern German Altbier, Spice, Herb, or Vegetable Beer

LAGERS

YEAST STRAIN: 2000 | Budvar Lager™

The Budvar strain has a nice malty nose with subtle fruit tones and a rich malt profile on the palate. It finishes malty but dry, well balanced and crisp. Hop character comes through in the finish.

Flocculation: Medium-High

Attenuation: 71-75%

Temperature Range: 48-56F, 9-13C

Alcohol Tolerance: 9% ABV

Styles: Bohemian Pilsner, Classic American Pilsner, Dortmund Export, Lite American Lager

YEAST STRAIN: 2001 | Urquell Lager™

With a mild fruit and floral aroma this strain has a very dry and clean palate with a full mouthfeel and nice subtle malt character. It has a very clean and neutral finish.

Flocculation: Medium-High

Attenuation: 72-76%

Temperature Range: 48-56F, 9-13C

Alcohol Tolerance: 9% ABV

Styles: Bohemian Pilsner

YEAST STRAIN: 2007 | Pilsen Lager™

Wyeast 2007 is the classic American lager strain. This mild, neutral strain produces beers with a nice malty character and a smooth palate. It ferments dry and crisp with minimal sulfur or diacetyl. Beers from this strain exhibit the characteristics of the most popular lager in America.

Flocculation: Medium

Attenuation: 71-75%

Temperature Range: 48-56F, 9-13C

Alcohol Tolerance: 9% ABV

Styles: Classic American Pilsner, Dark American Lager, German Pilsner (Pils), Lite American Lager, Premium American Lager, Schwarzbier (Black Beer), Standard American Lager

YEAST STRAIN: 2035 | American Lager™

A complex and aromatic strain that can be used for a variety of lager beers. This strain is an excellent choice for Classic American Pilsner beers.

Flocculation: Medium

Attenuation: 73-77%

Temperature Range: 48-58F, 9-14C

Alcohol Tolerance: 9% ABV

Styles: Classic American Pilsner, Dark American Lager, Lite American Lager, Premium American Lager, Standard American Lager

YEAST STRAIN: 2042 | Danish Lager™

This yeast is a good choice for Dortmund-style lagers. It will ferment crisp and dry with a soft, rounded profile that accentuates hop characteristics.

Origin: Milwaukee, WI

Flocculation: Low

Attenuation: 73-77%

Temperature Range: 46-56F, 8-13C

Alcohol Tolerance: 9% ABV

Styles: Classic American Pilsner, Dark American Lager, Dortmunder Export, Lite American Lager, Munich Helles, Premium American Lager, Standard American Lager

YEAST STRAIN: 2112 | California Lager™

This strain is particularly well suited for producing 19th century-style West Coast beers with woody/minty hop flavor. It retains lager characteristics at temperatures up to 65°F (18°C) and produces malty, brilliantly clear beers. This strain is not recommended for cold temperature fermentation.

Flocculation: high

Attenuation: 67-71%

Temperature Range: 58-68° F (14-20° C)

Alcohol Tolerance: approximately 9% ABV

Styles: Baltic Porter, California Common Beer, Christmas/Winter Specialty Spiced Beer, Cream Ale, Other Smoked Beer, Premium American Lager, Spice, Herb, or Vegetable Beer

YEAST STRAIN: 2124 | Bohemian Lager™

This Carlsberg type yeast is the most widely used lager strain in the world. This strain produces a distinct malty profile with some ester character and a crisp finish. A versatile strain, that is great to use with lagers or Pilsners for fermentations in the 45-55°F (8-12°C) range. It may also be used for Common beer production with fermentations at 65-68°F (18-20°C). A thorough diacetyl rest is recommended after fermentation is complete.

Flocculation: Medium-low

Attenuation: 73-77%

Temperature Range: 45-68F, 8-22C

Alcohol Tolerance: 9% ABV

Styles: Baltic Porter, Bière de Garde, Bohemian Pilsner, Classic American Pilsner, Dark American Lager, Doppelbock, Dortmunder Export, Eisbock, German Pilsner (Pils), Maibock/Helles Bock, Munich Dunkel, Munich Helles, Oktoberfest/Märzen, Schwarzbier (Black Beer), Traditional Bock, Vienna Lager

YEAST STRAIN: 2206 | Bavarian Lager

Used by many German breweries to produce rich, full-bodied, malty beers, this strain is a good choice for bocks and doppelbocks. A thorough diacetyl rest is recommended after fermentation is complete.

