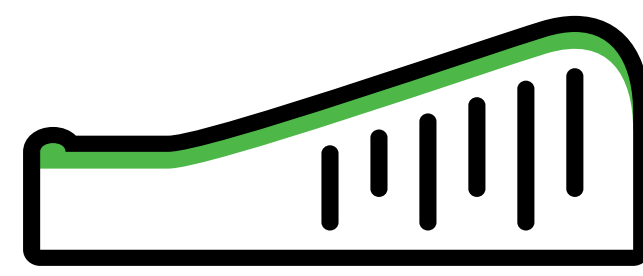


2022 STRAIN COLLECTION



ESCARPMENT LABORATORIES



YEAST LIGHTNING

Stress less about yeast health.

Our yeast nutrient blend, tailored for the unique needs of beer yeasts. Formulated for beer yeast nutrition, Yeast Lightning ensures clean & consistent beer, and better attenuation for repitches. One 500 g container is enough for 120 hL+.

Sizes Available

28 g, 500 g,
2 kg



AMERICAN

Name	Description	Attenuation*	Flocculation	Optimum Temp. Range	Alcohol Tolerance	Flavour Profile
CALI ALE Compares to: WLP001, WY1056, US-05	The classic, clean, American ale yeast (also known as Chico). Clean flavour, accentuates hop character, ultra-versatile.	73-85%	Medium	16-22°C (61-72°F)	High	Neutral, Clean, Hop-forward
AMERICAN ALE Compares to: WY1272	Excellent option for a house yeast, suited to nearly any clean beer style. Accentuates hop character.	72-76%	Medium	16-22°C (61-72°F)	Medium-High	Neutral, Clean, Hop-forward
ANCHORMAN ALE Compares to: WLP090, US-05	Another Cali classic. Suitable for production of clean West Coast style beers as well as high gravity stouts.	75-85%	Medium	18-20°C (64-68°F)	High	Neutral, Clean, Hop-forward



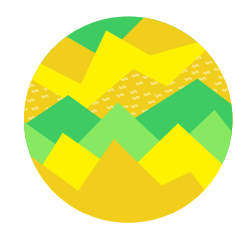
BRITISH

Name	Description	Attenuation*	Flocculation	Optimum Temp. Range	Alcohol Tolerance	Flavour Profile
FOGGY LONDON ALE Compares to: WY1318, A38	A brewer's favourite for stable haze and fruity flavours. Accentuates tropical fruit notes. Works great in NEIPAs as well as English ales.	71-78%	Medium	18-23°C (64-73°F)	Medium-High	Fruit salad, Citrus
VERMONT ALE Compares to: TYB Vermont, WLP095	A great strain for hop biotransformation, with stone fruit and citrus character.	73-83%	Medium	19-22°C (66-72°F)	High	Apricot, Citrus, Lemongrass
ENGLISH ALE I Compares to: WLP002, WY1968	Floccs like a rock, makes clear beer in a jiffy. Very responsive to wort fermentability, so you can get a wide range of attenuation.	63-71%	Very High	18-22°C (64-72°F)	Medium	Strawberry Jam, Toasty
ENGLISH ALE II Compares to: WLP007	Reliable and classic English ale strain. Works great as a house yeast for English and American styles.	72-80%	Very High	18-22°C (64-72°F)	Medium	Fruit Jam, Malty
STERLING ALE Compares to: WLP028, WY1028	Hailing from Scotland, this yeast ferments at a wide temperature range and produces very clean flavours.	70-85%	Medium	14-22°C (57-72°F)	High	Neutral, Clean, Balanced
IRISH ALE Compares to: WLP004, WY1084	The classic Irish ale yeast strain used for making stouts, porters, red ales and pale ales.	70-75%	Medium-High	18-22°C (64-72°F)	Medium	Neutral, Malt-forward



