



OUR MISSION

Since The Yeast Bay was formed in 2013, we've dedicated ourselves to isolating new microbes and creating new cultures that brewers can use to develop novel character in their finished beers. After almost 5 years of curating new isolates, we've stayed true to our initial approach of adding value to the brewing community through originality, offering cultures that would otherwise be unavailable. With 28 catalog cultures and 4 Beta Cultures¹ to choose from, all of which are either original offerings or exclusive to The Yeast Bay, we're proud to boast one of the most unique lineups of yeast in the industry.

Upon our inception we partnered with White Labs for our large-scale propagation needs, leveraging their 20+ years of experience in yeast and bacteria propagation. This partnership allows us to focus on isolating new organisms and providing personalized customer service, while ensuring we also provide the highest quality cultures to homebrewers and craft brewers around the world.

Bottom line: Brewing great beer is hard, sourcing unique cultures should be easy. If you're an innovative brewer looking to set the character of your beers apart, you're in the right place!

OUR CULTURES

Culture	Description	Temperature Range	Attenuation	Flocculation	Alcohol Tolerance	
AMERICAN/BRITISH ALE	VERMONT ALE	Isolated from a uniquely crafted double IPA out of the Northeastern United States and originally of British lineage, this single strain of <i>Saccharomyces cerevisiae</i> produces a balanced fruity ester profile of peaches and light citrus that complements any aggressively hopped beer.	64 - 72 °F (18-22 °C)	78-82%	Medium-Low	Medium-High
	HAZY DAZE	Hazy Daze contains a proprietary blend of three <i>Saccharomyces cerevisiae</i> strains, all of which offer unique contributions to the production of crisp, hop forward beers. Expect this blend to throw bountiful amounts of peach, apricot, nectarine and grapefruit citrus esters, exhibit lower flocculation and achieve good attenuation to produce beers with a dry and crisp character.	64 - 70 °F (18-21°C)	79-83%	Medium-Low	Medium-High
	MIDWESTERN ALE	Midwestern Ale yeast is a single strain of <i>Saccharomyces cerevisiae</i> isolated from a storied brewery in the heartland of America, well suited for fermentation of a broad spectrum of worts. A relatively fast fermenter with good attenuation, expect this yeast to ferment cleaner with a low ester profile at the cooler fermentation temperatures, and produce a more pronounced ester profile at warmer fermentation temperatures. This yeast is a great choice for a versatile house yeast.	64 - 72 °F (18-22 °C)	76-80%	Medium	Medium-High

¹ Beta Cultures are only available to commercial brewers and homebrewers in the United States, they are not available internationally or wholesale; included are Transatlantic Berliner Blend, Dark Belgian Cask, Lactobacillus brevis – TYB282 and TYB House Sour Blend