Flocculation: medium-high

Attenuation: 73-77%

Temperature Range: 46-58° F (8-14° C)

Alcohol Tolerance: approximately 9% ABV

Styles: Classic Rauchbier, Doppelbock, Eisbock, Maibock/Helles Bock, Munich Dunkel, Oktoberfest/Märzen, Schwarzbier (Black Beer), Traditional Bock

YEAST STRAIN: 2278 | Czech Pils™

Originating from the home of great Pilsners in the Czech Republic, this classic Pilsner strain will finish dry and malty. It is the perfect choice for Pilsners and all malt beers. Sulfur produced during fermentation can be reduced with warmer fermentation temperatures 58°F (14°C) and will dissipate with conditioning.

Flocculation: Medium-High

Attenuation: 70-74%

Temperature Range: 50-58F, 10-14C

Alcohol Tolerance: 9% ABV

Styles: Bohemian Pilsner

YEAST STRAIN: 2308 | Munich Lager™

This is a unique strain, capable of producing fine lagers. It is very smooth, well-rounded and full-bodied. A thorough diacetyl rest is recommended after fermentation is complete.

Flocculation: medium

Attenuation: 70-74%

Temperature Range: 48-56° F (9-13° C)

Alcohol Tolerance: approximately 9% ABV

Styles: Classic Rauchbier, Doppelbock, Eisbock, Maibock/Helles Bock, Munich Dunkel, Oktoberfest/Märzen, Traditional Bock, Vienna Lager

YEAST STRAIN: 2633 | Oktoberfest Lager Blend™

This blend of lager strains is designed to produce a rich, malty, complex and full bodied Oktoberfest style beer. It attenuates well while leaving plenty of malt character and mouthfeel. This strain is low in sulfur production.

Flocculation: medium-low

Attenuation: 73-77%

Temperature Range: 48-58° F (9-14° C)

Alcohol Tolerance: approximately 9% ABV

Styles: Baltic Porter, Classic Rauchbier, Oktoberfest/Märzen, Vienna Lager

BELGIAN ALES

YEAST STRAIN: 1214 | Belgian Abbey™

A widely used and alcohol tolerant Abbey yeast that is suitable for a variety of Belgian style ales. This strain produces a nice ester profile as well as slightly spicy alcohol notes. It can be slow to start; however, it attenuates well.

Flocculation: medium-low

Attenuation: 74-78%

Temperature Range: 68-78° F (20-24° C)

Alcohol Tolerance: approximately 12% ABV

Styles: Belgian Dark Strong Ale, Belgian Dubbel, Belgian Specialty Ale, Belgian Tripel, Christmas/Winter Specialty Spiced Beer, Witbier

YEAST STRAIN: 1388 | Belgian Strong Ale™

The classic choice for brewing golden strong ales. This alcohol tolerant strain will produce a complex ester profile balanced nicely with subtle phenolics. Malt flavors and aromas will remain even with a well attenuated dry, tart finish. It may continue to produce CO2 for an extended period after packaging or collection.

Flocculation: low

Attenuation: 74-78%

Temperature Range: 64-80° F (18-27° C)

Alcohol Tolerance: approximately 12-13% ABV

Styles: Belgian Blond Ale, Belgian Golden Strong Ale, Belgian Specialty Ale, Belgian Tripel, Bière de Garde, Christmas/Winter Specialty Spiced Beer

YEAST STRAIN: 1762 | Belgian Abbey II™

An excellent yeast strain for use in Belgian dark strong ales. This strain has a relatively “clean profile” which allows a rich malt and distinctive ethanol character to shine. Delicate dried fruit esters can be produced when used at higher fermentation temperatures or in a high gravity wort.

