

WHITE LABS PURE BREWERS YEAST

Ale

WLP001

CALIFORNIA ALE

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

Attenuation: 73-80; Flocculation: High; Optimum Ferm Temp: 68-73

WLP002

ENGLISH ALE

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

Attenuation: 63-70; Flocculation: Very High; Optimum Ferm Temp: 65-68

WLP004

IRISH ALE

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

Attenuation: 69-74; Flocculation: medium to high; Optimum Ferm Temp: 65-68

WLP005

BRITISH ALE

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

Attenuation: 67-74; Flocculation: High; Optimum Ferm Temp: 65-70

WLP007

DRY ENGLISH ALE

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

Attenuation: 70-80; Flocculation: High; Optimum Ferm Temp: 65-70

WLP008

EAST COAST ALE

The "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, increased flocculation, and a little tartness. Very clean and low esters. Great yeast for golden, blonde, honey, pales and German alt style ales.

Attenuation: 70-75; Flocculation: low to medium; Optimum Ferm Temp: 68-73

WLP011

EUROPEAN ALE

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

Attenuation: 65-70; Flocculation: Medium; Optimum Ferm Temp: 65-70

WLP013

LONDON ALE

Dry, malty ale yeast. Provides a complex, oakey ester character to your beer. Hop bitterness comes through well. This yeast is well suited for classic British pale ales, bitters, and stouts. Does not flocculate as much as WLP002 and WLP005.

Attenuation: 67-75; Flocculation: Medium; Optimum Ferm Temp: 66-71

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Ale

WLP023 BURTON ALE

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

Attenuation: 69-75; Flocculation: Medium; Optimum Ferm Temp: 68-73

WLP028 EDINBURGH/SCOTTISH ALE

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

Attenuation: 70-75; Flocculation: Medium; Optimum Ferm Temp: 65-70

WLP036 DUSSELDORF ALT YEAST

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

Attenuation: 65-72% Flocculation: Medium Optimum Ferm Temp: 65-69F Alcohol Tolerance: Medium

WLP029 GERMAN KOLSCH ALE

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

Attenuation: 72-78; Flocculation: Medium; Optimum Ferm Temp: 65-69

WLP041 PACIFIC ALE

A popular ale yeast from the Pacific Northwest. The yeast will clear from the beer well, and leave a malty profile. More fruity than WLP002- English Ale yeast. Good yeast from English style ales including mild, bitter, IPA, porter and English style stout.

Attenuation: 65-70; Flocculation: Medium; Optimum Ferm Temp: 65-68

WLP051 CALIFORNIA V ALE

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

Attenuation: 70-75; Flocculation: medium to high; Optimum Ferm Temp: 66-70

WLP090 SAN DIEGO SUPER

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

Optimal Fermentation Temperature: 65-68F Attenuation: 76-83%+

Flocculation: Medium-High Alcohol Tolerance: High

WLP099 SUPER HIGH GRAVITY ALE

Can ferment up to 25% alcohol. From England.

Attenuation: 80; Flocculation: Low; Optimum Ferm Temp: 69-74

WHITE LABS PURE BREWERS YEAST

Ale

WLP351
BAVARIAN WEIZEN YEAST
Former Yeast Lab W51 yeast strain, acquired from Dan McConnell. The description originally used by Yeast Lab still fits: "This strain produces a classic German-style wheat beer, with moderately high, spicy, phenolic overtones reminiscent of cloves."
Attenuation: 73-77% Flocculation: Low Optimum Ferm Temp: 66-70F Alcohol Tolerance: Medium

WLP665
FLEMISH ALE BLEND
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 Pediococcus, this culture creates a more complex, dark stone fruit characteristic than WLP655 Belgian Sour Mix.
Attenuation: 80-85%+ Flocculation: Low-Medium Optimal Ferm Temp: 68-80F° (20-26°C) Alcohol Tolerance: Medium-High

Blended Yeast

WLP060
AMERICAN ALE YEAST BLEND
Our most popular 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 in the same "clean/neutral" flavor category. The additional strains create complexity to the finished beer, and will taste more lager like than just WLP001. Hops flavors and bitterness are accentuated, but to the extreme of WLP001. Slight sulfur will be produced during fermentation.
Attenuation: 72-80; Flocculation: medium; Optimum Ferm Temp: 68-73

WLP080
CREAM ALE YEAST BLEND
This is a blend of ale and lager yeast strains. The strains work together to create a clean, crisp, light American lager style ale. A pleasing estery aroma may be perceived from the ale yeast contribution. Hop flavors and bitterness are slightly subdued. Slight sulfur will be produced during fermentation, from the lager yeast.
Attenuation: 75-80% Flocculation: Medium Optimum Ferm Temp: 65-70°F Alcohol Tolerance: Medium High

