

Strain	Product Name	Type	Origin	Temp (°F)	Attenuation (%)	Flocculation	Alcohol Tolerance	Substitutions*	Pitching/Fermentation	General Notes	Best Styles
WY1007	German Ale	Ale	Zum Uerige, Dusseldorf	55-68	73-77	Low	11%	WLP036	A true top cropping yeast with low ester formation. Fermentation at higher temperatures may produce mild fruitiness. Beers mature rapidly, even when cold fermentation is used. Low or no detectable diacetyl.	Traditional Alt yeast from Dusseldorf, Germany. Produces clean, slightly sweet alt beers. Does not accentuate hop flavor as WLP029 does.	American Wheat or Rye Beer, Berliner Weisse, Bière de Garde, Dusseldorf Altbeer, Kölsch, Northern German Altbeer
WY1010	American Wheat	Ale	Widmer vis Zum Uerige	58-74	74-78	Low	10%		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.		American Wheat or Rye Beer, Cream Ale, Dusseldorf Altbeer, Kölsch, Northern German Altbeer
WY1026	PC British Cask Ale	Ale	Oranjeboom? (Dutch)	63-72	74-77	Medium-High	9%			A great yeast choice for any cask conditioned British Ale and one that is especially well suited for IPAs and Australian ales. Produces a nice malt profile and finishes crisp & slightly tart. Low to moderate fruit ester producer that clears well without filtration.	Blonde Ale, English IPA, Extra Special/Strong Bitter (English Pale Ale), Southern English Brown, Special/Best/Premium Bitter, Standard/Ordinary Bitter
WY1028	London Ale	Ale	Worthington White Shield	60-72	73-77	Low-Medium	11%	WLP013		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.	Brown Porter, Dry Stout, English Barleywine, Foreign Extra Stout, Mild, Northern English Brown Ale, Old Ale, Robust Porter, Russian Imperial Stout
WY1056	American Ale	Ale	Sierra Nevada	60-72	73-77	Low-Medium	11%	WLP001 OYL004	Produces diacetyl and fusels if reproduction stage is over 71f or excessively under-pitched. Poor attenuation if below 60f. Serial pitching will result in an extremely (85%+) attenuative yeast after 6-7 generations. Mild citrus notes develop with cooler (60-66) fermentations.	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. Low fruitiness, mild ester production. Normally requires filtration for bright beers.	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
WY1084	Irish Ale	Ale	Guinness	62-72	71-75	Medium	12%	WLP004 OYL005	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). It produces a slight hint of diacetyl, balanced by a light fruitiness and slight dry crispness.		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 and a very interesting pale ale.
WY1098	British Ale	Ale	Whitbread - dry	64-72	73-75	Medium	10%	WLP007 OYL006	If fermentation is colder than 66 diacetyl rest is recommended	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 is also reaches terminal gravity quickly. 80% attenuation will be reached even with 10% ABV beers.	Blonde Ale, English Barleywine, Northern English Brown Ale, Robust Porter, Scottish Export 80/-, Scottish Heavy 70/-, Scottish Light 60/-
WY1099	Whitbread Ale	Ale	Whitbread	64-75	68-72	Medium-High	10%	S-04	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.		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
WY1187	Ringwood Ale	Ale	Pripps	64-74	68-72	High	10%	WLP005 WL1742	Flocculation is high, and the beer will clear well without filtration. A thorough diacetyl rest is recommended after fermentation is complete.	A top cropping yeast strain with unique fermentation and flavor characteristics. Expect distinct fruit esters with a malty, complex profile.	American IPA, American Stout, Fruit Beer, Mild, Oatmeal Stout, Southern English Brown
WY1214	Belgian Abbey	Ale	Chimay	68-78	74-78	Low-Medium	12%	WLP500	It can be slow to start; however, it attenuates well.	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.	Belgian Dark Strong Ale, Belgian Dubbel, Belgian Specialty Ale, Belgian Tripel, Christmas/Winter Specialty Spiced Beer, Witber
WY1272	American Ale II	Ale	Anchor Liberty	60-72	72-76	Medium-High	10%	WLP051	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.	Expect a soft, clean profile with hints of nut, and a slightly tart finish.	American Amber Ale, American Brown Ale, American IPA, American Pale Ale, American Stout, Blonde Ale, Fruit Beer, Imperial IPA, Wood-Aged Beer
WY1275	Thames Valley Ale	Ale	Henley of Thames	62-72	77.00%	Low-Medium	10%	WLP023	The yeast has a light malt character, low fruitiness, low esters and is clean and well balanced.	This strain produces classic British bitters with a rich, complex flavor profile.	Brown Porter, Dry Stout, Dusseldorf Altbeer, Extra Special/Strong Bitter (English Pale Ale), Foreign Extra Stout, Northern English Brown Ale, Robust Porter, Special/Best/Premium Bitter, Standard/Ordinary Bitter
WY1318	London Ale III	Ale	Boddingtons	64-74	71-75	High	10%				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
WY1332	Northwest Ale	Ale	Hales Brewery in Seattle Via Gales Brewery UK	65-75	67-71	High	10%			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.	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
WY1335	British Ale II	Ale	Adnam's ?	63-75	73-76	High	10%	WLP025		A classic British ale profile with good flocculation and malty flavor characteristics. It will finish crisp, clean and fairly dry.	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
WY1338	European Ale	Ale	Wissenschaftliche Station #338	62-72	67-71	High	10%	WLP011	It produces a dense, rocky head during fermentation, and can be a slow to start and to attenuate. This yeast may continue to produce CO2 for an extended period after packaging or collection.	A full-bodied strain, finishing very malty with a complex flavor profile. This strain's characteristics are very desirable in English style brown ales and porters.	Baltic Porter, Dusseldorf Altbeer, Northern German Altbeer, Southern English Brown, Sweet Stout
WY1388	Belgian Strong Ale	Ale	Duvel (Moortgart) via McEwans	64-80	74-78	Low	12-13%	WLP570	This alcohol tolerant strain will produce a complex ester profile balanced nicely with subtle phenolics. It may continue to produce CO2 for an extended period after packaging or collection.	The classic choice for brewing golden strong ales. Malt flavors and aromas will remain even with a well attenuated dry, tart finish.	Belgian Blond Ale, Belgian Golden Strong Ale, Belgian Specialty Ale, Belgian Tripel, Bière de Garde, Christmas/Winter Specialty Spiced Beer
WY1450	Denny's Favorite 50	Ale	BrewTek CL-50 via Denny Conn	60-70	74-76	Low	10%	WY2450		This terrific all-round yeast can be used for almost any style beer and is a mainstay of Mr. Denny Conn (of homebrewing fame). It is unique in that it produces a big mouthfeel and helps accentuate the malt, caramel, or fruit character of a beer without being sweet or under-attenuating. Used to be 2450 in the Private Collection (PC). Now available year-round.	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
WY1469	West Yorkshire Ale	Ale	Timothy Taylor	64-72	67-71	High	9%		Expect moderate nutty and stone-fruit esters. Reliably flocculent, producing bright beer without filtration.	This strain produces ales with a full chewy malt flavor and character, but finishes dry, producing famously balanced beers. Best used for the production of cask-conditioned bitters, ESB and mild ales.	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
WY1581	PC Belgian Stout	Ale		65-75	70-85	Medium	12%		Ferments to dryness and produces moderate levels of esters without significant phenolic or spicy characteristics.	A very versatile ale strain from Belgium. Excellent for Belgian stout and Belgian Specialty ales.	Belgian Pale Ale, Belgian Specialty Ale, Belgian Dubbel, Triple and Quad, Belgian Strong Golden and Dark Ales, Belgian Blonde Ale, Saison
WY1728	Scottish Ale	Ale	McEwans	55-75	69-73	High	12%	WLP028	Higher fermentation temperatures will result in an increased ester profile. Temps under 60 stress this yeast into producing smoky esters	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.	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
WY1737	Flying Dog	Ale	Flying Dog	65-72	68-72	Medium-High			A typical primary fermentation should be complete within 4 to 7 days and total fermentation time can be as little as 15 days. Ensure proper wort aeration to allow for complete attenuation.	A vigorous fermenter, producing ales with a complex, malty profile.	A wide range of ale styles