Flocculation: medium

Attenuation: 73-77%

Temperature Range: 65-75° F (18-24° C)

Alcohol Tolerance: approximately 12% ABV

Styles: American Barleywine, Belgian Blond Ale, Belgian Dark Strong Ale, Belgian Golden Strong Ale, Belgian Specialty Ale, Bière de Garde, Russian Imperial Stout, Strong Scotch Ale

YEAST STRAIN: 3056 | Bavarian Wheat Blend™

This proprietary blend of a top-fermenting neutral ale strain and a Bavarian wheat strain is a great choice when a subtle German style wheat beer is desired. The complex esters and phenolics from the wheat strain are nicely softened and balanced by the neutral ale strain.

Flocculation: Medium

Attenuation: 73-77%

Temperature Range: 64-74F, 18-23C

Alcohol Tolerance: 10% ABV

Styles: Dunkelweizen, Weizen/Weissbier, Weizenbock

YEAST STRAIN: 3068 | Weihenstephan Weizen™

The classic and most popular German wheat beer strain used worldwide. This yeast strain produces a beautiful and delicate balance of banana esters and clove phenolics. The balance can be manipulated towards ester production through increasing the fermentation temperature, increasing the wort density, and decreasing the pitch rate. Over pitching can result in a near complete loss of banana character. Decreasing the ester level will allow a higher clove character to be perceived. Sulfur is commonly produced, but will dissipate with conditioning. This strain is very powdery and will remain in suspension for an extended amount of time following attenuation. This is true top cropping yeast and requires fermenter headspace of 33%.

Flocculation: low

Attenuation: 73-77%

Temperature Range: 64-75° F (18-24° C)

Alcohol Tolerance: approximately 10% ABV

Styles: Dunkelweizen, Fruit Beer, German Hefe-Weizen, Roggenbier (German Rye Beer), Weizen/Weissbier, Weizenbock

YEAST STRAIN: 3278 | Belgian Lambic Blend™

This blend contains yeast and bacteria cultures important to the production of spontaneously fermented beers of the Lambic region. Specific proportions of a Belgian style ale strain, a sherry strain, two Brettanomyces strains, a Lactobacillus culture, and a Pediococcus culture produce the desirable flavor components of these beers as they are brewed in West Flanders. Propagation of this culture is not recommended and will result in a change of the proportions of the individual components. This blend will produce a very dry beer due to the super-attenuative nature of the mixed cultures.

Flocculation: Variable

Attenuation: 70-80%

Temperature Range: 63-75° F (17-24° C)

Alcohol Tolerance: approximately 11% ABV

Styles: Flanders Red Ale, Fruit Lambic, Gueuze, Straight (Unblended) Lambic

YEAST STRAIN: 3333 | German Wheat™

A highly flocculent German wheat beer strain that is the perfect choice for use in Kristallweizen. This yeast strain produces a beautiful and delicate balance of banana esters and clove phenolics similar to the popular Wyeast 3068. However, this strain will sediment rapidly, resulting in bright beer without filtration. The balance can be manipulated towards ester production through increasing fermentation temperature, increasing the wort density, and decreasing the pitch rate. Over pitching can result in a near complete loss of banana character. Sulfur is commonly produced, but will dissipate with conditioning.

Origin: Germany

Flocculation: High

Attenuation: 70-76%

Temperature Range: 63-75F, 17-24C

Alcohol Tolerance: 10% ABV

Styles: Dunkelweizen, German Hefe-Weizen, Roggenbier (German Rye Beer), Weizen/Weissbier, Weizenbock

YEAST STRAIN: 3463 | Forbidden Fruit™

A widely used strain in the production of Witbier and Grand Cru. This yeast will produce spicy phenolics which are balanced nicely by a complex ester profile. The subtle fruit character and dry tart finish will complement wheat malt, orange peel and spice additions typical of Wits.

Flocculation: Low

Attenuation: 72-76%

Temperature Range: 63-76F, 17-24C

Alcohol Tolerance: 12% ABV

Styles: Belgian Specialty Ale, Witbier

YEAST STRAIN: 3522 | Belgian Ardennes™

One of the great and versatile strains for the production of classic Belgian style ales. This strain produces a beautiful balance of delicate fruit esters and subtle spicy notes; with neither one dominating. Unlike many other Belgian style strains, this strain is highly flocculent and results in bright beers.