WLP568
BELGIAN STYLE SAISON ALE YEAST BLEND
This blend melds Belgian style ale and saison strains. The strains work in harmony to create complex, fruity aromas and flavors. The blend of yeast strains encourages complete fermentation in a timely manner. Phenolic, spicy, earthy, and clove like flavors are also created.
Attenuation: 70-80% Flocculation: Medium Optimum Ferm Temp: 70-80°F
Alcohol Tolerance: Medium

WLP575
BELGIAN STYLE ALE YEAST BLEND
A blend of Trappist type yeast (2) and one Belgian ale type yeast. This creates a versatile blend that can be used for Trappist type beer, or a myriad of beers that can be described as 'Belgian type'.
Attenuation: 74-80; Flocculation: Medium; Optimum Ferm Temp: 68-75

WLP630
BERLINER WEISSE
A blend of a traditional German Wiezen yeast and Lactobacillus to create a subtle, tart, drinkable beer. Can take several months to develop tart character. Perfect for traditional Berliner Weisse.
Attenuation: 73-80% Flocculation: Medium Optimum Ferm Temp: 68-72°F (20-22°C) Alcohol Tolerance: 5-10%

WHITE LABS PURE BREWERS YEAST

Blended Yeast

WLP670
AMERICAN FARMHOUSE
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 to use for farmhouse ales, Saisons, and other Belgian-inspired beers.
Attenuation: 75-82%; Flocculation: Medium; Optimum Ferm Temp: 68-72F (20-22C); Alcohol Tolerance: 5-10%

Specialty Ales

WLP300
HEFEWEIZEN ALE
This famous German yeast is a strain used in the production of traditional, authentic wheat beers. It produces the banana and clove nose traditionally associated with German wheat beers and leaves the desired cloudy look of traditional German wheat beers.
Attenuation: 72-76; Flocculation: Low; Optimum Ferm Temp: 68-72

WLP320
AMERICAN HEFEWEIZEN ALE
This yeast is used to produce the Oregon style American Hefeweizen. Unlike WLP300, this yeast produces a very slight amount of the banana and clove notes. It produces some sulfur, but is otherwise a clean fermenting yeast, which does not flocculate well, producing a cloudy beer.
Attenuation: 70-75; Flocculation: Low; Optimum Ferm Temp: 65-69

WLP380
HEFEWEIZEN IV ALE
Large clove and phenolic aroma and flavor, with minimal banana. Refreshing citrus and apricot notes. Crisp, drinkable. Less flocculent than WLP300, sulfur production is higher.
Attenuation: 73-80; Flocculation: Low; Optimum Ferm Temp: 66-70

WLP400
BELGIAN WIT ALE
Slightly phenolic and tart, this is the original yeast used to produce Wit in Belgium.
Attenuation: 74-78; Flocculation: low-medium; Optimum Ferm Temp: 67-74

WLP500
TRAPPIST ALE
From one of the six Trappist breweries remaining in the world, this yeast produces the distinctive fruitiness and plum characteristics. Excellent yeast for high gravity beers, Belgian ales, dubbels and trippels.
Attenuation: 73-78; Flocculation: low to medium; Optimum Ferm Temp: 65-72

WLP530
ABBEY ALE
Used in two of the six Trappist breweries remaining in the world, this yeast produces the distinctive fruitiness and plum characteristics. Excellent yeast for high gravity beers, Belgian ales, dubbels and trippels.
Attenuation: 73-78; Flocculation: medium to high; Optimum Ferm Temp: 66-72

WLP545
BELGIAN STRONG ALE
From the Ardennes region of Belgium, this classic yeast strain produces moderate levels of ester and spicy phenolic character. Typically results in a dry, but balanced finish. This yeast is well suited for Belgian dark strong, Abbey Ales, and Christmas beers.
Attenuation: 78-85%; Flocculation: Medium; Optimal Fermentation Temperature: 66-72F; Alcohol Tolerance: High

WHITE LABS PURE BREWERS YEAST

Specialty Ales

WLP550 BELGIAN ALE

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

Attenuation: 72-78; Flocculation: Medium; Optimum Ferm Temp: 68-78

WLP565 SAISON I

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

Attenuation: 65-75; Flocculation: Medium; Optimum Ferm Temp: 68-75

WLP566 BELGIAN SAISON II ALE

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

Attenuation: 78-85% Flocculation: Medium Optimum Ferm Temp: 68-78 F Alcohol Tolerance: Medium

WLP570 BELGIAN GOLDEN ALE

From East Flanders, versatile yeast that can produce light Belgian ales to high gravity Belgian beers (12% ABV). A combination

of fruitiness and phenolic characteristics dominate the flavor profile. Some sulfur is produced during fermentation, which will dissipate following the end of fermentation.

