

Yeast Name	Lab	Cat. #	Type	Suggested Styles	Temp.	Atten.	Floc.	Alc. Tol.	Comments
American		BRY96	American Ale	Amber, Barleywine, Bitter, Brown, Pale, Fruit Beers, IPA, Porter, Stout, Wheat ales	68-72°F	74-80%	Medium-High	High	From a brewery formerly operating on the East Coast. Yields a clear beer with a clean flavor.
Bell's House Yeast	Bell's Brewing	BHY	American Ale	Amber, Barleywine, Bitter, Brown, Pale, Fruit Beers, IPA, Porter, Stout, Wheat ales	66-75°F	75-80%	Medium	High	Isolated from a bottle of Bell's Two-Hearted Amber ale. It is Bell's House strain. Very Versatile.
Bridgeport		BAY	American Ale	Amber, Barleywine, Bitter, Brown, Pale, Fruit Beers, IPA, Porter, Stout, Wheat ales	no specifications available				Isolated from a bottle of Bridgeport IPA.
California Pub Ale	Brewtek	CL50	American Ale	Amber, Barleywine, Bitter, Brown, Pale, Fruit Beers, IPA, Porter, Stout, Wheat ales	60-70°F	74-76%	Medium-High	High	Soft, well-rounded malt flavor with threshold diacetyl and esters. Especially good for American red and pale ales.
Facman		1764	American Ale	Amber, Barleywine, Bitter, Brown, Pale, Fruit Beers, IPA, Porter, Stout, Wheat ales	60-70°F	71-76%	High	High	Rogue's house yeast strain. Very versatile.
Abbey Ale IV	White Labs	WLP540	Belgian Ale	Belgian/Specialty Ales, Dubbels, Trippels	66-73°F	74-82%	Medium	High	Authentic Trappist yeast with medium fruit character.
Belgian Ardennes	Wyeast	3522	Belgian Ale	Classic Belgian Ales	65-85°F	72-76%	High	High	Phenolics develop with increased fermentation temperatures, mild fruitiness and complex spicy character.
Belgian Bastogne	White Labs	WLP510	Belgian Ale	Belgian ales, Dubbels, Trippels	66-72°F	74-80%	Medium	High	High gravity Trappist-style yeast w/ dry, slightly acidic finish.
Belgian Sour Mix 1	White Labs	WLP655	Belgian Ale	Belgian Lambic, Sour ales	65-80°F	80%	Variable	Medium-High	Mix of saccharomyces, Brettanomyces, lactobacillus, and pediococcus for producing lambics and sour ales.
Belgian Wit II	White Labs	WLP410	Belgian Ale	Witbier, Spiced ales, Wheat and Specialty beers	67-74°F	70-75%	Low-Medium	Medium	Less phenolic than WLP400, and more spicy. Will leave a bit more sweetness, and flocculation is higher than WLP400.
Biere de Garde	Wyeast	3725PC	Belgian Ale	Biere de Garde, Saison	70-95°F	74-79%	Low	High	Low to moderate ester profile with subtle spiciness. Malty and full on the palate with initial sweetness. Finishes dry and slightly tart. Ferments well with no sluggishness.
Brettanomyces bruxellensis	Wyeast	5112	Belgian Ale	Belgian specialty, Lambic ales	60-75°F	Very High	Medium	Medium-High	Wild yeast isolated from brewery cultures in the Brussels region of Belgium. Produces the classic "sweaty horse blanket" character of indigenous beers.
Canadian/Belgian Ale	Wyeast	3864VSE	Belgian Ale	Belgian ales	65-80°F	75-79%	Medium	High	Mild phenols, low esters w/ dry, slightly tart finish. Complex and well balanced.
Caracole		CHY	Belgian Ale	Belgian ales	no specifications available				Isolated from a bottle of Nostradamus Belgian Dark Strong Ale.
Corsendonk		CBA	Belgian Ale	Belgian ales	no specifications available				Isolated from a bottle of Corsendonk Belgian ale.
Forbidden Fruit	Wyeast	3463	Belgian Ale	Wits, Belgian ales, Grand Cru	63-76°F	72-76%	Low-Medium	High	For production of wits to classic grand cru. Phenolic profile with subdued fruitiness. Well balanced estery profile.
French Ale	White Labs	WLP072	Belgian Ale	Biere de Garde, Blond, Amber, Brown ales, and Specialty beers	63-73°F	68-75%	Medium-High	Medium-High	Clean strain that complements malt flavor. Low to moderate esters, when fermentation temperature is below 70F. Moderate plus ester character over 70F. Low diacetyl production.
French Saison	Wyeast	3711VSS	Belgian Ale	Saison/Farmhouse ales	65-77°F	77-83%	Low-Medium	Medium-High	Highly aromatic with clean citrus ester, peppery and spicy notes, and low phenol. Enhances the use of spices/aroma hops and is extremely attenuative but leaves an unusual silky and rich mouthfeel.
Ingelmunster	Wyeast	3822VSS	Belgian Ale	Saisons, Belgian ales	65-80°F	74-79%	Medium-High	Medium-High	Spicy, phenolic, tart and dry. Balanced phenol and ester production for a complex finish. High acid producer.