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WY1742	Swedish Ale	Ale	Jokkmokk in Northern Sweden	64-74	68-72	Medium	10%	See WY1187 WY1187 WLP005	Wyeast 1742 and 1187 were available at the same time. Wyeast had obtained the Carnegie Porter yeast, propagated it, and sold it as 1742. Sometime later, they discovered it was the same as Ringwood yeast, so they discontinued 1742.	See WY1187		
WY1762	Belgian Abbey II	Ale	Rochefort	65-75	73-77	Medium	12%	WLP540	Conditions beer very fast. Clean at the low end, and supposedly is pretty fruity at the warm end. Vigorous fermenter.	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.	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	
WY1764	Rogue Pacman	Ale	Rogue	60-72	72-78	Medium-High	12%		John Maier (Rogue Brewmaster) says it loves a 60 degree ferment. Pacman is alcohol tolerant, flocculent, attenuates well and will produce beers with little to no diacetyl.	Very mild fruit complements a dry, mineral finish making this a fairly neutral strain. Pacman's flavor profile and performance makes it a great choice for use in many different beer styles.	American Pale Ale, American Amber Ale, American Brown Ale, Brown Porter, Cream Ale, Irish Red Ale, Strong Scotch Ale, Dry Stout, American Stout, Russian Imperial Stout, American IPA, Imperial IPA, American Barleywine, Fruit Beer, Spice/Herb or Vegetable Beer, Christmas/Winter Specialty Spice Beer, Other Smoked Beer, Wood-Aged Beer	
WY1768	PC English Special Bitter	Ale	Youngs Brewery	64-72	68-72	Very High	9%			Produces light fruit and ethanol aromas along with soft, nutty flavors. Exhibits a mild malt profile with a neutral finish. Bright beers are easily achieved without any filtration. It is similar to our 1988 London ESB Ale but slightly less flocculent.	Extra Special/Strong Bitter (English Pale Ale), Old Ale, Special/Best/Premium Bitter, Standard/Ordinary Bitter	
WY1792	Fat Tire Ale	Ale	New Belgium									
WY1882	PC Thames Valley II	Ale		60-70	72-78	High	10%		This attenuative strain is also highly flocculent resulting in bright beers not requiring filtration. A thorough diacetyl rest is recommended after fermentation is complete.	This strain was originally sourced from a now defunct brewery on the banks of the river Thames outside of Oxford, England. Thames Valley II produces crisp, dry beers with a rich malt profile and moderate stone fruit esters.	Ordinary and Special Bitters, ESB, Northern English Brown, Robust Porter, Dry Stout, Foreign Extra Stout	
WY1945	NB NeoBritannia	Ale		66-74	72-77	Medium-High			Excellent flocculation yields clear beer and allows for cask-conditioning. Ferment at the lower end of the temperature range for a cleaner finish, or utilize the upper end to enhance low-gravity beers with a more assertive ester profile.	This traditional English ale strain works well for a wide range of beer styles, from low-gravity bitters and milds to strong stouts, porters, and old ales. Due to the cells' chain-forming characteristics, it is an excellent top-cropping yeast. Moderate ester profile makes it a great match for hop-driven beers like bitter and pale ale, but attenuative enough to handle higher-gravity malty styles.		
WY1968	London ESB Ale	Ale	Fullers	64-72	67-71	Very High	9%	WLP002 OYL016	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.	A very good cask conditioned ale strain, this extremely flocculent yeast produces distinctly malty beers.	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	
WY2000	Budvar Lager	Lager	Budvar	48-56	71-75	Medium-High	9%		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.		Bohemian Pilsner, Classic American Pilsner, Dortmund Export, Lite American Lager	
WY2001	Urquell Lager	Lager	Pilsner Urquell lager H-strain	48-56	72-76	Medium-High	9%	WLP800		With a mild floral 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.	Bohemian Pilsner	
WY2002	Gambirius Lager	Lager	Gambirius lager H-strain	46-56	71-75	Medium-High	9%			Very mild floral aroma, nice lager character in nose. Malt dominates profile with subtle floral/fruit notes. Full, complex flavor profile with full mouth feel. Finishes soft and smooth with nice lingering maltness.	Classic Rauchbier, Doppelbock, Dortmund Export, Eisbock, Malbock/Helles Bock, Munich Dunkel, Munich Helles, Oktoberfest/Märzen, Schwarzbier (Black Beer), Traditional Bock, Vienna Lager	
WY2007	Pilsen Lager	Lager	Budweiser	48-56	71-75	Medium	9%	WLP840		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.	Classic American Pilsner, Dark American Lager, German Pilsner (Pils), Lite American Lager, Premium American Lager, Schwarzbier (Black Beer), Standard American Lager	
WY2035	American Lager	Lager	August Schell	48-58	73-77	Medium	9%			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.	Classic American Pilsner, Dark American Lager, Lite American Lager, Premium American Lager, Standard American Lager	
WY2042	Danish Lager	Lager	Miller via Carlsberg	46-56	73-77	Low	9%	WLP850		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.	Classic American Pilsner, Dark American Lager, Dortmund Export, Lite American Lager, Munich Helles, Premium American Lager, Standard American Lager	
WY2105	Rocky Mountain Lager	Lager	Coors	48-56	70-74	Medium-High	9%			Perfect for that "Banquet Style" beer, this lager strain, born high in the Colorado Rockies, ferments well at cooler temperatures with an emphasis on the malt finish. Will work well for all North American lagers, light pilsners and adjunct beers. Mild malty profile, medium ester profile, well		
WY2112	California Lager	Lager	Anchor Brewing	58-68	67-71	High	9%	WLP810		It retains lager characteristics at temperatures up to 65°F (18°C). This strain is not recommended for cold temperature fermentation.	This strain is particularly well suited for producing 19th century-style West Coast beers with woody/minty hop flavor. Produces malty, brilliantly clear beers.	Baltic Porter, California Common Beer, Christmas/Winter Specialty Spiced Beer, Cream Ale, Other Smoked Beer, Premium American Lager, Spice, Herb, or Vegetable Beer
WY2124	Bohemian Lager	Lager	Weihenstephan 34/70	45-68	73-77	Low-Medium	9%	WLP830 W-34/70		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 65-88°F (18-20°C). A thorough diacetyl rest is recommended after fermentation is complete.	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.	Baltic Porter, Bière de Garde, Bohemian Pilsner, Classic American Pilsner, Dark American Lager, Doppelbock, Dortmund Export, Eisbock, German Pilsner (Pils), Malbock/Helles Bock, Munich Dunkel, Munich Helles, Oktoberfest/Märzen, Schwarzbier (Black Beer), Traditional Bock,
WY2206	Bavarian Lager	Lager	Weihenstephan 206	46-58	73-77	Medium-High	9%	WLP820		A thorough diacetyl rest is recommended after fermentation is complete.	Used by many German breweries to produce rich, full-bodied, malty beers, this strain is a good choice for bocks and dopplebocks.	Classic Rauchbier, Doppelbock, Eisbock, Malbock/Helles Bock, Munich Dunkel, Oktoberfest/Märzen, Schwarzbier (Black Beer), Traditional Bock
WY2247	European Lager	Lager		46-56	73-77	Low	10%			This strain exhibits a very clean and dry flavor profile often found in aggressively hopped lagers. Produces mild aromatics and slight sulfur notes typical of classic pilsners. This yeast is a good attenuator resulting in beers with a distinctively crisp finish.		
WY2252	Rasenmäher Lager	Lager		48-68	73-77	Low	9%			This versatile lager strain is an excellent choice for brewing your favorite low alcohol lawnmower beer. Fermentations at low temperatures will produce clean lagers that accentuate the malt character of the beer. At high temperatures this strain maintains much of the lager character, but will also yield a mild ester profile that compliments hop aromas and flavors.		
WY2272	PC North American Lager	Lager	Christian Schmidt (Philadelphia brewery)	52-58	70-76	High	9%			Traditional culture of North American and Canadian lagers, light pilsners and adjunct beers. Mildly malty profile, medium ester profile, well balanced. Malty finish.	California Common Beer, Classic American Pilsner, Premium American Lager, Standard American Lager	
WY2278	Czech Pils	Lager	Pilsner Urquell-D	50-58	70-74	Medium-High	9%		Sulfur produced during fermentation can be reduced with warmer fermentation temperatures 58°F (14°C) and will dissipate with conditioning.	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.	Bohemian Pilsner	

