

Yeast Name	Lab	Cat. #	Type	Suggested Styles	Temp.	Alten.	Floc.	Alc. Tol.	Comments
American			American Ale	Amber, Barleywine, Bitter, Brown, Pale ales, Fruit Beers, IPA, Porter, Stout, Wheat ales	65-72°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	BHY	American Ale	Amber, Barleywine, Bitter, Brown, Pale ales, Fruit Beers, IPA, Porter, Stout, Wheat ales	66-79°F	75-80%	Medium	High	Isolated from a bottle of Beff's Two-Haired Amber ale. It is Beff's House strain. Very versatile.
California Pub Ale	Brewtek	CL-50	American Ale	Amber, Barleywine, Bitter, Brown, Pale ales, Fruit Beers, IPA, Porter, Stout, Wheat ales	60-70°F	74-79%	Medium-High	High	Soft, well-coupled malt flavor with threshold clarity and esters. Especially good for American red and pale ales.
Pacman	White Labs	1764	American Ale	Amber, Barleywine, Bitter, Brown, Pale ales, Fruit Beers, IPA, Porter, Stout, Wheat ales	60-70°F	71-76%	High	High	Rogue's house yeast strain. Very versatile.
Akemy Ale IV	White Labs	WLP040	Belgian Ale	Belgian Specialty Ales, Dubbels, Tripels	66-73°F	74-80%	Medium	High	Authentic Trappist yeast with medium fruit character.
Belgian Ardennes	White Labs	352	Belgian Ale	Classic Belgian Ales	65-85°F	73-78%	High	High	Phenolics develop with increased fermentation temperature, mild fullness and complex spicy character.
Belgian Batouffe	White Labs	WLP010	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	Brewtek	CL-400	Belgian Ale	Wls, Belgian ales	67-74°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 malty profile and mouthfeel.
Belgian Wil II	White Labs	WLP110	Belgian Ale	Wls, Belgian ales	66-72°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 waffles!
Biere de Garde	Wyeast	3725PC	Belgian Ale	Witber, Spiced ales, Wheat and Specialty beers	67-74°F	73-75%	Low-Medium	Medium	Less phenolic than WLP400, and more spicy. Will leave a bit more sweetness, and flocculation is higher than WLP400.
Canadian/Belgian Ale	Wyeast	3644SC	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.
Caracole	CHY		Belgian Ale	Belgian ales	65-80°F	73-75%	Medium	High	Mild phenols, low esters w/ dry, slightly tart finish. Complex and well balanced.
Farmhouse Ale	Wyeast	3706PC	Belgian Ale	Belgian ales	no specifications available				Isolated from a bottle of Noctiradimus Belgian Dark Strong Ale.
Fordium Fruit	Wyeast	3463	Belgian Ale	Farmhouse ales, Saison	70-95°F	74-79%	Variable	High	Complex esters balanced with spicyness/phenols. Slightly tart and dry with a peppery finish.
French Saison	White Labs	WLP072	Belgian Ale	Wls, Belgian ales, Grand Cru	63-79°F	73-78%	Low-Medium	High	For production of wits to classic grand cru. Phenolic profile with subdued fullness. Well balanced estery profile.
French Saison	Wyeast	3711VSE	Belgian Ale	Biere de Garde, Blond, Amber, Brown ales, and Specialty beers	63-79°F	69-75%	Medium-High	High	Clean strain that complements malt flavor. Low to moderate esters, when fermentation temperature is below 70F. Moderate plus ester character over 70F. Low density production.
Imperial	Wyeast	3820VSE	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 phenols. Enhances the use of spice/citrus hops and is extremely attenuative but leaves an unusual sily and rich mouthfeel.
La Croifite	White Labs	4863	Belgian Ale	Saisons, Belgian ales	66-80°F	74-79%	Medium-High	Medium-High	Spicy, phenolic, tart and dry. Balanced phenol and ester production for a complex finish. High acid producer.
Roulette Blend	Wyeast	3763	Belgian Ale	Witber, Saison, Belgian ales	64-74°F	73-76%	Medium-High	High	Estery with low phenol production. Apple and plum-like notes with a dry finish. From Eisack, Belgium.
Czech Lager	Wyeast	3763	Czech Lager	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.
Original Pilsner	Brewtek	CL-400	Czech Lager	Pilsners, other Lagers	no specifications available				From the oldest brewery in Pilsen.
Strao Pilsner Lager	Wyeast	2762	Czech Lager	Pilsners, other Lagers	48-54°F	74-76%	Medium	Medium	Full-bodied, with a sweet finish and subdued diacetyl character. Distinct, favorable profile makes it an ideal choice for any lager requiring a big, malty palate.
British Cask Ale	Wyeast	1026	English Ale	Pilsners, other Lagers	60-98°F	76-74%	Medium	Medium-High	Medium to full body, moderate fruit and distinct bready malt flavor dominates. Mild sweetness benefits from additional hot bittering.
British Real Ale	Brewtek	CL-150	English Ale	Cask-conditioned ales (such as PA3 and Bitters)	63-72°F	74-77%	Medium-High	High	Produces a nice malt profile finishing crisp and slightly tart. Low to moderate fruit esters and clears well without filtration.
English Special Bitter	Wyeast	1766PC	English Ale	"Near"-English-style ales	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.
Essex Ale	White Labs	WLP022	English Ale	English-style ales	64-72°F	72-76%	High	Medium	Light malt and ethanol aromas with soft nutty flavors. Mild malt profile with neutral finish. Bright beers are easily achieved without filtration.