Attenuation: 75-80; Flocculation: Low; Optimum Ferm Temp: 68-75

Lagers

WLP800 PILSEN LAGER

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

Attenuation: 72-77; Flocculation: medium to high; Optimum Ferm Temp: 50-55

WLP802 CZECH BUDEJOVICE LAGER

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

Attenuation: 75-80; Flocculation: Medium; Optimum Ferm Temp: 50-55

WLP810 SAN FRANCISCO LAGER

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

and other style lagers.

Attenuation: 65-70; Flocculation: High; Optimum Ferm Temp: 58-65

WLP820 OKTOBERFEST LAGER

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

Attenuation: 65-73; Flocculation: Medium; Optimum Ferm Temp: 52-58

WHITE LABS PURE BREWERS YEAST

Lagers

WLP830
GERMAN LAGER
This yeast is one of the most widely used lager yeasts in the world. Very malty and clean, great for all German lagers, pilsner, oktoberfest, and marzen.
Attenuation: 74-79; Flocculation: Medium; Optimum Ferm Temp: 50-55

WLP833
GERMAN BOCK
From the alps of southern Bavaria, this yeast produces a beer that is well balanced between malt and hop character. The excellent malt profile makes it well suited for Bocks, Doppelbocks, and Oktoberfest style beers. Very versatile lager yeast.
Attenuation: 70-76; Flocculation: Medium; Optimum Ferm Temp: 48-55

WLP838
SOUTHERN GERMAN LAGER
This yeast is characterized by a malty finish and balanced aroma. It is a strong fermenter, produces slight sulfur, and low diacetyl.
Attenuation: 68-76; Flocculation: medium to high; Optimum Ferm Temp: 50-55

WLP840
AMERICAN PILSNER LAGER
This yeast is used to produce American style lagers. Dry and clean with a very slight apple fruitiness. Sulfur and diacetyl production is minimal.
Attenuation: 75-80; Flocculation: Medium; Optimum Ferm Temp: 50-55

WLP862
CRY HAVOC
This signature strain, licensed from Charlie Papazian , has the ability to ferment at both ale and lager temperatures allowing the brewer to produce diverse beer styles. When fermented at ale temperatures, the yeast produces fruity esters reminiscent of berries and apples. Hop character comes through well with hop accented beers. Diacetyl production will be very low when proper fermentation techniques are used. When fermented at lager temperatures, esters are low in high gravity beers and negligible in other beers. Pleasant baked bread-like yeast aroma is often perceived in malt accented lagers. Slightly extended fermentation times may be experienced compared to other lagers. Some fermentation circumstances may produce sulfur aroma compounds, but these will usually dissipate with time. Good yeast for bottle conditioning.
For Ales: Attenuation: 66-70; Flocculation: M-L; Optimum Ferm Temp: 68-74°F; Optimum Cellaring Temp: 50-55°F
Alt beers can be cellared at lagering temperatures.
For Lagers: Attenuation: 66-70; Flocculation: L; Optimum Ferm Temp: 55-58°F; Optimum Lagering Temp: 32-37°F

WLP940
MEXICAN LAGER
From Mexico City, this yeast produces clean lager beer with a crisp finish. It is good for Mexican style light lagers as well as dark lagers.
Attenuation: 70-78%. Flocculation: Medium. Optimum Fermentation Temperature: 50-55 degrees F, (10-13 degrees C). Alcohol Tolerance: Medium.

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Wine/Mead/Ciders

**WLP700
FLOR SHERRY**
This yeast develops a film (flor) on the surface of the wine. Creates green almond, granny smith and nougat characteristics found in sherry. Can also be used for Port, Madeira and other sweet styles. For use in secondary fermentation. Slow fermentor.
Alcohol Tolerance: 16%; Attenuation: >80%; Flocculation: N/A; Optimum Fermentation Temperature: >70% F

**WLP705
SAKE**
For use in rice based fermentations. For sake, use this yeast in conjunction with koji (to produce fermentable sugar). WLP705 produces full body sake character, and subtle fragrance.
Alcohol Tolerance: 16%; Attenuation: >80%; Flocculation: N/A; Optimum Fermentation Temperature: >70%

**WLP715
CHAMPAGNE**
Classic yeast, used to produce champagne, cider, dry meads, dry wines, or to fully attenuate barley wines/strong ales. Can tolerate alcohol concentrations up to 17%. Neutral.
Attenuation: 75; Flocculation: Low; Optimum Ferm Temp: 70-75

**WLP718
AVIZE**
Champagne isolate used for complexity in whites. Contributes elegance, especially in barrel fermented Chardonnays.
Attenuation: 80; Flocculation: Low; Optimum Ferm Temp: 60-90. (Special order only.)