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WY2308	Munich Lager	Lager	Wissenschaftliche Station #308 (Munich)	48-56	70-74	Medium	9%	WLP838	A thorough diacetyl rest is recommended after fermentation is complete.	This is a unique strain, capable of producing fine lagers. It is very smooth, well-rounded and full-bodied.	Classic Rauchbier, Doppelbock, Eisbock, Maibock/Helles Bock, Munich Dunkel, Oktoberfest/Marzen, Traditional Bock, Vienna Lager
WY2352	PC Munich Lager II	Lager		52-62	72-74	Medium	10%			From a famous brewery in Munich, this strain is a low diacetyl and low sulfur aroma producer. An excellent choice for malt driven lagers.	Lager, Oktoberfest/Marzen, Munich Dunkel, Schwarzbier, Traditional Bock, Maibock/Hellesbock, Doppelbock, Eisbock
WY2450	PC Denny's Favorite 50	Ale	BrewTek CL-50 Via Denny Conn	60-70	74-76	Low	10%	WY1450	See WY1450	See WY1450	See WY1450
WY2487	PC Hella Bock	Lager	Ayinger	48-56	70-74	Medium	12%	WLP833	Beers fermented with this strain will benefit from a temperature rise for a diacetyl rest at the end of primary fermentation.	Direct from the Austrian Alps, this strain will produce rich, full-bodied and malty beers with a complex flavor profile and a great mouth feel. Attenuates well while still leaving plenty of malt character and body.	Lager, Oktoberfest/Marzen, Munich Dunkel, Schwarzbier, Traditional Bock, Maibock/Hellesbock, Doppelbock, Eisbock
WY2565	Kölsch	Ale	Weihenstephan 165, Köln (Paffgen?)	56-70	73-77	Low	10%		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.	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.	American Wheat or Rye Beer, Berliner Weisse, Bière de Garde, Cream Ale, Düsseldorf Altbiere, Fruit Beer, Kölsch, Northern German Altbiere, Spice, Herb, or Vegetable Beer
WY2575	PC Kölsch II	Ale	Weihenstephan W165	55-70	73-77	Low	10%	WLP003	It has Low or no detectable diacetyl production and will also ferment well at colder temperatures for fast lager type beers.	This authentic Kölsch strain from one of Germany's leading brewing schools has a rich flavor profile which accentuates a soft malt finish.	Kölsch, Northern German Altbiere, Düsseldorf Altbiere
WY2633	Oktoberfest Lager Blend	Lager		48-58	73-77	Low-Medium	9%			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.	Baltic Porter, Classic Rauchbier, Oktoberfest/Marzen, Vienna Lager
WY2782	PC Staro Prague Lager	Lager	via Paddock Wood in Canada	50-58	70-74	Medium	11%			This yeast will help create medium to full body lagers with moderate fruit and bready malt flavors. The balance is slightly toward malt sweetness and will benefit from additional hop bittering. A fantastic strain for producing classic Bohemian lagers.	Bohemian Pilsner, Munich Helles, Vienna Lager, Oktoberfest/Marzen, Munich Dunkel, Schwarzbier, Traditional Bock, Maibock/Hellesbock, Doppelbock, Eisbock
WY3056	Bavarian Wheat Blend	Ale		64-74	73-77	Medium	10%			Proprietary blend of a top-fermenting neutral ale strain and a Bavarian wheat strain. The complex esters and phenolics from the wheat strain are nicely softened and balanced by the neutral ale strain.	Subtle German style wheat beer
WY3068	Weihenstephan Weizen	Ale	Weihenstephan 68	64-75	73-77	Low	10%	WLP300 OYL021		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.	German Wheat Beer
WY3191	Berliner-Weisse Blend	Ale/LAB		68-72	73-77	Low	6%			This blend includes a German ale strain with low ester formation and a dry, crisp finish. The Lactobacillus included produces moderate levels of acidity. The unique Brettanomyces strain imparts a critical earthy characteristic that is indicative of a true Berliner Weisse. When this blend is used, expect a slow start to fermentation as the yeast and bacteria in the blend is balanced to allow proper acid production. It generally requires 3-6 months of aging to fully develop flavor characteristics. Use this blend with worts containing extremely low hopping rates.	
WY3278	Belgian Lambic Blend	Ale		63-75	70-80	Variable	11%			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.	
WY3333	German Wheat	Ale	Weihenstephan 66?	63-75	70-76	High	10%	WLP380		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.	
WY3463	Forbidden Fruit	Ale	Hoegaarden (assumed to be From Verboden Vrucht)	63-76	72-76	Low	12%	WLP720		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.	
WY3522	Belgian Ardennes	Ale	Achouffe	65-76	72-76	High	12%	WLP550 OYL024		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	
WY3538	Leuven Pale Ale	Ale	Corsendonk-Bocq	65-80	75-78	High	12%			This vigorous top fermenting Belgian style strain produces a distinct spicy character along with mild esters. Phenolics developed during fermentation may dissipate with conditioning. This strain is an excellent choice for a variety of Belgian beer styles including pales, dubbels and brown ales.	
WY3638	Bavarian Wheat	Ale	Weihenstephan 175	64-75	70-76	Low	10%	WLP351		This strain produces a classic German-style wheat beer, with moderately high, spicy, phenolic overtones reminiscent of cloves. Former Yeast Lab W51 yeast strain, acquired from Dan McConnell.	
WY3655	Belgian Schelde Ale	Ale		62-74	73-77	Medium	11%			From the East Flanders - Antwerpen region of Belgium, this unique top fermenting yeast produces complex, classic Belgian aromas and flavors that meld well with premium quality pale and crystal malts. Well rounded and smooth textures are exhibited with a full bodied malty profile and mouthfeel.	Belgian Pale Ale, Belgian Specialty Ale, Belgian Dubbel and Tripel, Belgian Strong Golden and Dark Ales, Belgian Blonde Ale, Flanders Brown/Oud Bruin
WY3711	French Saison	Ale	Brassiere Thiriez	65-83	85-95	Low	12%		Very temperature tolerant, very fast, very very highly attenuative. Lower in overall ester production compared to other saison yeasts, less fruit and subtle spice. Awesome with hops.	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.	Belgian Blond Ale, Belgian Dark Strong Ale, Belgian Golden Strong Ale, Belgian Specialty Ale, Bière de Garde, Saison
WY3724	Belgian Saison	Ale	Saison du Pont	70-95	76-80	Low	12%			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.	Saison

* ECY = East Coast Yeast; OYL = Omega Yeast Labs; WLP = White Labs; WY = Wyeast Laboratories

Strain	Product Name	Type	Origin	Temp (°F)	Attenuation (%)	Flocculation	Alcohol Tolerance	Substitutions*	Pitching/Fermentation	General Notes	Best Styles
WY3725	Bière de Garde	Ale	Soy-Ereze, Belgium Fantome	70-84	74-79	Low	12%			Low to moderate ester production with subtle spiciness. Malty and full on the palate with initial sweetness. Finishes dry and slightly tart. Ferments well with no sluggishness.	Saison, Bière de Garde, Belgian Blonde Ale, Belgian Pale Ale, Belgian Golden Strong Ale
WY3726	Farmhouse Ale	Ale	Blaugies, Belgium	70-95	74-79	Variable	12%			This strain produces complex esters balanced with earthy/spicy notes. Slightly tart and dry with a peppery finish. A perfect strain for farmhouse ales and saisons.	
WY3739	PC Flanders Golden Ale	Ale		64-80	74-78	Low-Medium	12%		This well balanced strain from northern Belgium will produce moderate levels of both fruity esters and spicy phenols while finishing dry with a hint of malt.	Robust & versatile strain that performs nicely in a broad range of Belgian styles.	Belgian Pale Ale, Belgian Specialty Ale, Belgian Dubbel, Triple and Quad, Belgian Strong Golden and Dark Ales, Belgian Blonde Ale.
WY3763	Roeselare Ale Blend	Blend	Rodenbach	65-85	80	Variable	11%			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.	
WY3787	Trappist High Gravity	Ale	Westmalle	64-78	74-78	Medium	12%+	WLP530 OYL028	More ester development via under-pitching and/or higher fermentation temperature. 80+ Fermentation temperature results in aggressive, highly attenuative yeast character	Used to produce Trappist style beers. Similar to WLP500, but is less fruity and more alcohol tolerant (up to 15% ABV).	Belgian Blonde/Dubbel/Trippl/Golden Strong/Quadrupel
WY3789	PC Trappist Blend	Ale/Brett		68-85	75-80	Medium	12%		Phenolics, mild fruitiness and complex spicy notes develop with increased fermentation temperatures. Subdued but classic Brett character.	A unique blend of Belgian Saccharomyces and Brettanomyces for emulating Trappist style beer from the Florenville region in Belgium.	Belgian Specialty Ale, Belgian Pale Ale, Flanders Red, Oud Bruin
WY3822	Dutch Caste	Ale	Brouwerij Van Honsebrouck	65-80	74-79	Medium	12%			Spicy, phenolic, and tart in the nose. Very tart and dry on the palate. Phenols and esters well balanced, with a very dry and complex finish. High acid producer.	Belgian Dark Strong Ale, Flanders Brown Ale/Oud Bruin, Saison
WY3864	Canadian/Belgian Ale Yeast	Ale	Unbroue	65-80	75-79	Medium	12%			This strain has a classic profile producing mild phenolics which increase with higher fermentation temperatures. It has a low ester profile with a dry, slightly tart finish. This strain is alcohol tolerant while producing complex & well balanced beers.	
WY3942	Belgian Wheat	Ale	Esen, Belgium (De Dolle)	64-74	72-76	Medium	12%			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.	
WY3944	Belgian Witbier	Ale	Hoegaarden/ Celis White	62-75	72-76	Medium	11-12%	WLP400		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 complements the use of oats, malted and unmalted wheat. This strain is a true top cropping yeast requiring full fermenter headspace of 33%.	
WY4007	Malo-lactic Blend (Leuconostoc oenos)	Malo-Lactic		55-90						Our blend is recommended for any wine requiring malic acid reduction. This blend will cover a broad range of temperature and pH conditions.	
WY4021	Pasteur Champagne	Wine		55-75	NA	Medium	17%			Used in many white wine fermentations and also some red wines. Also used for secondary fermentation of barley wine. Ferments crisp and dry, ideal for base wines in champagne making. Low foaming, excellent barrel fermentation, good flocculating characteristics.	
WY4028	Chateau Red	Wine		55-90	NA	Medium-High	14%			Ideal for red or white wines, which mature rapidly with Beaujolais type fruitiness, and for bigger reds requiring aging. Low foaming, low sulfur production over a broad range of temperatures.	
WY4134	Saké #9	Sake		60-75	NA	Low	14%			Saké #9 used in conjunction with Koji for making wide variety of Asian Jus (rice based beverages). Full bodied profile, silky and smooth on palate with low ester production.	
WY4184	Sweet Mead	Mead		65-75	NA	Medium	11%			One of two strains for mead making. Leaves 2-3% residual sugar in most meads. Rich, fruity profile complements fruit mead fermentation. Use additional nutrients for mead making.	
WY4242	Chablis	Wine		55-75	NA	Medium	12-13%			Produces extremely fruity profile, high ester formation, breadly aromas with vanilla notes. Allows fruit character to dominate aroma and flavor profile. Finishes slightly sweet and soft.	
WY4244	Chianti	Wine		55-75	NA	Medium	14%			Rich, very big and bold, well rounded profile. Nice soft fruit character with dry crisp finish. Excellent choice for most Italian grape varieties.	
WY4267	Bordeaux	Wine		60-90	NA	Low-Medium	14%			Produces distinctive intense berry, graham cracker nose. Jammy, rich, very smooth complex profile, slightly vinous Well suited to higher sugar content musts.	
WY4347	Eau de Vie	Spirits		65-80	NA	Low	21%			A very good choice for alcohol tolerance and stuck fermentations. Produces a very clean, dry profile, low ester formation and other volatile aromatics.	
WY4366	Distillers M-Strain	Spirits		65-80	NA	Low	20%			For malt-based high gravity fermentations. Very clean and smooth profile. Produces enzymes to break down complex sugars for fermentation.	
WY4632	Dry Mead	Mead		55-75	NA	Low-Medium	18%			Best choice for dry mead. Used in many award winning meads. Low foaming with little or no sulfur production. Use additional nutrients for mead making.	
WY4766	Cider	Cider		60-75	NA	Low	12%			Crisp and dry fermenting yeast with big, fruity finish. Creates a nice balance for all types of apples, pears, and other fruit. Allows fruit character to dominate the profile.	