GERMAN

Name	Description	Attenuation*	Flocculation	Optimum Temp. Range	Alcohol Tolerance	Flavour Profile
KÖLSCH Compares to: WLP029	More flocculent than most Kölsch strains, making it easier to serve up clear beer.	72-78%	Medium	15-22°C (59-72°F)	Medium	Red Apple, Clean, Malt-forward
ÜBERWEIZEN Compares to: WLP351, Weihenstephan 175	Balances citrus with the traditional banana and clove notes.	72-80%	Medium-Low	18-24°C (64-75°F)	Medium-Low	Banana, Citrus, Baking Spice
WEIZEN I Compares to: WY3068, Weihenstephan 68	The quintessential banana bomb yeast. Banana ester production can be increased by underpitching and producing a glucose-rich wort.	70-75%	Low	18-24°C (64-75°F)	Medium-High	Banana, Baking Spice
BRUT ALE Compares to: WY1084	A unique non-phenolic diastatic strain. Works great in super dry beers, or as a base strain for traditional Berliner Weisse.	80%+	Low	14-22°C (57-72°F)	Medium	Clean, White Wine



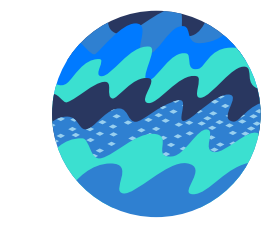
BRETTS & SOURS

Name	Description	Flavour Profile
LACTO BLEND 2.0	A blend of <i>L. plantarum</i> and <i>L. rhamnosus</i> , enhances lemon and tropical guava aromas. Sours your wort within 24 hours. Intended for kettle/quick souring but can also be used in 0 IBU mixed fermentations.	Tropical Fruit, Clean
LACTO BLEND Compares to: OYL-065	A blend of <i>L. brevis</i> and <i>L. plantarum</i> for use in kettle/quick sours. Sours your wort within 24 hours. Compared to Lacto Blend 2.0, may produce sharper acidity with a more classic kettle sour profile.	Orchard Fruit, Clean
LACTO SECONDARY SOURING BLEND	This blend of two hop resistant <i>Lactobacillus</i> strains is intended for use in long-term souring. Produces complex acidity. We recommend 15 IBU or less in the first generation.	Mixed Acidity
BELGIAN SOUR BLEND	A blend of <i>Brettanomyces</i> , <i>Lactobacillus</i> , and <i>Pediococcus</i> isolated from Belgian sour beers. Used as a secondary pitch to make the funky beers of your dreams!	Funky, Fruity, Balanced Acidity
BRETT D	Do you like pina colodas? Prominent pineapple esters alongside a good dose of funk.	Pineapple, Tropical Fruit, Funk
BRETT Q	Unique strawberry and pear flavour balance and one of our most intense Bretts.	Strawberries, Earth, Funk
BRETT B	The classic <i>Brettanomyces bruxellensis</i> strain isolated from a classic abbey beer.	Berries, Red Apple, Funk
BRETT C	A strain of <i>Brettanomyces clausenii</i> , now understood to be among the <i>Brettanomyces anomalus</i> species. Minimal funk, tends to exhibit fruity pineapple or mango notes. Recommended for secondary or co-fermentation as attenuation is variable.	Citrus, Mango
BRETT L Compares to: WY5526	Also known as "Brett lambicus" this strain give you ample funk and cherry pie aromas. Very complimentary to darker malt beers or red wine barrel aging.	Cherry, Leather, Funk
BERLINER BRETT I	A <i>Brettanomyces</i> strain from a ~40 year old bottle of old-school Berliner Weisse. More subtle than other Bretts - citrus and white wine.	Citrus, White Wine, Subtle Funk
BERLINER BRETT II	<i>Brettanomyces bruxellensis</i> from an old bottle of Berliner Weisse. Intensity is in between Berliner Brett I and "normal" Brett.	Orchard Fruit, Pineapple, Subtle Funk
MOTHERSHIP BRETT BLEND	An out-of-this-world blend of our favourite Brett yeast strains! You can use Mothership in any sour/wild beer style to make a galaxy of funky and fruity flavours.	Spectrum of Brett Character

All *Brettanomyces* strains are phenolic with an optimal temperature range between 20-27°C (68-81°F) and low flocculation. All *Lactobacillus* strains have an optimal temperature range of 30-40°C (86-104°F).