La Chouffe		ABS3	Belgian Ale	Witbier, Saison, Belgian Ales	64-74°F	72-76%	Variable	High	Estery with low phenol-production. Apple and plum-like nose with a dry finish. From Essens, Belgium.
Roselare Blend	Wyeast	3763	Belgian Ale	Lambic, Sour Brown/Red ales, Specialty beers	65-85°F	80%	Variable	Medium-High	Complex, earthy profile with cherry pie sourness from Brettanomyces culture. Very dry profile from super-attenuative nature of mixed cultures. May take up to 18 months for flavor to fully develop.
Saison Blend	White Labs	WLP568	Belgian Ale	Saison/Farmhouse ales, Belgian Specialty ales	70-80°F	70-80%	Medium	Medium	This blend of yeast strains encourages complete fermentation in a timely manner and produces phenolic, spicy, earthy, fruity and clove-like flavors.
Unibroue Ephemere	Unibroue	UEY	Belgian Ale	Wits, Belgian ales	no specifications available				Isolated from a bottle of Unibroue Ephemere (apple wit).
Czech Lager		ABS5	Czech Lager	Pilsners, other Lagers	no specifications available				From the oldest brewery in Prague.
Original Pilsner	Brewtek	CL600	Czech Lager	Pilsners, other Lagers	48-54°F	74-76%	Medium	Medium	Full-bodied, with a sweet finish and subdued diacetyl character. Distinct, flavorful profile makes it an ideal choice for any lager requiring a big, malty palate.
Staro Prague Lager	Wyeast	2782	Czech Lager	Pilsners, other Lagers	50-58°F	70-74%	Medium	Medium	Medium to full body, moderate fruit and distinct bready malt flavor dominates. Malt sweetness benefits from additional hop bittering.
British Cask Ale	Wyeast	1026	English Ale	Cask-conditioned ales such as IPA's and Bitters	63-72°F	74-77%	Medium-High	Medium-High	Produces a nice malt profile finishing crisp and slightly tart. Low to moderate fruit esters and clears well without filtration.
British Real Ale	Brewtek	CL150	English Ale	Pale, Bitter, "Real" ales, Porter, Stout	64-69°F	66-70%	Low-Medium	Medium	Complex, woody, almost musty ester profile that is typical of real ales. Under-attenuates, leaving malt profile intact with a mild sweetness.
London Ale III	Wyeast	1318	English Ale	Amber, Barleywine/Old ale, ESB, Mild/Brown ales, Oatmeal/Sweet Stout, English IPA, Scottish ales	64-74°F	71-75%	High	Medium	From traditional London brewery with great malt and hop profile. True top cropping strain, fruity, very light, soft balanced palate, finishes slightly sweet.
St. Arnold High Gravity	St. Arnold	SABY	English Ale	Barleywines, High gravity ales	no specifications available			High	Isolated from a bottle of St. Arnold Barleywine.
West Yorkshire	Wyeast	1469	English Ale	Bitter, ESB, Mild ales	64-72°F	67-71%	High	Medium-High	Full chewy malt flavor and character, but finishes dry producing famously balanced beers. Moderate nutty and stone fruit esters. Bright beers easily achieved within days without filtration.
Whitbread	White Labs	WLP017	English Ale	Milds, Bitters, Porters, English-style Stouts	66-70°F	67-73%	High	Medium	Traditional mixed yeast culture. British-style character, slightly fruity with a hint of sulfur production. Clears easily.
Alt Ale		BRY335	German Ale	Alts	no specifications available				Same as Weihenstephan 148, the original alt from the Weihenstephan Hefebank.
Bavarian Weizen	White Labs	WLP051	German Ale	Weizens, Weizenbocks	66-70°F	73-77%	Low	Medium	Produces classic German-style wheat beers with moderately high spicy, phenolic overtones reminiscent of cloves. Formerly known as Yeast Lab W51.
German Weiss	Brewtek	CL930	German Ale	German wheat beers	66-72°F	74-76%	Medium	Medium	Milder than some German wheat strains but still produces the classic clove and phenol notes with a full, earthy character.
Hella-Bock	Wyeast	2487VSE	German Lager	Bock, Doppelbock	48-56°F	70-74%	Medium	Medium-High	Produces rich, full-bodied malty beers with a complex flavor profile and great mouthfeel. Attenuates well while still leaving plenty of malt character and body. Benefits from temperature rise after primary fermentation for diacetyl rest.
Irish Dry Stout	Brewtek	CL240	Irish Ale	Stouts, Porters	60-68°F	76-78%	Medium	Medium	True, old-fashioned strain leaves classic dry-stout character with a vinous, almost lactic finish which blends exceptionally well with roasted malts.
Scottish Bitter	Brewtek	CL210	Scottish Ale	Bitter, Scottish, English ales	62-68°F	73-75%	Medium-High	High	Well-attenuated malt flavor and big ester complex of ripe fruit and rose petals with a teasing, dry yet smooth finish.