Strain	Product Name	Type	Origin	Temp (°F)	Attenuation (%)	Flocculation	Alcohol Tolerance	Substitutions*	Pitching/Fermentation	General Notes	Best Styles
WY4767	Port Wine	Wine		60-90	NA	Low-Medium	14%			Mild toast and vanilla nose. Mild fruit profile with balanced depth and complexity. Very dry finish. Dry red and white wines, add brandy for classic ports. Also used for big red wines and high sugar musts.	
WY4783	Rüdesheimer	Wine		55-75	NA	Medium	14%			Produces distinct Riesling character. Rich flavor, creamy, fruity profile with nice dry finish and a hint of Riesling sweetness in the aftertaste.	
WY4946	Zinfandel	Wine		60-85	NA	Low-Medium	18%			Dominating, strong fermentation characteristics. Alcohol tolerant to 18% (v/v). Ideal for Zinfandel, Pinot Noir, Syrah, or any high sugar must. Good choice for restarting stuck fermentations.	
WY5112	Brettanomyces bruxellensis	Brett		60-75	Very High	Medium	12%			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 <i>S. cerevisiae</i> , as well as other wild yeast and lactic bacteria. At least 3-6 months aging is generally required for flavor to fully develop.	Flanders Red Ale, Fruit Lambic, Gueuze, Straight (Unblended) Lambic
WY5151	PC Brettanomyces clausenii	Brett		60-75	80	Low	12%		B. clausenii can be used as a primary strain; however it is typically inoculated in conjunction with other yeasts and lactic acid bacteria. A pellicle may develop in bottles or casks during conditioning.	Isolated from English stock ale, this wild yeast produces a mild "Brett" character with overtones of tropical fruit and pineapple. B. clausenii can be used as a primary strain; however it is typically inoculated in conjunction with other yeasts and lactic acid bacteria. A pellicle may develop in bottles or casks during conditioning.	Lambics, Geuze, Fruit Lambic, Flanders Red Ale
WY5335	Lactobacillus	LAB		60-95	NA	NA	9%	WLP677?		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 <i>S. cerevisiae</i> and often with various wild yeast. Use in beers below 10 IBU is recommended due to the culture's sensitivity to hop compounds.	
WY5526	Brettanomyces lambicus	Brett		60-75	Very High	Medium	12%	WLP653?		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.	
WY5733	Pediococcus	LAB		60-95	NA	NA	9%			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 "topness" and produce low levels of diacetyl with extended storage time.	
WY9093	Imperial Blend	Ale		68-75	75-80	Low-Medium	12-14%			This unique blend of strains is designed to ferment higher gravity worts used in producing any style of Imperial beer. The results will be a rich, malty, full bodied beer with notes of citrus & fruity esters. Even with a high starting gravity your Imperials will have a relatively dry finish.	
WY9097	PC Old Ale Blend	Ale		68-75	75-80	Medium	12-14%			To bring you a bit of English brewing heritage we developed the "Old Ale" blend. It includes an attenuative ale strain along with a small amount of Brettanomyces. The blend will ferment well in dark worts, producing fruity beers with nice complexity. The Brettanomyces adds a pie cherry-like flavor and sourness during prolonged aging.	Strong Ale, Old Ale, English Barleywine