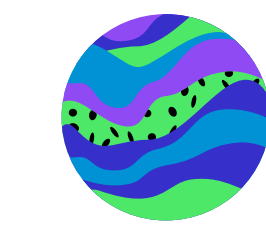
EXCLUSIVE

Name	Description	Attenuation*	Flocculation	Optimum Temp. Range	Alcohol Tolerance	Flavour Profile
HYDRA	Genetic hybrid of two IPA yeasts. Hydra offers you lower attenuation (65-72%) for more juiciness coupled with strong mango and citrus aromatics.	65-72%	Medium-Low	20-25°C (68-77°F)	Medium	Mango, Stone Fruit
JÖTUNN	Genetic hybrid of Norwegian Kveik and Belgian Saison yeast. Best of both worlds: dry finish, great flocculation, esters abound!	80%+	Medium-High	22-35°C (72-95°F)	High	Fruit, Salad, Light Spice
LACTIC MAGIC	Acid producing yeast (<i>Lachancea thermotolerans</i>) that produces lactic acid from glucose in your wort. Makes tart beers without having to kettle sour. It also makes citrus and tropical fruit aromatics.	65-85%	Medium	20-25°C (68-77°F)	Medium	Citrus, Tropical Fruit, Banana



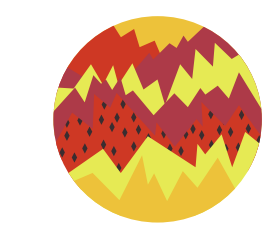
LAGER

Name	Description	Attenuation*	Flocculation	Optimum Temp. Range	Alcohol Tolerance	Flavour Profile
ISAR LAGER	It'll bring you back to Munich in no time. Clean, reliable lager yeast with good flocculation and low diacetyl. Prost!	72-82%	Medium-High	10-15°C (50-59°F)	Medium-High	Balanced, Clean
BIERGARTEN LAGER Compares to: OYL-114, BSI Augustiner	This strain offers low diacetyl production and a crisp flavour profile that is suited to German pilsner, Helles, Festbier, or other Munich-style lagers.	70-80%	Medium	9-13°C (48-55°F)	Medium-High	Balanced, Clean, Sulfur
MEXICAN LAGER Compares to: WLP940	A reliable North American lager strain that produces clean and crisp beers. Not just limited to light lager styles!	70-80%	Medium	10-14°C (50-57°F)	Medium	Balanced, Clean
CZECH LAGER Compares to: WY2000	This traditional Czech Pilsner yeast rewards patience with a clean, crisp profile and accentuates subtleties in selected malt and hops.	70-78%	Medium	9-13°C (48-55°F)	Medium	Balanced, Clean, Sulfur
PREMIUM PILS Compares to: WY2001	A balanced and mild Czech-origin lager yeast that we love for it's fast fermentation rate. Produced dry and full mouthfeel.	72-82%	Medium	9-13°C (48-55°F)	Medium	Clean, Crisp