London Ale III	Wyeast	1318	English Ale	Pale, Bitter, "Near" ales, Porter, Stout	66-70°F	71-76%	Medium-High	Medium	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.
St. Arnold High Gravity	St. Arnold	SABY	English Ale	Amber, Barleywine/CID ale, ESB, Mild/Brown ales, Calmead/Sweet Stout, English IPA, Scottish ales	no specifications available			High	Isolated from a bottle of St. Arnold Barleywine.
Thomas Valley II	Wyeast	1602PC	English Ale	Barleywines, High gravity ales	60-70°F	73-78%	High	Medium	Produces crisp dry beers with a rich malt profile and moderate stone fruit esters. Highly flocculant.
Whitehead	White Labs	WLP017	English Ale	Bitters, N. English, Robust Porter, Dry Stout, Foreign Extra Stout	66-70°F	67-73%	High	High	Traditional mixed yeast culture. British-style character, slightly fruity with a hint of sulfur production. Cleans easily.
Ale	White Labs	WLP017	German Ale	Milds, Bitters, Porters, English-style Stouts	no specifications available				Same as Weihenstephan 148, the original ale from the Weihenstephan Heilbrunn.
Bavarian Weizen	White Labs	WLP051	German Ale	Ales	66-70°F	73-77%	Low	Medium	Milder than some German wheat strains but still produces the classic clove and phenol notes with a full, earthy character.
German Weiss	Brewtek	CL-500	German Ale	Weizens, Weizenbocks	66-72°F	74-76%	Medium	Medium	Produces classic German-style wheat beers with moderate high spiciness, phenolic overtones reminiscent of cloves. Formerly known as Yeast Lab WS1.
German Wheat	Brewtek	CL-500	German Ale	German wheat beers	65-72°F	73-77%	High	Medium-High	A true top fermenting Weizenbock yeast. Inherently spicy, clove and phenolic. This yeast is highly attenuative and lacks large, loose clumps. Can be used for all weizen recipes and is particularly good in Weizenbocks.
Kölsch	Brewtek	CL-450	German Ale	Kölsch	58-66°F	75-78%	Medium-High	Medium	Produces a clean lager-like flavor at all temperatures, smooths with time into a clean, well-attenuated flavor. Mineral and malt flavors come through well with a clean slightly yeasty flavor and aroma in the finish.
Hefi-Bock	Wyeast	2447VSE	German Lager	Rock, Doppelbock	48-56°F	73-74%	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 density rest.
Irish Dry Stout	Brewtek	CL-340	Irish Ale	South, Porters	60-68°F	76-78%	Medium	Medium	True, old-fashioned strain leaves classic, dry stout character with a vinous, almost lacteic finish which blends exceptionally well with roasted malts.
Irish Dry Stout	Brewtek	CL-340	Irish Ale	South, Porters	60-68°F	77-80%	Medium-High	High	Use for classic Scottish heaves. 50%+ strong ale. This yeast produces a soft, fruity malt profile with a subtle wood, oak ester profile. A mild, mineral-like dryness in the finish makes this a very complex strain.
Scottish Ale	Brewtek	CL-200	Scottish Ale	Scottish ales	60-68°F	77-80%	Medium-High	High	Use for classic Scottish heaves. 50%+ strong ale. This yeast produces a soft, fruity malt profile with a subtle wood, oak 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 big ester complex of ripe fruit and rose petals with a heasty, dry yet smooth finish.
Brettanomyces Strains									
<i>Brettanomyces Bruweator</i>	Wyeast	5112	Brett	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.
Cuvaze Grandin		CG011	Brett	Belgian specialty, Lambic ales	no specifications available				Isolated from a bottle of Cuvaze Grandin.
Zoutuur		ZNY	Brett	Belgian specialty, Lambic ales	no specifications available				Isolated from a bottle of Zoutuur Flemish Ale.
Blend #1		BB1	Brett	Belgian specialty, Lambic ales	no specifications available				Isolated from a blend of Brett strains donated by Chad Yakobson of Crooked Slave.
Blend #2		BB2	Brett	Belgian specialty, Lambic ales	no specifications available				Isolated from a blend of Brett strains donated by Chad Yakobson of Crooked Slave.
Blend #3		BB3	Brett	Belgian specialty, Lambic ales	no specifications available				Isolated from a blend of Brett strains donated by Chad Yakobson of Crooked Slave.
Jolly Pumpkin #1		JP01	Brett	Belgian specialty, Lambic ales	no specifications available				Isolated from a bottle of Jolly Pumpkin JO Saison.
Jolly Pumpkin #2		JP02	Brett	Belgian specialty, Lambic ales	no specifications available				Isolated from a bottle of Jolly Pumpkin JO Saison.
Jolly Pumpkin #3		JP03	Brett	Belgian specialty, Lambic ales	no specifications available				Isolated from a bottle of Jolly Pumpkin JO Saison.
One Matter	BSI	CMY1	Brett	Belgian specialty, Lambic ales	no specifications available				Chad Yakobson's signature strain.
B. coelestianus #1		BC1	Brett	Belgian specialty, Lambic ales	no specifications available				Isolated from a sample pulled from a barrel inoculated with B. coelestianus.
B. coelestianus #2		BC2	Brett	Belgian specialty, Lambic ales	no specifications available				Isolated from a sample pulled from a barrel inoculated with B. coelestianus.
B. clauseni		WBF	Brett	Belgian specialty, Lambic ales	no specifications available				Isolated from a sample pulled from a barrel inoculated with B. clauseni.
Russian River Saccharification		RRS	Brett	Belgian specialty, Lambic ales	no specifications available				Isolated from a bottle of Russian River Saccharification.