Strain	Product Name	Type	Origin	Temp (°F)	Attenuation (%)	Flocculation	Alcohol Tolerance	Substitutions*	Pitching/Fermentation notes	Notes	Best Styles
WLP001	California Ale Yeast	Ale	Sierra Nevada	60-72	73-77	Low-Medium	11.00%	WY1056 OYL004	Produces diacetyl and fusels if reproduction stage is over 71f or excessively under-pitched. Poor attenuation if below 60f. Serial pitching will result in an extremely (85%+) attenuative yeast after 6-7 generations. Mild citrus notes develop with cooler (60-66) fermentations.	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. Low fruitiness, mild ester production. Normally requires filtration for bright beers.	Most American Styles
WLP002	English Ale Yeast	Ale	Fullers	65-68	63-70	Very High	Medium	WY1968 OYL016		A classic ESB strain from one of England's largest independent breweries. This yeast will leave a beer very clear, and will leave some residual sweetness.	English style ales including milds, bitters, porters, and English style stouts.
WLP003	German Ale II	Ale	Weihenstephan W165	65-70	73-80	Medium	Medium	WY2575	Strong sulfur component will reduce with aging. Does not ferment well under 62f	Clean, but with more ester production than WLP029.	Kölsch, Alt, and German style Pale Ales.
WLP004	Irish Ale Yeast	Ale	Guinness	65-68	69-74	Medium-High	Medium-High	WY1084 OYL005		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.	Irish ales, stouts, porters, browns, reds and a very interesting pale ale.
WLP005	British Ale Yeast	Ale	Pripps	65-70	67-74	High	Medium	WY1187		This yeast is a little more attenuative than WLP002. Like most English strains, this yeast produces malty beers.	English style ales including bitter, pale ale, porter, and brown ale.
WLP006	Bedford British "Plat"	Ale	Charles Wells	65-70	72-80	High	Medium			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	
WLP007	Dry English Ale Yeast	Ale	Whitbread - dry	65-70	70-80	Medium-High	Medium-High	WY1098 OYL006	If fermentation is colder than 66 diacetyl rest is recommended	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 is also reaches terminal gravity quickly. 80% attenuation will be reached even with 10% ABV beers.	
WLP008	East Coast Ale Yeast	Ale	Sam Adams	68-73	70-75	Low-Medium	Medium			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.	golden, blonde, honey, pales and German alt style ales
WLP009	Australian Ale Yeast "Plat"	Ale	Coopers	65-70	70-75	High	Medium			Produces a clean, malty beer. Pleasant ester character, can be described as "breadly." Can ferment successfully, and clean, at higher temperatures. This yeast combines good flocculation with good attenuation.	
WLP010	Anniversary Ale Blend	Ale	WLP001, WLP002, WLP004, WLP810	65-70	75-80	Medium	Medium			White Labs started in 1995 with 5 strains available for homebrewers-WLP001, WLP002, WLP004, WLP300, and WLP810. We wanted a blend with all of these strains, but Hefeweizen just doesn't fit. So we have crafted a blend using unique proportions of WLP001 California Ale Yeast, WLP002 English Ale Yeast, WLP004 Irish Ale Yeast, and WLP810 San Francisco Lager Yeast. A truly unique blend that will test a brewers imagination! For a limited time only.	
WLP011	European Ale Yeast	Ale	Wissenschaftliche Station #338	65-70	65-70	Medium	Medium	WY1338		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.	Alt, Kölsch, malty English ales, and fruit beers
WLP013	London Ale Yeast	Ale	Worthington White Shield	66-71	67-75	Medium	Medium	WY1028	Does not flocculate as much as WLP002 and WLP005.	Dry, malty ale yeast. Provides a complex, oak ester character to your beer. Hop bitterness comes through well.	Classic British pale ales, bitters, and stouts.
WLP022	Essex Ale Yeast "Plat"	Ale	Ridley's Ale	66-70	71-76	Medium-High	Medium		Good top fermenting yeast strain, is well suited for top cropping (collecting). Does not flocculate as much as WLP002 and WLP005.	Flavorful British style yeast. Drier finish than many British ale yeasts. Produces slightly fruity and breadly character.	Classic British milds, pale ales, bitters, and stouts.
WLP023	Burton Ale Yeast	Ale	Henley of Thames	68-73	69-75	Medium	Medium	WY1275		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.	All English styles, IPA's, bitters, and pales. Excellent in porters and stouts.
WLP025	Southwold	Ale	Adnam's ?	63-75	73-76	High		WY1335	Slight sulfur is produced during fermentation, which will disappear with aging.	From Suffolk county, England. This yeast produces complex fruit and citrus flavors.	Great for British bitters and pale ales.
WLP026	Premium Bitter	Ale	Marstons	67-70	70-75	Medium	Medium		Ferments strong and dry. Good for high gravity beers.	From Staffordshire, England. Fermentation gives a mild, but complex, estery character.	English style bitters, milds, ESBs, porters, stouts, and barley wines.
WLP028	Edinburgh Scottish Ale Yeast	Ale	McEwans	65-70	70-75	Medium	Medium-High	WY1728	Ferments slow under 60f but produces signature smoky ester produces excessive diacetyl when fermented over 65f, recommended diacetyl rest	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.	All Scottish Styles
WLP029	German Ale/ Kölsch Yeast	Ale	PJ Fruh	65-69	72-78	Medium	Medium		Does not do well under 62f unless already active	From a small brewpub in Cologne, Germany. Accentuates hop flavors, similar to WLP001. The slight sulfur produced during fermentation will disappear with age and leave a super clean, lager like ale.	Kölsch and Alt style beers. Good for light beers like blond and honey.
WLP036	Dusseldorf Alt Yeast	Ale	Dusseldorf (Zum Uerige)	65-69	65-72	Medium	Medium	WY1007		Traditional Alt yeast from Dusseldorf, Germany. Produces clean, slightly sweet alt beers. Does not accentuate hop flavor as WLP029 does.	American Wheat or Rye Beer, Berliner Weisse, Bière de Garde, Dusseldorf Altbier, Kölsch, Northern German Altbier
WLP037	Yorkshire Square "Plat"	Ale	Samual Smith	65-69	68-72	High	Medium-High			This yeast produces a beer that is malty, but well-balanced. Expect flavors that are toasty with malt-driven esters.	English pale ales, English brown ales, and mild ales.
WLP038	Manchester Ale Yeast "Plat"	Ale	Newcastle	65-70	70-74	Medium-High	Medium-High			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.	
WLP039	East Midlands (Nottingham) Ale Yeast "Plat"	Ale	Nottingham Dry Yeast	66-70	73-82	Medium-High	Medium		Medium to low fruit and fusel alcohol production. Well suited for top cropping.	British style ale yeast with a very dry finish.	pale ales, ambers, porters, and stouts.
WLP041	Pacific Ale Yeast	Ale	Red Hook ?	65-68	65-70	High	Medium			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 style milds, bitters, IPA, porters, and stouts.

Strain	Product Name	Type	Origin	Temp (°F)	Attenuation (%)	Flocculation	Alcohol Tolerance	Substitutions*	Pitching/Fermentation notes	Notes	Best Styles
WLP051	California Ale V Yeast	Ale	Anchor Liberty	66-70	70-75	Medium-High	Medium-High	WY1272		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.	
WLP060	American Ale Yeast Blend	Ale	WLP001, WLP051, WLP810	68-72	72-80	Medium	Medium-High			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.	
WLP072	French Ale Yeast "Plat"	Ale	Brasserie Duyck?	63-73	68-75	Medium-High			. Low to moderate esters, when fermentation temperature is below 70F. Moderate plus ester character over 70F. Low diacetyl production.	Clean strain that complements malt flavor	Biere de Garde, blond, amber, brown and specialty beers
WLP076	Albion Ale Yeast "Plat"	Ale									
WLP080	Cream Ale Yeast Blend	Ale		65-70	75-80	Medium	Medium-High			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.	
WLP085	sbiswas	Ale		68-72	69-76	Medium-High	5-10%			A blend of British ale yeast strains, designed to add complexity to your ale. Moderate fruitiness and mineral-like, with little to no sulfur. Drier than WLP002 and WLP005, but with similar flocculation properties.	English Pale Ale, Bitter, Porter, Stout, and India Pale Ale.
WLP090	San Diego Super Yeast	Ale		65-68	76-83	Medium-High	High		A super clean, super-fast fermenting strain. A low ester-producing strain that results in a balanced, neutral flavor and aroma profile. Alcohol-tolerant. Similar to California Ale Yeast WLP001 but it generally ferments faster.		
WLP099	Super High Gravity Ale Yeast	Ale	Thomas Hardy	65-69	>80	Medium	Very High		Slow ferment, ferment low or risk excessive bad yeast esters	Can ferment up to 25% alcohol. From England. Produces ester character that increases with increasing gravity. Malt character dominates at lower gravities.	Extreme beers
WLP250	American Pub Ale Yeast	Ale		58-73	75	Medium-High	10.00%			...really nice body on the beer. It shows mildly fruity ale flavors on beers that don't have a lot of ingredient induced flavor. We also noticed a flavor accentuation, meaning that it seemed to make hoppy beers a little more hoppy and malty beers a little more malty.	The Rebel Brewer AMERICAN PUB ALE is a great strain for just about any and all American Ales, making it the perfect house strain. We have tested it on everything from a Rye IPA to a Blonde ale and everything in between, we even brewed a California Common with it.
WLP295	Pacific Coast Lager Yeast	Lager		50-55	70-78	Medium	5-10%		It is a strong fermentor, produces slight sulfur, and low diacetyl.	This yeast is characterized by a clean, slight malty finish and balanced aroma.	
WLP299	Persica (Columbia) Ale Yeast	Ale		68-78	70-80	Medium-High	8-12%		This strain has good diacetyl reduction capability.	From the Pacific Northwest, this strain is fruitier than WLP001 with peach/apricot notes with a slightly lower attenuation.	
WLP300	Hefeweizen Ale Yeast	Ale	Weihenstephan 68	68-72	72-76	Low	Medium	WY3068 OYL021		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.	German Wheat Beer
WLP320	American Hefeweizen Ale Yeast	Ale	Zum Uerige	65-69	70-75	Low	Medium			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.	
WLP351	Bavarian Weizen Yeast "Plat"	Ale	Weihenstephan 175	66-70	73-77	Low	Medium	WY3638		This strain produces a classic German-style wheat beer, with moderately high, spicy, phenolic overtones reminiscent of cloves. Former Yeast Lab W61 yeast strain, acquired from Dan McConnell.	
WLP380	Hefeweizen IV Ale Yeast	Ale	Weihenstephan 66?	66-70	73-80	Low	Medium	WY3333		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.	
WLP400	Belgian Wit Ale Yeast	Ale	Hoegaarden	67-74	74-78	Medium	Medium	WY3944		Slightly phenolic and tart, this is the original yeast used to produce Wit in Belgium.	
WLP410	Belgian Wit II Ale Yeast "Plat"	Ale	Moortgat Brouwerij	67-74	70-75	Medium	Medium			Less phenolic than WLP400, and more spicy. Will leave a bit more sweetness, and flocculation is higher than WLP400.	Belgian Wit, spiced Ales, wheat Ales, and specialty Beers.
WLP500	Trappist Ale Yeast	Ale	Chimay	65-72	75-80	Low-Medium	High	WY1214		From one of the few remaining Trappist breweries remaining in the world, this yeast produces the distinctive fruitiness and plum characteristics.	Belgian Blonde/Dubbel/Trippl/Golden Strong/Quadrupel
WLP510	Belgian Bastogne Ale Yeast "Plat"	Ale	Orval	66-72	74-80	Medium	High			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.	Belgian Blonde/Dubbel/Trippl/Golden Strong/Quadrupel
WLP515	Antwerp Ale Yeast "Plat"	Ale	De Koninck	67-70	73-80	Medium	Medium			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.	Belgian Pale/Amber
WLP530	Abbey Ale Yeast	Ale	Westmalle	60-85	75-88	Medium-High	High	WY3787 OYL028	More ester development via under-pitching and/or higher fermentation temperature. 80+ Fermentation temperature results in aggressive, highly attenuative yeast character	Used to produce Trappist style beers. Similar to WLP500, but is less fruity and more alcohol tolerant (up to 15% ABV).	Belgian Blonde/Dubbel/Trippl/Golden Strong/Quadrupel
WLP540	Abbey IV Ale Yeast "Plat"	Ale	Rocheftort	66-72	74-82	Medium	High	WY1762	Conditions beer very fast. Clean at the low end, and supposedly is pretty fruity at the warm end. Vigorous fermenter.	An authentic Trappist style yeast. Use for Belgian style ales, dubbels, trippls, and specialty beers. Fruit character is medium, in between WLP500 (high) and WLP530 (low). Less estery and more subtle for Belgian strain	Belgian Blonde/Dubbel/Trippl/Golden Strong/Quadrupel
WLP545	Belgian Strong Ale "Plat"	Ale	Possibly Du Bocq? -- Sacc	66-72	78-85	Medium	High			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.	Belgian dark strong, Abbey Ales, and Christmas beers.