Flocculation: high

Attenuation: 72-76%

Temperature Range: 65-76° F (18-24° C)

Alcohol Tolerance: approximately 12% ABV

Styles: Belgian Blond Ale, Belgian Dark Strong Ale, Belgian Dubbel, Belgian Golden Strong Ale, Belgian Pale Ale, Belgian Specialty Ale, Belgian Tripel, Flanders Brown Ale/Oud Bruin

YEAST STRAIN: 3638 | Bavarian Wheat™

A complex alternative to the standard German wheat strain profile. This strain produces apple, pear, and plum esters in addition to the dominant banana character. The esters are complemented nicely by clove and subtle vanilla phenolics. The balance can be manipulated towards ester production through increasing fermentation temperature, increasing the wort density, and decreasing the pitch rate. Over pitching can result in a near complete loss of banana character. Decreasing the ester level will allow a higher clove character to be perceived. Sulfur is commonly produced, but will dissipate with conditioning. This strain is very powdery and will remain in suspension for an extended amount of time following attenuation. This is true top cropping yeast and requires fermenter headspace of 33%.

Flocculation: Low

Attenuation: 70-76%

Temperature Range: 64-75F, 18-24C

Alcohol Tolerance: 10% ABV

Styles: Dunkelweizen, German Hefe-Weizen, Roggenbier (German Rye Beer), Weizen/Weissbier, Weizenbock

YEAST STRAIN: 3711 | French Saison

A very versatile strain that produces Saison or farmhouse style beers as well as other Belgian style beers that are highly aromatic (estery), peppery, spicy and citrusy. This strain enhances the use of spices and aroma hops, and is extremely attenuative but leaves an unexpected silky and rich mouthfeel. This strain can also be used to re-start stuck fermentations or in high gravity beers.

Flocculation: Low

Attenuation: 77-83%

Temperature Range: 65-77F 18-25C

Alcohol Tolerance: ABV 12%

Styles: Belgian Blond Ale, Belgian Dark Strong Ale, Belgian Golden Strong Ale, Belgian Specialty Ale, Bière de Garde, Saison

YEAST STRAIN: 3724 | Belgian Saison™

This strain is the classic farmhouse ale yeast. A traditional yeast that is spicy with complex aromatics, including bubble gum. It is very tart and dry on the palate with a mild fruitiness. Expect a crisp, mildly acidic finish that will benefit from elevated fermentation temperatures. This strain is notorious for a rapid and vigorous start to fermentation, only to stick around 1.035 S.G. Fermentation will finish, given time and warm temperatures. Warm fermentation temperatures at least 90°F (32°C) or the use of a secondary strain can accelerate attenuation.

Flocculation: Low

Attenuation: 76-80%

Temperature Range: 70-95F, 21-35C

Alcohol Tolerance: 12% ABV

Styles: Saison

YEAST STRAIN: 3763 | Roeselare Ale Blend

Our blend of lambic cultures produce beer with a complex, earthy profile and a distinctive pie cherry sourness. Aging up to 18 months is required for a full flavor profile and acidity to develop. Specific proportions of a Belgian style ale strain, a sherry strain, two Brettanomyces strains, a Lactobacillus

culture, and a *Pediococcus* culture produce the desirable flavor components of these beers as they are brewed in West Flanders. Propagation of this culture is not recommended and will result in a change of the proportions of the individual components. This blend will produce a very dry beer due to the super-attenuative nature of the mixed cultures.

Flocculation: variable

Attenuation: 80%

Temperature Range: 65-85F 18-30C

Alcohol Tolerance: ABV 11%

Styles: Flanders Brown Ale/Oud Bruin, Fruit Lambic, Gueuze, Straight (Unblended) Lambic

YEAST STRAIN: 3787 | Trappist High Gravity™

A classic strain selection for brewing Belgian dubbel or Belgian tripel. This Abbey strain produces a nice balance of complex fruity esters and phenolics, making it desirable for use in other Belgian style ales as well. A flocculent, true top cropping yeast (additional headspace is recommended), that will work over a broad temperature range. This strain makes a great Belgian style “House” strain.

