

Yeast Name	Lab	Cat. #	Type	Suggested Styles	Temp.	Atten.	Floc.	Alc. Tol.	Comments
American	BRY98		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.
Beff's House Yeast	Beff's Brewing		American Ale	Amber, Barleywine, Bitter, Brown, Pale, Fruit Beers, IPA, Porter, Stout, Wheat ales	66-70°F	75-80%	Medium-High	High	Isolated from a bottle of Beff's Two-Hearted Amber ale. It is Beff's House strain. Very versatile.
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.
Panama	Wyeast	1764	American Ale	Amber, Barleywine, Bitter, Brown, Pale, Fruit Beers, IPA, Porter, Stout, Wheat ales	60-70°F	71-76%	High	High	<b>Rogee's House yeast strain. Very versatile.</b>
Abbey Ale IV	White Labs	WLP540	Belgian Ale	Belgian Specialty Ales, Dubbels, Tripels	66-72°F	74-82%	Medium	High	Authentic Trappist yeast with medium fruit character.
Belgian Ardennes	Wyeast	3522	Belgian Ale	Classic Belgian Ales	65-68°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, Tripels	66-72°F	74-80%	Medium	High	High gravity Trappist-style yeast w/ dry, slightly acidic finish.
Belgian Scheide	Wyeast	3655	Belgian Ale	Belgian Pale Ale, Belgian Specialty Ale, Belgian Dubbel and Tripel, Belgian Strong Golden and Dark Ales	62-74°F	73-77%	Medium	High	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 malt profile and mouthfeel.
Belgian Sour Mix 1	White Labs	WLP505	Belgian Ale	Belgian Lambic, Sour ales	65-80°F	80%	Variable	Medium-High	Mix of saccharomyces, hansenomyces, lactobacillus, and pedococcus for producing lambics and sour ales.
Belgian Wheat	Brewtek	CL-900	Belgian Ale	Wits, Belgian ales	68-72°F	72-74%	Medium	Medium	A top fermenting yeast which produces a soft bread-like flavor and leaves a pleasant, mildly estery finish. Great for Belgian wizens!
Belgian Wit II	White Labs	WLP410	Belgian Ale	Witber, Spiced ales, Wheat and Specialty beers	67-74°F	70-75%	Low-Medium	Medium	Less phenolic than WLP420, and more spicy. Will leave a bit more sweetness, and flocculation is higher than WLP420.
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.
Canadian/Belgian Ale	Wyeast	3864VSS	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	OHV		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	WLP972	Belgian Ale	Biere de Garde, Blond, Amber, Brown ales, and Specialty beers	63-72°F	68-75%	Medium-High	Medium	A top fermenting yeast which produces a soft bread-like flavor and leaves a pleasant, mildly estery finish. Great for Belgian wizens!
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.
Ingeurmueter	Wyeast	3622VSS	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	AB53		Belgian Ale	Witber, Saison, Belgian Ales	64-74°F	72-76%	Medium-High	High	Estery with low phenol-production. Apple and plum-like nose with a dry finish. From Essens, Belgium.
Rosetare Blend	Wyeast	3763	Belgian Ale	Lambic, Sour Blinnw/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.
Unbroute Estimeere	Unbroute	UB57	Belgian Ale	Wits, Belgian ales	no specifications available				Isolated from a bottle of Unbroute Estimeere (same well).
Czech Lager	Brewtek	AB55	Czech Lager	Pilsners, other Lagers	no specifications available				From the oldest brewery in Prague.
Original Pilsner	Brewtek	CL-600	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 favor dominates. Malt sweetness benefits from additional hop bitterness.
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 Seal Ale	Brewtek	CL-150	English Ale	Cask-conditioned ales such as IPA's and Bitters	64-68°F	69-70%	Low-Medium	Medium	Complex, woody, almost musty ester profile that is typical of real ales. Under attenuates, leaves malt profile intact with a mild sweetness.
Essex Ale	White Labs	WLP202	English Ale	Pale, Bitter, "Real" ales, Porter, Stout	66-70°F	71-76%	Medium-High	Medium	Flavorful British style yeast. Drier finish than many British ale yeast. Produces slightly fruity and breadly character. Good top fermenting yeast strain, is well suited for top cropping (collecting).