Strain	Product Name	Type	Origin	Temp (°F)	Attenuation (%)	Flocculation	Alcohol Tolerance	Substitutions*	Pitching/Fermentation notes	Notes	Best Styles
WLP550	Belgian Ale Yeast	Ale	Achoffe	68-78	78-85	Medium	Medium-High	WY3522 OYL024		Phenolic and spicy flavors dominate the profile, with less fruitiness than WLP500.	Saisons, Belgian Ales, Belgian Reds, Belgian Browns, and White Beers
WLP560	Classic Saison Yeast Blend	Ale		68-78	70-75	Medium	5-10%	AHS		This Saison blend that marries both earthy, spicy notes with fruity ester production. Slight clove-like characteristic in finished beer flavor and aroma.	Saisons
WLP565	Belgian Saison I Yeast	Ale	Saison Dupont (old strain)	68-90	65-75	Medium	Medium		Higher temperatures will help yeast finish out	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.	Saisons
WLP566	Belgian Saison II Yeast "Plat"	Ale	Vieille Provision Saison Dupont (new strain)	68-90	78-85	Medium	Medium		Higher temperatures will help yeast finish out	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.	Saisons
WLP568	Belgian Style Saison Ale Yeast Blend	Ale	WLP565 WLP566 ?	70-80	70-80	Medium	Medium			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.	
WLP570	Belgian Golden Ale Yeast	Ale	Duvel	68-75	73-78	Low	High	WY1388	Attenuation increases with less crystal malts and more sugar to get the classic Duvel character	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	Belgian Golden Strong
WLP575	Belgian Style Ale Yeast Blend	Ale	WLP500, WLP530, WLP550	68-75	74-80	Medium	Medium-High			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'.	
WLP585	Belgian Saison III Yeast	Ale		68-75	70-74	Low-Medium	Medium		Produces beer with a high fruit ester characteristic, as well as some slight tartness. Finishes slightly malty, which balances out the esters. Also produces low levels of clove-like phenolics.		Great yeast choice for a summer Saison that is light and easy-drinking.
WLP630	Berliner Weisse Blend	Ale/LAB		68-72	73-80	Medium	5-10%		Can take several months to develop tart character.	A blend of a traditional German Weizen yeast and Lactobacillus to create a subtle, tart, drinkable beer.	Berliner Weisse
WLP644	Brettanomyces bruxellensis Trois	Brett	Drie Fonteinen	70-85	85%+	Low	Medium-High			This Belgian strain, used traditionally for 100% Brettanomyces fermentations, produces a slightly tart beer with delicate characteristics of mango and pineapple. Can also be used to produce effervescence when bottle-conditioning.	
WLP645	Brettanomyces clausenii	Brett									
WLP650	Brettanomyces bruxellensis	Brett	Orval								
WLP653	Brettanomyces lambicus	Brett									
WLP655	Belgian Sour Mix 1	Souring Blend									
WLP665	Flemish Ale Blend	Souring Blend		68-80	80-85%+	Low-Medium	Medium-High			Blended culture used to produce the classic beer styles of the West Flanders region of Belgium. A proprietary blend of Saccharomyces yeasts, Brettanomyces, Lactobacillus, and Pedococcus, this culture creates a more complex, dark stone fruit characteristic than WLP 655 Belgian Sour	
WLP670	American Farmhouse Blend	Ale/Brett	Lost Abbey	68-72	75-82	Medium	5-10%			Inspired by local American brewers crafting semi-traditional Belgian-style ales. This blend creates a complex flavor profile with a moderate level of sourness. It consists of a traditional farmhouse yeast strain and Brettanomyces.	Great yeast for farmhouse ales, Saisons, and other Belgian-inspired beers.
WLP677	Lactobacillus Bacteria	LAB									
WLP709	Sake #9 Yeast										
WLP775	English Cider Yeast	Cider			>80%				Sulfur is produced during fermentation, but will disappear in first two weeks of aging.	Classic cider yeast. Ferments dry, but retains flavor from apples. Can also be used for wine and high gravity beers.	Cider
WLP800	Pilsner Lager Yeast:	Lager	Plisner Urquell	50-55	72-77			WY2001			
WLP802	Czech Budejovice Lager Yeast	Lager	Samsons	50-55	75-80						
WLP810	San Francisco Lager Yeast	Lager	Anchor Brewing (Anchor Steam)	58-65	65-70			WY2112			
WLP815	Belgian Lager Yeast	Lager	"very old brewery in West Belgium"	50-55	72-78	Medium	5-10%			Clean, crisp European lager yeast with low sulfur production	Great for European style pilsners, dark lagers, Vienna lager, and American style lagers.
WLP820	Oktoberfest/Märzen Lager Yeast	Lager	Weihenstephan 206	52-58	65-73						

Strain	Product Name	Type	Origin	Temp (°F)	Attenuation (%)	Flocculation	Alcohol Tolerance	Substitutions*	Pitching/Fermentation notes	Notes	Best Styles
WLP830	German Lager Yeast	Lager	Weihenstephan 34/70	50-55	74-79			WY2124 W-34/70			
WLP833	German Bock Lager Yeast	Lager	Ayingen	48-55	70-76			WY2487			
WLP835	German Lager X	Lager	famous Bavarian monastery	50-54	70-76	Medium	Medium-High		This strain develops a creamy, malty beer profile with low sulfur production and low esters.		traditional Helles, Oktoberfest, Bock, and Dunkel
WLP838	Southern German Lager Yeast	Lager	Wissenschaftliche Station #308	50-55	68-76			WY2308			
WLP840	American Lager Yeast	Lager	Budweiser	50-55	75-80			WY2007			
WLP850	Copenhagen Lager Yeast	Lager		50-58	72-78			WY2042		Clean, crisp north European lager yeast. Not as malty as the southern European lager yeast strains.	Great for European style pilsners, European style dark lagers, Vienna, and American style lagers.
WLP860	Munich Helles Yeast "Plat"	Lager		48-52	68-72	Medium	Medium			This yeast helps to produce a malty, but balanced traditional Munich-style lager. Clean and strong fermenter; it's great for a variety of lager styles ranging from Helles to Rauchbier.	
WLP862	Cry Havoc	Lager	Charlie Papazian	see notes	66-70	Low-Medium			Med/Low Flocculation; Ferment: 68-74/Cellar: 50-55/Low Flocculation; Ferment: 55-58/Lager: 32-37		
WLP885	Zurich Lager Yeast "Plat"	Lager	Hurlimann	50-55	70-80	High	High				
WLP920	Old Bavarian Lager "Plat"	Lager		50-55	66-73	Medium	Medium-High			From Southern Germany, this yeast finishes malty with a slight ester profile.	Use in beers such as Oktoberfest, Bock, and Dark Lagers.
WLP925	HP Lager "Plat"	Lager		62-68	73-82	Medium	Medium-High		Use to ferment lager beer in one week! Ferment at room temperature (62-68°F) under 1.0 bar (14.7 PSI) until final gravity is obtained, generally in one week. Lager the beer at 35°F, 15 PSI, for 3-5 days, to condition. Sulfur production is strong first 2 days, then disappears by day 5. Do not need to carbonate, since at 1 bar entire time.		
WLP940	Mexican Lager Yeast	Lager	Grupo Modelo	50-55	70-78					From Mexico City, this yeast produces clean lager beer, with a crisp finish. Good for Mexican style light lagers, as well as dark lagers.	