Flocculation: Medium

Attenuation: 74-78%

Temperature Range: 64-78F, 18-25C

Alcohol Tolerance: 11 to 12% ABV or higher

Styles: Belgian Dubbel, Belgian Golden Strong Ale, Belgian Specialty Ale, Belgian Tripel, Bière de Garde

YEAST STRAIN: 3942 | Belgian Wheat™

Isolated from a small Belgian brewery, this strain produces beers with moderate esters and minimal phenolics. Apple, bubblegum and plum-like aromas blend nicely with malt and hops. This strain will finish dry with a hint of tartness.

Flocculation: medium

Attenuation: 72-76%

Temperature Range: 64-74° F (18-23° C)

Alcohol Tolerance: approximately 12% ABV

Styles: Belgian Pale Ale, Belgian Tripel, Witbier

YEAST STRAIN: 3944 | Belgian Witbier™

This versatile witbier yeast strain can be used in a variety of Belgian style ales. This strain produces a complex flavor profile dominated by spicy phenolics with low to moderate ester production. It is a great strain choice when you want a delicate clove profile not to be overshadowed by esters. It will ferment fairly dry with a slightly tart finish that compliments the use of oats, malted and unmalted wheat. This strain is a true top cropping yeast requiring full fermenter headspace of 33%.

Flocculation: Medium

Attenuation: 72-76%

Temperature Range: 62-75F, 16-24C

Alcohol Tolerance: 11 to 12% ABV

Styles: Belgian Dubbel, Belgian Tripel, Spice, Herb, or Vegetable Beer, Witbier

LAMBICS

YEAST STRAIN: 5112 | *Brettanomyces bruxellensis*™

This strain of wild yeast was isolated from brewery cultures in the Brussels region of Belgium. It produces the classic “sweaty horse blanket” character of indigenous beers such as gueuze, lambics and

sour browns and may form a pellicle in bottles or casks. The strain is generally used in conjunction with *S. cerevisiae*, as well as other wild yeast and lactic bacteria. At least 3-6 months aging is generally required for flavor to fully develop.

Flocculation: medium

Attenuation: very high

Temperature Range: 60-75° F (15-24° C)

Alcohol Tolerance: approximately 12% ABV

Styles: Flanders Red Ale, Fruit Lambic, Gueuze, Straight (Unblended) Lambic

YEAST STRAIN: 5335™ | Lactobacillus

Lactic acid bacteria isolated from a Belgian brewery. This culture produces moderate levels of acidity and is commonly found in many types of beers including gueuze, lambics, sour brown ales and Berliner Weisse. It is always used in conjunction with *S. cerevisiae* and often with various wild yeast. Use in beers below 10 IBU is recommended due to the culture's sensitivity to hop compounds.

Flocculation:

Attenuation:

Temperature Range: 60-95° F (15-35° C)

Alcohol Tolerance: approximately 9% ABV

Styles: Berliner Weisse, Flanders Brown Ale/Oud Bruin, Flanders Red Ale, Fruit Lambic, Gueuze, Straight (Unblended) Lambic

YEAST STRAIN: 5526 | Brettanomyces lambicus™

This is a wild yeast strain isolated from Belgian lambic beers. It produces a pie cherry-like flavor and sourness along with distinct "Brett" character. A pellicle may form in bottles or casks. To produce the classic Belgian character, this strain works best in conjunction with other yeast and lactic bacteria. It generally requires 3-6 months of aging to fully develop flavor characteristics.

Flocculation: medium

Attenuation: very high

Temperature Range: 60-75° F (15-24° C)

Alcohol Tolerance: approximately 12% ABV

Styles: Berliner Weisse, Flanders Red Ale, Fruit Lambic, Gueuze, Straight (Unblended) Lambic

YEAST STRAIN: 5733 | Pediococcus™

Lactic acid bacteria used in the production of Belgian style beers where additional acidity is desirable. Often found in gueuze and other Belgian style beer. Acid production will increase with storage time. It may also cause "ropiness" and produce low levels of diacetyl with extended storage time.

Flocculation:

Attenuation:

Temperature Range: 60-95° F (15-35° C)

Alcohol Tolerance: approximately 9% ABV

Styles: Fruit Lambic, Gueuze, Straight (Unblended) Lambic