London Ale III	Wyeast	1318	English Ale	Amber, Barleywine/Old ale, ESB, Mild/Brown ales, Galmere/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	SAB7	English Ale	Barleywines, High gravity ales	no specifications available				Isolated from a bottle of St. Arnold Barleywine.
Thames Valley II	Wyeast	1882PC	English Ale	Bitters, N. English Brown, Robust Porter, Dry Stout, Foreign Extra Stout	60-70°F	72-78%	High	Medium	Produces crisp dry beers with a rich malt profile and moderate stone fruit esters. Highly flocculant.
West Yorkshire	Wyeast	1463	English Ale	Bitter, ESB, Mild ales	64-72°F	67-71%	High	Medium-High	Full chewy malt flavor and character, but finishes dry producing lamously balanced beers. Moderate nutty and stone fruit esters. Bright beers easily achieved within days without filtration.
Whitebread	White Labs	WLP917	English Ale	Milds, Bitters, Porters, English style Stouts	68-70°F	67-73%	High	Medium	Traditional mild yeast culture. British style character, slightly fruity with a hint of sauer production. Clears easily.
All Ale	BRI1355		German Ale	Alles	no specifications available				Same as Weihenstephan 148, the original all from the Weihenstephan Hefebank.
Bavarian Weizen	White Labs	WLP551	German Ale	Weizens, Weizenbocks	66-70°F	73-77%	Low	Medium	Produces classic German style wheat beers with moderately high spizy, phenolic overtones reminiscent of cloves. Formerly known as Yeast Lab W51.
German Weiss	Brewtek	CL-500	German Ale	German wheat beers	66-72°F	74-78%	Medium	Medium	Milder than some German wheat strains but still produces the classic clove and phenol notes with a full, earthy character.
German Weizen	Brewtek	CL-600	German Ale	German wheat beers	66-72°F	75-77%	High	Medium-High	A true top fermenting Weizenbier yeast. Intensely spicy, clove and phenolic. This yeast is highly attenuative and floccs in large, loose clumps. Can be used for all weizen recipes and is particularly good in Weizenbocks.
Kolsch	Brewtek	CL-450	German Ale	Kolsch	58-66°F	75-78%	Medium-High	Medium	Produces a clean lager-like flavor at ale temperatures, smooths with time into a clean, well-attenuated flavor. Mineral and malt favors come through well with a clean slightly yeasty flavor and aroma in the finish.
Heils Bock	Wyeast	2487VSS	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 and primary fermentation for diacetyl rest.
Irish Dry Stout	Brewtek	CL-240	Irish Ale	Stouts, Porters	60-68°F	76-78%	Medium	Medium	True, old fashioned strain leaves classic dry stout character with a vinous, almost licorice finish which blends exceptionally well with roasted malts.
Scottish Ale	Brewtek	CL-200	Scottish Ale	Scottish ales	60-68°F	77-80%	Medium-High	High	Use for classic Scottish heaves, BK's or strong ales. This yeast produces a soft, fruity malt profile with a subtle woody, oaky ester profile. A mild, mineral-like dryness in the finish makes this a very complex strain.
Scottish Bitter	Brewtek	CL-210	Scottish Ale	Bitter, Scottish, English ales	62-68°F	73-75%	Medium-High	High	Well-attenuated malt flavor and low ester complex of ripe fruit and rose petals with a tannic, dry yet smooth finish.
<b>Belgian/Swiss Strains</b>									
<b>Belgian/Swiss Strains</b>	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 "weaty horse blanket" character of indigenous beers.
Gueuze Girardin #1	OG61		Belgian Ale	Belgian specialty, Lambic ales	no specifications available				Isolated from a bottle of Gueuze Girardin
Gueuze Girardin #2	OG62		Belgian Ale	Belgian specialty, Lambic ales	no specifications available				Isolated from a bottle of Gueuze Girardin
Zotzaur	ZBY		Belgian Ale	Belgian specialty, Lambic ales	no specifications available				Isolated from a bottle of Zotzaur Flemish Ale
<p>*Note: There are a handful of "Brett" strains that were lost due to excessive acetic acid production on the slants. They will hopefully be recovered and maintained on a special medium with 2% calcium carbonate to help buffer the acid production.</p>									