

Yeast Name	Lab	Cat. #	Type	Suggested Styles	Temp.	Atten.	Floc.	Ale. Tol.	Comments
American		BRV96	American Ale	American 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.
Belt's Heavy Yeast	Belt's Brewing	BRV1	American Ale	American ales	66-70°F	75-80%	Medium	High	Isolated from a bottle of Belt's Two-Headed Anchor ale. It's Belt's House strain. Very versatile.
California Pub Ale	Brewtek	CL-40	American Ale	American ales	60-70°F	74-76%	Medium-High	High	Soft, well-rounded malt flavor with freshish diastaticity and esters. Especially good for American red and pale ales.
Old Newark Beer	East Coast Yeast	ECY12	American Ale	American ales	58-68°F	medium	High	High	From a defunct east coast brewery that used this strain as its "Beer cloning yeast". Could be the parent strain of the famed "Chico" yeast. Best fermented on the cool side to prevent high sulfur production.
Palmer	Wyeast	1764	American Ale	American ales	60-70°F	71-76%	High	High	Rogue's house yeast strain. Very versatile.
Vermont Ale	Yeast Bay	YBA3	American Ale	American ales	64-70°F	77-83%	Low-Medium	Medium-High	From Rockwell Brewery in Vermont. Used to brew Heady Topper ale.
Fort Collins Lager	ABLY		American Lager	American Lagers	no specifications available				Reportedly from the largest brewery in Fort Collins. Very clean lager characteristics.
Abbey Ale IV	White Labs	WLP940	Belgian Ale	Belgian Specialty Ales, Dubbel, Tripel	65-72°F	74-82%	Medium	High	Aesthetic 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 fullness and complex spicy character.
Belgian Saison	White Labs	WLP510	Belgian Ale	Belgian ales, Dubbel, Tripel	68-72°F	74-80%	Medium	High	High gravity Trappist-style yeast w/ dry, slightly acidic finish.
Belgian Saison	Brewtek	3655	Belgian Ale	Belgian ales, Dubbel and Tripel, Belgian Strong Golden and Dark Ales, Belgian Blonde Ale, Flanders Brown/Dub Bin	62-74°F	73-77%	Medium	High	From the East Flanders - Antwerpen region of Belgium. Its 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 Wheat	Brewtek	CL-500	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 wheat!
Carlsberg		CVY1	Belgian Ale	Belgian ales	no specifications available				Isolated from a bottle of Neustadter Belgian Dark Brown Ale.
Farmhouse Ale	Wyeast	3729FC	Belgian Ale	Farmhouse ales, Saison	70-85°F	74-79%	Variable	High	Complex esters balanced with spicy/waxy notes. Slightly tart and dry with a peppery finish.
Foudrion Fruit		3463	Belgian Ale	Wls, Belgian ales, Grand Cru	63-76°F	72-76%	High	High	For production of wls to classic coppery 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	63-79°F	68-75%	Medium-High	Medium-High	Clean strain that complements malt flavor. Low to moderate esters, when fermentation temperature is below 70°F. Moderate plus ester character over 70°F. Low diastatic production.
French Saison	Wyeast	3711VSS	Belgian Ale	Saison/Farmhouse ales	67-77°F	77-83%	Medium-High	Medium-High	Highly aromatic with clean citrus ester, peppery and spicy notes, and low phenol. Enhances the use of spicaceous hops and is extremely attenuative but leaves an unusual sally and rich mouthfeel.
Inghunster	Wyeast	3822VSS	Belgian Ale	Saisons, Belgian ales	65-80°F	74-79%	Medium-High	Medium-High	Sitky, phenolic, tart and dry. Balanced phenol and ester production for a complex finish. High acid producer.
La Duchie	ABLY		Belgian Ale	Witler, Saison, Belgian Ales	64-74°F	72-76%	Medium-High	High	Easily with low phenol production. Apple and plum-like nose with a dry finish. From Eisack, Belgium.
Saison Brasserie Blend	East Coast Yeast	ECY08	Belgian Ale	Saisons, farmhouse ales	75-85°F	80%			A blend of several Saison strains producing both fruity and spicy characteristics as well as dryness.
LaCoch Lager		ABLY	Czech Lager	Flavors, other Lagers	no specifications available				From the oldest brewery in Prague.
Original Lager	Brewtek	CL-600	Czech Lager	Flavors, other Lagers	61-64°F	74-76%	Medium	Medium	Full bodied, with a sweet finish and subdued diastatic character. Distinct, flavorful profile makes it an ideal choice for dry lager requiring a big, malty palate.
Staro Prague Lager	Wyeast	2782	Czech Lager	Flavors, other Lagers	60-69°F	70-74%	Medium	Medium	Medium to full body, moderate tart malt flavor dominates. Malt sweetness benefits from additional hop bitterness.
British Cask Ale	Wyeast	1028	English Ale	Cask-conditioned ales such as PA's and Bitters	63-72°F	74-77%	Medium-High	Medium-High	Produces a rich malt profile featuring orange and slightly tart. Low to moderate fruit esters and clean well without filtration.
British Real Ale	Brewtek	CL-150	English Ale	"Near"-English-style ales	64-69°F	69-70%	Low-Medium	Medium	Complex, woody, almost musty ester profile that is typical of real ales. Unlike alternatives, leaving malt profile intact with a mild sweetness.
English Special Bitter	Wyeast	1769FC	English Ale	English-style ales	64-72°F	72-76%	High	Medium	Light fruit and ethereal aromas with soft waxy finish. Mild malt profile with neutral finish. Bright beers are easily achieved without filtration.
Essex Ale	White Labs	WLP002	English Ale	Pale, Bitter, "Near" 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 breadly character. Good top fermenting yeast strain, is well suited for top cropping (collecting).