**WLP720
SWEET MEAD/WINE**
A wine yeast strain that is less attenuative than WLP715, leaving some residual sweetness. Slightly fruity and will tolerate alcohol concentrations up to 15%. A good choice for sweet mead and cider, as well as Blush wines, Gewürztraminer, Sauternes, Riesling.
Attenuation: 75; Flocculation: Low; Optimum Ferm Temp: 70-75

**WLP727
STEINBERG-GEISENHEIM**
German in origin, this yeast has high fruit/ester production. Perfect for Riesling and Gewurztraminer. Moderate fermentation characteristics and cold tolerant.
Attenuation: 80; Flocculation: Low; Optimum Ferm Temp: 50-90

**WLP730
CHARDONNAY WINE**
Dry wine yeast. Slight ester production, low sulfur dioxide production. Enhances varietal character. Good choice for all white and blush wines, including Chablis, Chenin Blanc, Semillon, and Sauvignon Blanc. Fermentation speed is moderate.
Attenuation: 80; Flocculation: Low; Optimum Ferm Temp: 50-90

**WLP735
FRENCH WHITE WINE**
Classic yeast for white wine fermentation. Slow to moderate fermenter and foam producer. Gives an enhanced creamy texture.
Attenuation: 80; Flocculation: Low; Optimum Ferm Temp: 60-90

WHITE LABS PURE BREWERS YEAST

Wine/Mead/Ciders

WLP740

MERLOT RED WINE

Neutral, low fusel alcohol production. Will ferment to dryness, alcohol tolerance to 18%. Vigorous fermenter. WLP740 is also well suited for Cabernet, Shiraz, Pinot Noir, Chardonnay, Sauvignon Blanc, and Semillon. Attenuation: 80; Flocculation: Low; Optimum Ferm Temp: 60-90

WLP749

ASSMANHAUSEN (Special order only)

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

Attenuation: 80; Flocculation: Low; Optimum Ferm Temp: 50-90

WLP750

FRENCH RED WINE

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

Attenuation: 80; Flocculation: Low; Optimum Ferm Temp: 60-90

WLP760

CABERNET RED WINE

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

Attenuation: 80; Flocculation: Low; Optimum Ferm Temp: 60-90

WLP770

SUREMAIN BURGANDY

WLP775

ENGLISH CIDER

Classic cider yeast. Ferments dry, but retains flavor from apples. Sulfur is produced during fermentation, but will disappear in

first two weeks of aging. Can also be used for wine and high gravity beers.

Attenuation: 80; Flocculation: Medium; Optimum Ferm Temp: 68-75

BRETTANOMYCES AND BACTERIA

WLP644

BRETTANOYMCES BRUXELLENSIS TRIOS

WLP645

BRETTANOMYCES CLAUSSENII

Low intensity Brett character. Originally isolated from strong English stock beer, in the early 20th century. The Brett flavors produced are more subtle than WLP650 and WLP653. More aroma than flavor contribution.

Fruity, pineapple like aroma. B. clausenii is closely related to B. anomalus.

Attenuation: N/A; Flocculation: N/A; Optimum Ferm Temp: N/A

WLP650

BRETTANOMYCES BRUXELLENSIS

Medium intensity Brett character. Classic strain used in secondary fermentation for Belgian style beers and lambics. One Trappist brewery uses this strain in secondary and bottling to produce their characteristic flavor.

Attenuation: N/A; Flocculation: N/A; Optimum Ferm Temp: N/A

WHITE LABS PURE BREWERS YEAST
BRETTANOMYCES AND BACTERIA

WLP653
BRETTANOMYCES LAMBICUS
High intensity Brett character. Defines the "Brett character": Horsey, Smoky and spicy flavors. As the name suggests, this strain is found most often in Lambic style beers, which are spontaneously fermented beers. Also found in Flanders and sour brown style beers.
Attenuation: N/A; Flocculation: N/A; Optimum Ferm Temp: N/A

WLP655
BELGIAN SOUR MIX I
A unique blend perfect for Belgian style beers. Includes Brettanomyces, Saccharomyces, and the bacterial strains Lactobacillus and Pediococcus.
Attenuation: N/A; Flocculation: N/A; Optimum Ferm Temp: N/A

WLP790
MALOLACTIC BACTERIA (MCW Liquid Culture)
(White Labs item #WLP675)

WLP677
LACTOBACILLUS BACTERIA
This lactic acid bacteria produces moderate levels of acidity and sour flavors found in lambics, Berliner Weiss, sour brown ale and gueze.