

Yeast Name	Lab	Cat. #	Type	Suggested Styles	Temp.	Atten.	Floc.	Alc. Tol.	Comments
American				Amber, Barleywine, Bitter, Brown, Pale ales, Fruit Beers, IPA, Porter, Stout, Wheat ales	68-72°F	74-80%	Medium	High	From a brewery formerly operating on the East Coast. Yields a clear beer with a clean flavor.
Belt's House Yeast	Belt's Brewing	BHY1	American Ale	Amber, Barleywine, Bitter, Brown, Pale ales, Fruit Beers, IPA, Porter, Stout, Wheat ales	66-70°F	75-80%	Medium	High	Isolated from a bottle of Belt's Two-Heated Amber ale. It is Belt's House strain. Very versatile.
Carlton's Pils Ale	Brewery	CL16	American Ale	Amber, Barleywine, Bitter, Brown, Pale ales, Fruit Beers, IPA, Porter, Stout, Wheat ales	69-70°F	74-76%	Medium-High	High	Rich, well-rounded malt flavor with increased diacetyl and esters. Especially good for American red and pale ales.
Old Newark Beer	East Coast Yeast	ECY12	American Ale	Amber, Barleywine, Bitter, Brown, Pale ales, Fruit Beers, IPA, Porter, Stout, Wheat ales	58-68°F	medium	medium	medium	From a defunct east coast brewery that used this strain as it's "best pitching yeast". Could be the parent strain of the famed "Choo" yeast.
Panama		1764	American Ale	Amber, Barleywine, Bitter, Brown, Pale ales, Fruit Beers, IPA, Porter, Stout, Wheat ales	65-70°F	71-76%	High	High	Rogge's house yeast strain. Very versatile.
Fort Collins Lager	ABLY	American Lager		no specifications available					Reportedly from the largest brewery in Fort Collins. Very clean lager characteristics.
Abbey Ale IV	White Labs	WLP560	Belgian Ale	Belgian/Specialty Ales, Dubbel, Tripel	65-73°F	74-82%	Medium	High	Authentic Tripel yeast with medium fruit character.
Belgian Ardennes		3922	Belgian Ale	Classic Belgian Ales	65-80°F	72-76%	High	High	Phenolic develop with increased fermentation temperatures, mild fullness and complex spicy character.
Belgian Saison	White Labs	WLP510	Belgian Ale	Belgian ales, Dubbel, Tripel	66-72°F	74-80%	Medium	High	High gravity Trappist-style yeast w/ dry, slightly acidic finish.
Belgian Schotse		3955	Belgian Ale	Belgian Pale Ale, Belgian Specialty Ale, Belgian Dubbel and Tripel, Belgian Brown Cider and Dark Ales, Belgian Blonde Ale, Flanders Brown/Dub Brwn	62-74°F	73-77%	Medium	High	From the East Flanders - Ardennes 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 Wheat	Brewtek	CL-900	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!
Belgian Wit II	White Labs	WLP410	Belgian Ale	Witler, Special ales, Wheat and Specialty beers	67-74°F	70-75%	Low-Medium	Medium	Less phenolic than Wit #100, and more spicy. Will leave a bit more sweetness, and flocculation is higher than Wit #100.
Biere de Garde		3725PC	Belgian Ale	Biere de Garde, Saison	70-80°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 Bieler Ale		3845SC	Belgian Ale	Belgian ales	65-80°F	75-79%	Medium	High	Mild phenolic, low esters w/ dry, slightly tart finish. Complex and well balanced.
Caracole		CHY	Belgian Ale	no specifications available					Isolated from a bottle of Notredameu Belgian Dark Strong Ale.
Farmhouse Ale		3709PC	Belgian Ale	Farmhouse ales, Saison	70-80°F	74-79%	Variable	High	Complex esters balanced with spicy/aromatic notes. Slightly tart and dry with a peppery finish.
Fordson Fruit		3463	Belgian Ale	Wls, Belgian ales, Grand Cru	63-70°F	72-76%	Low-Medium	High	For production of wits to classic orange/citrus. Phenolic profile with subdued fullness. 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	Clear strain that complements malt flavor. Low to moderate esters, when fermentation temperature is below 70F. Moderate plus ester character over 70F. Moderate plus diacetyl production.
French Saison		3711VS	Belgian Ale	Saisons, Belgian 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 sazonaroma hops and is extremely attenuative but leaves an unusual estery and rich mouthfeel.
Imperial		362ZVS	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		4031	Belgian Ale	Witler, Saison, Belgian ales	64-74°F	72-76%	Medium-High	High	Fermy with low phenol production. Apple and plum-like notes with a dry finish. From Espans, Belgium.
Saison Brasserie Blend	East Coast Yeast	ECY08	Belgian Ale	Saisons, farmhouse ales	75-80°F	80%			A blend of several Saison strains producing both fruity and spicy characteristics as well as dryness.
Czech Lager		4495	Czech Lager	Plinius, other Lagers	no specifications available				From the oldest brewery in Prague.
Original Pilsner	Brewtek	CL-600	Czech Lager	Plinius, 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.
Stano Pilsner Lager		1762	Czech Lager	Plinius, other Lagers	50-58°F	70-74%	Medium	Medium	Milder than some German wheat strains but still produces the classic clove and phenol notes with a full, earthy character.
British Cask Ale		1006	English Ale	Cask-conditioned ales such as IPA's and Bitters	63-72°F	74-77%	Medium-High	Medium	Produces a rich malt profile, moderate esters and slightly tart. Low to moderate fruit esters and clean well without filtration.