NORWEGIAN KVEIK

Name	Description	Attenuation*	Flocculation	Optimum Temp. Range	Alcohol Tolerance	Flavour Profile
HORNINDAL KVEIK BLEND	Incredibly versatile kveik yeast. You can use it for anything from clean house ales to 16% barleywines to hazy IPAs.	70-80%	High	15-35°C (59-95°F)	High	Tropical Fruit, Red Apple, Earthy
VOSS KVEIK Compares to: TYB Voss	Some like it hot, and Voss Kveik yeast is no exception. Ferment hot to produce citrus aromatics.	70-75%	High	25-42°C (77-108°F)	High	Citrus, Clean
KRUSHER	Ideal for any beer where you want clean flavour at a wide range of temperatures as well as a dry finish. Think Cali Ale, but faster.	76-86%	Medium	15-25°C (59-77°F)	High	Clean, Lager-like
EBBEGARDEN KVEIK BLEND	Works well with hops and accentuates their mango and guava tropical fruit aromas.	70-80%	Medium	22-27°C (72-81°F)	High	Guava, Floral
KRISPY	Lickety-split (pseudo) lagers. Makes very clean lager-like beers at ale temps.	75-85%	Medium-High	15-25°C (64-77°F)	High	Clean, Crisp Lager-like
LAERDAL KVEIK	Fast fermenting kveik yeast that leaves some residual body and gravity. Great for hazy IPAs and English ales where pineapple esters are desired.	68-78%	Medium-High	20-35°C (68-95°F)	High	Pineapple, Orchard Fruit



BELGIAN

Name	Description	Attenuation*	Flocculation	Optimum Temp. Range	Alcohol Tolerance	Flavour Profile
OLD WORLD SAISON BLEND	A winner for making Saisons and other farmhouse ales. Balanced fruit and peppery spice with an ultra-dry finish. Fast attenuation down to very low final gravity.	85%+	Low	22-27°C (72-81°F)	High	All the Esters, Baking Spice
SAISON MAISON	Non-diastatic saison yeast, for brewers who don't want to worry about diastatic. Amyloglucosidase enzyme is recommended to ensure an ultra dry beer.	72-80%	Medium-Low	22-35°C (72-95°F)	Medium-High	Pepper, Orchard Fruit
CERBERUS Compares to: WLP644	One of the best at hop biotransformations for tropical flavours. Weakly diastatic and non-phenolic.	70-80%+	Low	22-28°C (72-82°F)	Medium-High	Pineapple, Coconut, Lemongrass
SPOOKY SAISON	A classic, spice and strawberry-forward Saison yeast. Pairs exceptionally well with Brett!	80%+	Low	25-30°C (77-86°F)	High	Strawberry, Hay, Pepper
CLASSIC WITBIER	It's all in the name, really - for classic wits. Fast fermentation and balanced phenols/esters.	72-78%	Medium-Low	19-24°C (66-75°F)	Medium	Citrus, Tropical Fruit, Baking Spice
FRUITY WITBIER	More berry esters than Classic Wit, and medium-low flocculation helps ensure classic Witbier haze.	70-75%	Medium-Low	20-26°C (68-79°F)	Medium	Red fruit, Floral, Baking Spice
ARDENNES ALE Compares to: WY3522	The Belgian yeast strain of choice for many brewers because of how adaptable and easy it is to use.	72-80%	Medium-High	18-25°C (64-77°F)	High	Coconut, Pineapple, Baking Spice
WEST ABBEY ALE Compares to: WY3787, WLP530	This strain produces balanced intensity of fruity esters and phenolics, and can be used for high gravity ferments.	74-86%	Medium	20-25°C (68-77°F)	High	Balanced, Fruitness, Baking Spice
DRY BELGIAN ALE	One of our favourite Belgian-style isolates obtained from an American producer of Belgian-style beers. Classic Belgian flavours and aggressive primary fermentation. We especially like this strain for Strong Golden, Tripel, and other strong Belgian styles.	85%+	Medium-Low	22-26°C (72-79°F)	Medium	Citrus, Grape, Baking Spice

LEGEND

Core line New Product Diastatic Phenolic

For more information on seasonal strains and their availability, please reach out to our sales team!

*Attenuation refers to the conversion of sugars to alcohol and carbon dioxide during the fermentation process. The higher the attenuation, the drier the beer. Attenuation values are always dependent on the type of wort brewed, and represent an average. Depending on the wort that is produced, the yeast attenuation values may fall outside this range.