Strain	Product Name	Type	Origin	Temp (°F)	Attenuation (%)	Flocculation	Alcohol Tolerance	Substitutions*	Pitching/Fermentation notes	Notes
OYL004	West Coast Ale I	Ale	Sierra Nevada	60-73	73-80	Medium-Low	11%	WY1056 WLP001 US-05	May yield citrus notes with cooler 60-66°F fermentations.	Clean, crisp flavor characteristics with low fruitiness and mild ester production. A very versatile yeast for styles that desire dominant malt and hop character. A very popular "house" strain.
OYL005	Irish Ale	Ale	Guinness	62-72	69-75	Medium	12%	WY1084 WLP004	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.	A popular choice for dark beers and high gravity beers.
OYL006	British Ale I	Ale	Whitbread - dry	64-72	70-80	Medium-High	10%	WY1098 WLP007	Allows malt and hop character to dominate the profile. Highly flocculant and highly attenuative. Ferments well down to 64°F.	
OYL016	British Ale VIII	Ale	Fullers	64-72	67-71	Very High	9%	WY1968 WLP002	Ales produced with this strain tend to be fruity, increasingly so with higher fermentation temperatures of 70-74°F. A thorough diacetyl rest is recommended after fermentation is complete. This yeast will leave a beer very clear, and will leave some residual sweetness.	A classic ESB strain best suited for English style ales including milds, bitters, porters, and English style stouts.
OYL021	Hefeweizen	Ale	Weihenstephan 68	64-75	73-77	Low	10%	WY3068 WLP300 WB-06	Produces a balance of banana esters and clove phenolics that can be skewed depending on various conditions – e.g., increased ester production through increasing the fermentation temperature, increasing the wort density, and decreasing the pitch rate or over pitching to reduce or nearly eliminate banana character. Decreasing the ester level will allow 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%.	The most popular German wheat beer strain used worldwide.
OYL024	Belgian Ale A	Ale	Achouffe	65-78	72-85	High	12%	WY3522 WLP550	Unlike many other Belgian style strains, this strain is highly flocculent and results in bright beers.	Versatile strain 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.
OYL028	Belgian Ale W	Ale	Westmalle	64-78	74-78	Medium	11-12%	WY3787 WLP530	A flocculent, true top cropping yeast (additional headspace is recommended), that will work over a broad temperature range.	Classic strain for brewing Belgian dubbel or Belgian tripel. This strain produces a nice balance of complex fruity esters and phenolics, making it desirable for use in other Belgian style ales as well. Makes a great Belgian style "house" strain.
OYL045	New Jersey Ale	Ale	Balentine	66-72	72-78	Medium-High				A flocculent top fermenting ale yeast from a defunct East Coast brewery. It produces a very clean ale.
OYL052	DIPA	Ale	The Alchemist	65-72	72-80	Medium-Low	High	ECY29		Ale strain isolated from a famous double IPA brewed in Vermont. Produces a unique ester profile reminiscent of peaches. This strain complements an aggressive use of hops.
OYL210	Where Da Funk	Ale/Brett		68-80	78-88	Very Low			This blend produces huge tropical fruit aromas during fermentation that fade somewhat during conditioning. Has a wide temperature range and ferments very dry, leaving little body. Consider adding flaked oats if additional body is desired. This blend will not produce significant "funk" or acid, even with extended aging. The blend pairs well with fruity aroma hops to make a unique pale ale.	A blend of a mild Brettanomyces isolate from a Colorado brewery known for its Brett beers and two strains formerly classified as Brettanomyces but since found to be Saccharomyces.
OYL211	Bit O' Funk	Ale/Brett		68-80	85%+	Very Low			The "bit 'o funkiness" will take extended time (3+ months) to develop.	This blend contains the two Saccharomyces strains from "Where Da Funk" for primary fermentation and is spiked with Brettanomyces bruxellensis for development of moderate "funk" during a secondary fermentation.
OYL212	Bring On Da Funk	Ale/Brett		68-80	85%+	Very Low			Brett character will develop over time. Acid production will increase over time given exposure to oxygen.	This blend contains the two Saccharomyces strains from "Where Da Funk" for primary fermentation and is spiked with Brettanomyces bruxellensis, Brettanomyces lambicus, two Brettanomyces isolates from a Colorado Brewery known for its Brett beers, and two Brettanomyces isolates from an "Intense" Belgian source for a funky, fruity and complex brew.
OYL500	Saisonsteins Monster	Ale/Brett		65-78	80-90	Low	High			The first in our line of hybrid strains. This strain is a genetic hybrid resulting from the mating of strains OYL-026 (French saison) and OYL-027 (Belgian saison), created by and available exclusively from Omega Yeast. Less phenolic and more fruit character than 026. Exhibits some of the bubble gum character of 027.
OYL605	Lactobacillus Blend	LAB		68-95					To use the blend for kettle souring a 5 gallon batch, prepare a 1 liter starter of approximately 1.040 specific gravity and pour contents of pouch into unhopped starter. Incubate 24-48 hours at room temperature to increase cell count. Prepare wort as normal and cool to 75-95F. Pitch Lactobacillus starter into unhopped wort and allow to sour to desired level. Maximum levels of sourness should develop within 48 hours. There is no need to hold the temperatures at the high end of the range for effective souring due to the efficient action of plantarum at lower temperatures. When desired sourness is achieved, re-boil wort to kill Lactobacillus. Add hops at this time if desired. This blend is extremely hop sensitive. Souring may not occur in worts with 2 or more IBUs. Cool wort and pitch yeast to complete fermentation.	This blend contains two Lactobacillus species — brevis and plantarum — giving the blend a wide active temperature range. The Lactobacillus plantarum strain was isolated in collaboration with Marz Community Brewing from a starter inoculated with whole malt grains. It soured efficiently at lower temperatures (65F-100F) compared to other Lactobacillus species.
	Northern Belgian Ale	Ale						WY3739		This well balanced strain from northern Belgium will produce moderate levels of both fruity esters and spicy phenols while finishing dry with a hint of malt.

Strain	Product Name	Type	Origin	Temp (°F)	Attenuation (%)	Flocculation	Alcohol Tolerance	Substitutions*	Pitching/Fermentation notes	Notes
Belle Saison	Belle Saison	Ale			High	Low	High		Quick start and vigorous fermentation, which can be completed in 5 days above 17°C (63°F). Aroma is fruity, spicy and peppery due to ester and phenol production, and does not display undesirable odors when properly handled.	Belle Saison is an ale yeast of Belgian origin selected for its ability to produce great Saison-style beer.
Munich	Munich Wheat Beer Yeast	Ale	Bavaria, Germany		Medium-High	Low			Aroma is estery to both palate and nose with typical banana notes. Munich is a non flocculent strain. In classic open fermentation vessels, the yeast can be skimmed off the top. Some settling can be promoted by cooling and use of fining agents and isinglass.	
Munich Classic	Munich Classic Wheat Beer Yeast	Ale	Doemens Academy		Medium-High	Low			Aroma and flavor have balanced fruity esters and spicy phenol notes. Does not display malodours when properly handled. Munich Classic yeast has found widespread use in the production of Hefeweizen, Dunkelweizen and wheat wine.	
Nottingham	Nottingham	Ale		57-70	Medium-High	High		WLP039	The Nottingham strain was selected for its highly flocculant & relatively full attenuation properties. It produces low concentrations of fruity and estery aromas and has been described as neutral for ale yeast, allowing the full natural flavor of malt & hops to develop. Because of flocculation, it may tend to slightly reduce hop bitter levels. Lager-style beer has been brewed with Nottingham, however low fermentation temperature requires adaptation of the pitching rate to ensure proper attenuation.	If you are looking for amazing versatility from an ale yeast, look no further than Nottingham dry brewing yeast. Nottingham offers great performance with every batch, allowing brewers to cover a wide variety of beer styles with just one yeast type.
Windsor	Windsor	Ale		64-70	Medium	Low		WY1028 WLP013	Windsor ale yeast is a true English strain that produces a beer which is estery to both palate and nose with a slight fresh yeasty flavor. Beers created with Windsor are usually described as full-bodied, fruity English ales.	Windsor yeast has found great acceptance in producing strong-tasting bitter beer, stout, weizen and hefeweizen.
BRY-97	BRY-97 American West Coast	Ale			Medium-High	Medium-High			The aroma is slightly estery, almost neutral and does not display malodors when properly handled. May slightly reduce hop bitterness levels due to flocculation.	
CBC-1	Cask And Bottle Conditioned Beer Yeast	Ale		59-77		High	12-14%		CBC-1 is best used for refermentation purposes conducted preferably with priming sugars such as dextrose. The yeast will settle and form a tight mat at the end of refermentation and does not produce flavors therefore conserving the original character of the beer. CBC-1 can also be used for primary fermentation and is especially suitable for Champagne-like beers and fruit beers.	This particular strain has also been extensively tested for high gravity brewing to produce flavored-alcohol beverages.
Abbaye	Abbaye Belgian Ale Yeast	Ale		54-77	77-84	Low	High		Abbaye is an ale yeast of Belgian origin selected for its ability to produce great Belgian style beers including high gravity beers such as Dubbel, Trippeel and Quads.	
Diamond	Diamond Lager Yeast	Lager	Germany	50-60	High	Medium-High		WY303B WLP351	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.	The Diamond yeast strain originated in Germany and is being used by commercial breweries around the world for production of beer in a wide variety of brewery sizes and environments.