British Real Ale		1106	English Ale	"Real" English-style ales	64-69°F	66-70%	Low-Medium	Medium	Complex, woody, almost musty ester profile that is typical of real ales. Under-attenuated, leaving malt profile intact with a mild sweetness.
English Special Bitter		1196PC	English Ale	English-style ales	64-72°F	72-76%	High	Medium	Light fruit and character aromas with soft waxy flavors. Malt profile with neutral finish. Bright beers are easily achieved without filtration.
Essex Ale III	White Labs	WLP022	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 yeasts. Produces slightly fruity and bready character. Good top fermenting yeast strain. Is well suited for top cropping (collecting).
London Ale III		1318	English Ale	Amber, Barleywine/Old ale, ESB, Mild/Brown ales, Colonial/Sweet Stout, English IPA, Scottish ales	64-74°F	71-76%	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		SABY	English Ale	Barleywines, High gravity ales	no specifications available				Isolated from a bottle of St. Arnold Barleywine.
Thames Valley II		189PC	English Ale	Bitters, N, English Brown, Real/Porter, Dry Stout, Foston Extra Stout	69-70°F	73-76%	High	Medium	Produces crisp dry beers with a rich malt profile and moderate stone fruit esters. Highly flocculant.
Whithead	White Labs	WLP017	English Ale	Milds, Bitters, Porters, English-style Stouts	65-70°F	67-73%	High	Medium	Traditional mixed yeast culture. British-style character, slightly hazy with a hint of sulfur production. Clears easily.
All Ale		BW335	German Ale	Ales	no specifications available				Same as Weihenstephan 148, the original all from the Weihenstephaner Heidebank.
Bavarian Weizen	White Labs	WLP381	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	CL-930	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.
German Wheat	Brewtek	CL-920	German Ale	German wheat beers	65-72°F	75-77%	High	Medium-High	A top top fermenting Weizenbeier 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.
Kolich	Brewtek	CL-450	German Ale	Kolich	58-68°F	75-78%	Medium	Medium	Produces a clean lager-like flavor of 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.
Heide-Bock		2487VS	German Lager	Bock, Doppelbock	48-50°F	70-74%	Medium	Medium-High	Produces rich, full bodied malts 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	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 acidic 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 heavy 90'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 big ester profile of ripe fruit and rose petals with a teaasing, dry yet smooth finish.
Belgianwines Strains									
Belgianwines Strains	Wyeast	5113	Brett	Belgian specialty, Lambic ales	60-70°F	Very High	Medium	Medium-High	Wit yeast isolated from brewery cultures in the Brussels region of Belgium. Produces the classic "weezy house barkier" character of indigenous beers.
Belgianwines Strains		881	Brett	Belgian specialty, Lambic ales	no specifications available				Isolated from a blend of Brett strains donated by Chad Yalobson of Crooked Stone.
Belgianwines Strains		882	Brett	Belgian specialty, Lambic ales	no specifications available				Isolated from a blend of Brett strains donated by Chad Yalobson of Crooked Stone.
Belgianwines Strains		883	Brett	Belgian specialty, Lambic ales	no specifications available				Isolated from a blend of Brett strains donated by Chad Yalobson of Crooked Stone.
Belgianwines Strains		8C1	Brett	Belgian specialty, Lambic ales	no specifications available				Isolated from a sample pulled from a barrel inoculated with B. coelestianus.
Belgianwines Strains		8C2	Brett	Belgian specialty, Lambic ales	no specifications available				Isolated from a sample pulled from a barrel inoculated with B. coelestianus.
Belgianwines Strains		8W8	Brett	Belgian specialty, Lambic ales	no specifications available				Isolated from Wyeast 3119PC Better Weiss Blend.
Belgianwines Strains		CS1	Brett	Belgian specialty, Lambic ales	no specifications available				Isolated from a Carillon sour ale.
Belgianwines Strains		CS2	Brett	Belgian specialty, Lambic ales	no specifications available				Isolated from a Carillon sour ale.
Belgianwines Strains		CS3	Brett	Belgian specialty, Lambic ales	no specifications available				Isolated from a Carillon sour ale.
Belgianwines Strains		DF81	Brett	Belgian specialty, Lambic ales	no specifications available				Isolated from a bottle of One Fortenme Guuze.
Belgianwines Strains		DF82	Brett	Belgian specialty, Lambic ales	no specifications available				Isolated from a bottle of One Fortenme Guuze.
Belgianwines Strains	BSI	CS11	Brett	Belgian specialty, Lambic ales	no specifications available				Chad Yalobson's garagiste strain.
Belgianwines Strains		GSB1	Brett	Belgian specialty, Lambic ales	no specifications available				Isolated from a bottle of Guuze Girardin.
Belgianwines Strains		JPB1	Brett	Belgian specialty, Lambic ales	no specifications available				Isolated from a bottle of Jolly Pumpkin 01 Saison.
Belgianwines Strains		JPB2	Brett	Belgian specialty, Lambic ales	no specifications available				Isolated from a bottle of Jolly Pumpkin 01 Saison.
Belgianwines Strains		JPB3	Brett	Belgian specialty, Lambic ales	no specifications available				Isolated from a bottle of Jolly Pumpkin 01 Saison.
Belgianwines Strains		RRS	Brett	Belgian specialty, Lambic ales	no specifications available				Isolated from a bottle of Russian River Sacification.
Belgianwines Strains		HSP	Brett	Belgian specialty, Lambic ales	no specifications available				Isolated from a sample pulled from a barrel inoculated with B. coelestianus.
Belgianwines Strains		ZBY1	Brett	Belgian specialty, Lambic ales	no specifications available				Isolated from a bottle of Zedtwaur Flemish Ale.