K Ale	ABLY		English Ale	English-style ales	no specifications available				From a farmhouse brewery in Vermont. High ester-but ester production, especially yeast.
St. Arnold High Gravity Withead	St. Arnold	BABY	English Ale	Barleywines, High gravity ales	no specifications available			High	Isolated from a bottle of St. Arnold Barleywine.
White Labs	WLP011		English Ale	Milds, Bitters, Porters, English-style Stouts	66-70°F	67-73%	High	Medium	Traditional mild yeast culture. British-style character, slightly fruity with a hint of sulfur production. Cleans easily.
Ale Ale	White Labs	WLP335	German Ale	Ales	no specifications available				Same as Weihenstephan 148, the original ale from the Weihenstephan Heilbrak.
Bavarian Weizen	White Labs	WLP261	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-500	German Ale	German wheat beers	65-72°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-600	German Ale	German wheat beers	66-72°F	75-77%	High	Medium-High	A true top-fermenting Weizenbier yeast. Intensely spicy, clove-y 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.
Kölsch	Brewtek	CL-450	German Ale	Kölsch	58-66°F	75-78%	Medium-High	Medium	Produces a clean light-like flavor at ale temperatures, smooths with time into a clean, well-attenuated flavor. Malt and malt flavors come through well with a clean slightly yeasty flavor and aroma in the finish.
Hella-Bock	Wyeast	2487VSS	German Lager	Bock, Doppelbock	48-58°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 diastatic rest.
March's Helles	White Labs	WLP960	German Lager	German Lagers	45-52°F	69-72%	Medium	Medium	Produces malty but balanced lagers. Clean and strong fermenter and great for a variety of lager styles ranging from helles to rauchbier.
Irish Dry Stout	Brewtek	CL-240	Irish Ale	Stouts, Porters	60-68°F	75-78%	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 Ale	Brewtek	CL-200	Scottish Ale	Scottish ales	60-68°F	77-80%	Medium-High	High	Use for classic Scottish heaves, 90's or strong ales. This yeast produces a soft, fruity malt profile with a subtle woody, oily 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 teasing, dry yet smooth finish.
Brattennomyces Strains									
Brattennomyces douvrenus	Wyeast	5112	Brett	Belgian specialty, Lambic ales	60-70°F	Very High	Medium	Medium-High	Wild yeast isolated from brewery cultures in the Brussels region of Belgium. Produces the classic "swaley house blanket" character of indigenous beers.
B. algeriensis	ABLY		Brett	Belgian specialty, Lambic ales	no specifications available				Algerian house Brett strain
Blend #1	BB1	Brett	no specifications available	Belgian specialty, Lambic ales	no specifications available				Isolated from a blend of Brett strains donated by Chad Yankovich of Crooked Stone
Blend #2	BB2	Brett	no specifications available	Belgian specialty, Lambic ales	no specifications available				Isolated from a blend of Brett strains donated by Chad Yankovich of Crooked Stone
Blend #3	BB3	Brett	no specifications available	Belgian specialty, Lambic ales	no specifications available				Isolated from a blend of Brett strains donated by Chad Yankovich of Crooked Stone
B. custerianus #1	BC1	Brett	no specifications available	Belgian specialty, Lambic ales	no specifications available				Isolated from a sample pulled from a barrel inoculated with B. custerianus
B. custerianus #2	BC2	Brett	no specifications available	Belgian specialty, Lambic ales	no specifications available				Isolated from a sample pulled from a barrel inoculated with B. custerianus
Belgian Weiss Brett	BWB	Brett	no specifications available	Belgian specialty, Lambic ales	no specifications available				Isolated from Wyeast 1769FC Belgian Weiss Blend
Camtion #1	CB1	Brett	no specifications available	Belgian specialty, Lambic ales	no specifications available				Isolated from a Camtion sour ale
Camtion #2	CB2	Brett	no specifications available	Belgian specialty, Lambic ales	no specifications available				Isolated from a Camtion sour ale
Camtion #3	CB3	Brett	no specifications available	Belgian specialty, Lambic ales	no specifications available				Isolated from a Camtion sour ale
Die Fonteinne #1	DF1	Brett	no specifications available	Belgian specialty, Lambic ales	no specifications available				Isolated from a bottle of Die Fonteinne Gueuze
Die Fonteinne #2	DF2	Brett	no specifications available	Belgian specialty, Lambic ales	no specifications available				Isolated from a bottle of Die Fonteinne Gueuze
Die Mattard	DM1	Brett	no specifications available	Belgian specialty, Lambic ales	no specifications available				Chad Yankovich's signature strain
Gueuze Grandin	GG1	Brett	no specifications available	Belgian specialty, Lambic ales	no specifications available				Isolated from a bottle of Gueuze Grandin
Jolly Pumpkin #1	JP1	Brett	no specifications available	Belgian specialty, Lambic ales	no specifications available				Isolated from a bottle of Jolly Pumpkin 10 Saison
Jolly Pumpkin #2	JP2	Brett	no specifications available	Belgian specialty, Lambic ales	no specifications available				Isolated from a bottle of Jolly Pumpkin 10 Saison
Jolly Pumpkin #3	JP3	Brett	no specifications available	Belgian specialty, Lambic ales	no specifications available				Isolated from a bottle of Jolly Pumpkin 10 Saison
B. clausenii	BCS	Brett	no specifications available	Belgian specialty, Lambic ales	no specifications available				Isolated from a sample pulled from a barrel inoculated with B. clausenii
Zoebaur	ZBY	Brett	no specifications available	Belgian specialty, Lambic ales	no specifications available				Isolated from a bottle of Zoebaur Flemish Ale