Strain	Product Name	Type	Origin	Temp (°F)	Attenuation (%)	Flocculation	Alcohol Tolerance	Substitutions*	Pitching/Fermentation notes	Notes	Best Styles
K-97	Safale K-97	Ale		59-75		Low	Low		A German ale strain 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 ester levels.		
S-04	Safale S-04	Ale	Whitbread	65-70	70-80	Medium-High	Medium-High	WY1099	If fermentation is colder than 66 diacetyl rest is recommended	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 is also reaches terminal gravity quickly. 80% attenuation will be reached even with 10% ABV beers.	
S-189	Safalager S-189	Lager	Hürlimann	48-59	70-80			WLP885			
S-23	Safalager S-23	Lager	VLB-Berlin Rh Strain	48-59		High	Medium		Characteristically of this yeast is its high fermentation rate until final attenuation. During fermentation the formation of the diacetyl precursor is low; it is degraded at the end of the fermentation.		
S-33	Safale S-33	Ale	Edme Ltd	59-75		Medium	11.50%		Re-hydrate into yeast cream in a stirred vessel in 10 times its own weight of sterile water or wort at 27C ± 3C (80F ± 6F) for 15-30 minutes. Stir gently for another 30 minutes and pitch.	A very popular general purpose yeast, displaying both very robust conservation properties and consistent performance.	This yeast produces superb flavor profiles and is used for the production of a varied range of top fermented special beers (Belgian type wheat beers, Trappist, etc.)
T-58	Safbrew T-58	Ale		59-75		Medium	11.50%		Re-hydrate into yeast cream in a stirred vessel in 10 times its own weight of sterile water or wort at 27C ± 3C (80F ± 6F) for 15-30 minutes. Stir gently for another 30 minutes and pitch.	A speciality yeast selected for its estery somewhat peppery and spicy flavor development (Belgian style)	
US-05	Safale US-05	Ale	Sierra Nevada	60-72	73-77	Low-Medium	11.00%	WLP001 WY1056 OYL004	Produces diacetyl and fusels if reproduction stage is over 71f or excessively under-pitched. Poor attenuation if below 60f. Serial pitching will result in an extremely (88%+) attenuative yeast after 6-7 generations. Mild citrus notes develop with cooler (60-66) fermentations.	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. Low fruitiness, mild ester production. Normally requires filtration for bright beers.	Most American Styles
W-34/70	Safalager W-34/70	Lager	Weihenstephan 34/70					WLP830 WLZ124			
WB-06	Safbrew WB-06	Ale		59-75		Low	High		Re-hydrate into yeast cream in a stirred vessel in 10 times its own weight of sterile water or wort at 27C ± 3C (80F ± 6F) for 15-30 minutes. Stir gently for another 30 minutes and pitch.		

Strain	Product Name	Type	Origin	Temp (°F)	Attenuation (%)	Flocculation	Alcohol Tolerance	Substitutions*	Pitching/Fermentation notes	Notes	Best Styles
UCD #522	Montrachet	Wine	UC Davis	59-86		Low	13%		A strong fermenter with good ethanol tolerance, and will readily ferment grape musts and fruit juices to dryness. This strain also has good tolerance to free sulfur dioxide. This strain is recommended for full bodied reds and whites. It is not recommended for grapes that have recently been dusted with sulfur, because of a tendency to produce hydrogen sulfide in the presence of higher concentrations of sulfur compounds. Montrachet is noted for low volatile acidity, good flavor complexity, and intense color.	This strain has been widely used in the U.S. since 1963.	Chardonnay, Merlot, Syrah, Zinfandel
UCD #595	Pasteur Champagne	Wine	Institute Pasteur, Paris	59-86		Low-Medium	13-15%		A strong fermenter with good ethanol tolerance, and will readily ferment grape musts and fruit juices to dryness. This strain also has good tolerance to free sulfur dioxide. Although this yeast is somewhat flocculant, it is not commonly used for sparkling wine. Pasteur Champagne has been recommended, by several sources, for restarting stuck fermentations.	This strain has been widely used in the U.S. since 1968.	Cabernet, Cider, Dry Whites, Fruits, Meads, Port
UCD #570	Côte des Blancs	Wine	Geisenheim Institute, Germany	64-86		Low	12-14%		A relatively slow fermenter, identical to Geisenheim Epernay, but producing less foam. This yeast requires nutrient addition for most chardonnay fermentations. Côte des Blancs produces fine, fruity aromas and may be controlled by lowering temperature to finish with some residual sugar. Côte des Blancs is suitable only for the base cuvee for sparkling wine, and should not be used for secondary fermentation.		Blush, Chardonnay, Cider, Riesling, Sparkling Cuvée
UCD #796	Premier Cuvée	Wine	France	45-95		Low	18%		This yeast has good tolerance to ethanol and free sulfur dioxide, and ferments to dryness. Premier Cuvée is noted as a very low producer of foam, urea, and fusel oils. It is recommended for reds, whites and especially champagne. This yeast is reported to perform well restarting stuck fermentations. Winemakers have remarked that Premier Cuvée is the fastest, cleanest, and most neutral fermenter offered by Red Star®.		Anything but residual-sugar wines
UCD #904	Pasteur Red	Wine	Institute Pasteur, Paris	64-86		Low	16%		A strong, even fermenter that produces full bodied reds. This yeast encourages the development of varietal fruit flavors, balanced by complex aromas, especially when using grapes of the Cabernet family. It may be necessary to cool the fermenting must to prevent unwanted temperature increase. This yeast is reported to give character to less robust red grapes, or those picked before optimum development.		Berry and Cherry Wine, Cabernet, Gamay, Merlot, Pinot, Syrah, Zinfandel

Strain	Product Name	Type	Origin**	Temp (°F)	Attenuation (%)	Flocculation	Alcohol Tolerance	Substitutions*	Pitching/Fermentation	General Notes	Best Styles
RC 212	Bourgovin RC 212 (Burgundy)	Wine	BIVB	68-86		Low	16%		The RC 212 is a low-foaming moderate-speed fermenter with an optimum fermentation temperature ranging from 20° to 30°C (68° to 86°F). A very low producer of hydrogen sulfide (H2S) and sulfur dioxide (SO2), the RC 212 shows good alcohol tolerance to 16%.	The RC 212 is recommended for red varieties where full extraction is desired. Lighter red varieties also benefit from the improved extraction while color stability is maintained throughout fermentation and aging. Aromas of ripe berry and fruit are emphasized while respecting pepper and spicy notes.	Red
ICV D-47	ICV D-47 (Côtes-du-Rhône)	Wine	ICV	59-68		Medium	14%		The ICV D-47 is a low-foaming quick fermenter that settles well, forming a compact lees at the end of fermentation. This strain tolerates fermentation temperatures ranging from 15° to 20°C (59° to 68°F) and enhances mouthfeel due to complex carbohydrates. Malolactic fermentation proceeds well in wine made with ICV D-47.	Recommended for making wines from white varieties such as Chardonnay and rosé wines. An excellent choice for producing mead, however be sure to supplement with yeast nutrients, especially usable nitrogen.	White, Chardonnay, Rosé, Mead
71B-1122	71B-1122 (Narbonne)	Wine	INRA	59-86		Medium	14%		Has the ability to metabolize high amounts (20% to 40%) of malic acid. In addition to producing rounder, smoother, more aromatic wines that tend to mature quickly, it does not extract a great deal of phenols from the must so the maturation time is further decreased.	The 71B is used primarily by professional winemakers for young wines such as vin nouveau and has been found to be very suitable for blush and residual sugar whites. For grapes in regions naturally high in acid, the partial metabolism of malic acid helps soften the wine. The 71B also has the ability to produce significant esters and higher alcohols, making it an excellent choice for fermenting concentrates.	Blush, Residual Sugar Whites, Nouveau, Young Red Wines, Late Harvest Wines
K1V-1116	ICV K1V-1116 (Montpellier)	Wine	ICV	50-95		Low	18%		The K1V-1116 strain is a rapid starter with a constant and complete fermentation between 10° and 35°C (50° and 95°F), capable of surviving a number of difficult conditions, such as low nutrient musts and high levels of sulfur dioxide (SO2) or sugar. Wines fermented with the K1V-1116 have very low volatile acidity, hydrogen sulfide (H2S) and foam production.	The K1V-1116 strain is a rapid starter with a constant and complete fermentation between 10° and 35°C (50° and 95°F), capable of surviving a number of difficult conditions, such as low nutrient musts and high levels of sulfur dioxide (SO2) or sugar. Wines fermented with the K1V-1116 have very low volatile acidity, hydrogen sulfide (H2S) and foam production.	Dry Whites, Aged Reds, Late Harvest Wines
EC-1118	EC-1118 (Champagne)	Wine		50-86		Low	18%		The fermentation characteristics of the EC-1118 — extremely low production of foam, volatile acid and hydrogen sulfide (H2S) — make this strain an excellent choice. This strain ferments well over a very wide temperature range, from 10° to 30°C (50° to 86°F) and demonstrates high osmotic and alcohol tolerance. Good flocculation with compact lees and a relatively neutral flavor and aroma contribution are also properties of the EC-1118.	The EC-1118 strain is recommended for all types of wines, including sparkling, and late harvest wines and cider. It may also be used to restart stuck fermentations.	Champagne, Late Harvest Wines, Dry Whites