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LAGER	FRANCONIAN DARK LAGER	Franconian Dark Lager is a single strain of <i>Saccharomyces pastorianus</i> that hails from the Franconia region of Germany. This yeast exhibits a short lag time and has flavor profile characteristics that complement dark, roasted malts. The dark malt complementing nature of this yeast makes it a perfect fit for any big, malt driven dark lagers. While well-suited for dark lagers, this yeast also performs well in producing lagers derived from a pale worts.	48-51 °F (8-11 °C)	74-78%	Medium-Low	Medium-High
	HESSIAN PILS	Hessian Pils is a single strain of <i>Saccharomyces pastorianus</i> that hails from the Hess region of Germany. It exhibits everything you want in a great Pilsner yeast: it's a clean fermenter with relatively low ester formation, exhibits a short lag time, ferments wort quickly and attenuates well even at the low end of the temperature range. These characteristics allow the malt and hop profile to really shine, and creates a crisp finished beer.	45-48 °F (7-8 °C)	73-76%	Medium-Low	Medium
LACTIC ACID BACTERIA	LACTOBACILLUS BLEND	The Lactobacillus Blend includes three strains: Lactobacillus plantarum, Lactobacillus brevis and a strain of Lactobacillus isolated from a very unique brewer of American sour beers that returned a sequencing result of "uncultured Lactobacillus". Sure to please anyone with a knack for creating kettle sours or longer aging sour beers, this blend can quickly produce a rounded and balanced acidity across a wide range of temperatures.	70-90 °F (20-32 °C)	< 5%	N/A	N/A
	LACTOBACILLUS BREVIS STRAIN TYB282	TYB282 is a single strain of Lactobacillus brevis isolated out of an unintentionally soured golden ale produced by a Mexican craft brewery. This strain produces a nice, clean lactic acidity (down to ~pH 3.16-3.18) in unhopped wort within 36 hours at a temperature of ~72-77 F. The higher the temperature (up to 90 F is what we've tested), the faster the acid production. This is a great strain for kettle souring, as it grows rather quickly and produces acidity fast.	70-90 °F (20-32 °C)	< 5%	N/A	N/A
BELGIAN ALE	DRY BELGIAN ALE	Dry Belgian Ale is single strain of <i>Saccharomyces cerevisiae</i> isolated from a unique golden strong ale. The profile is a complex and balanced mix of apple, pear and light citrus fruit with some mild spicy and peppery notes. The apparent attenuation of this strain ranges anywhere from 85-100% depending upon the mash profile and the grist composition, and it is highly alcohol tolerant and can tolerate up to 16% -18% abv. For a yeast that's as dry as it is, it creates beers with a surprising amount of body even without the use of specialty grains or adjuncts.	68 - 74 °F (20-23 °C)	85-100%	Medium-High	High
	FLANDERS SPECIALTY ALE	Flanders Specialty Ale is a single strain of <i>Saccharomyces cerevisiae</i> isolated from a fascinating Belgian producer of a wide array of traditional Belgian beer styles. This is a versatile yeast that will ferment fairly dry and produce a balanced flavor and aroma profile laced with a myriad of esters and phenols.	68-80 °F (20-27 °C)	78-82%	Medium	High
	NORTHEASTERN ABBEY	Northeastern Abbey is a strain of <i>Saccharomyces cerevisiae</i> that was isolated from a beer crafted by a well-known producer of Belgian-style ales in the Northeastern United States. This yeast produces a very mild spiciness and earthy flavor and aroma which is complemented by a subtle but magnificent array of fruity esters, including pear and citrus fruit. Expect this yeast to produce a large, thick krausen.	68-75 °F (20-24 °C)	77-81%	Medium-Low	Medium-High



	Culture	Description	Temperature Range	Attenuation	Flocculation	Alcohol Tolerance
BELGIAN ALE (CONT'D)	SAISON BLEND I	A blend of two unique <i>Saccharomyces cerevisiae</i> strains isolated from beers that embody the saison style, this blend is a balance of the many characteristic saison flavors and aromas. One yeast strain is a good attenuator that produces a spicy and mildly tart and tangy beer with a full mouthfeel. The other yeast strain is also a good attenuator that produces a delightful ester profile of grapefruit and orange zest and imparts a long, dry and earthy finish to the beer. Together, they produce a dry but balanced beer with a unique flavor and aroma profile.	68-80 °F (20-27 °C)	78-84%	Medium-Low	High
	SAISON BLEND II	This combination of <i>Saccharomyces cerevisiae</i> strains embodies the balanced fusion of the two foremost saison flavor/aroma characters, fruitiness and earthiness. Each <i>Saccharomyces</i> strain in this blend produces flavor compounds that serve as the yin to the other's yang, and the result is an exceptionally complex yet balanced flavor and aroma profile. One strain will serve to create an ester profile of grapefruit and orange zest, while the other will produce a mild earthiness and spiciness.	68-80 °F (20-27 °C)	85-100%	Medium	High
	WALLONIAN FARMHOUSE I	Isolated from a unique farmhouse-style ale that hails from the Walloon region of Belgium, this strain of <i>Saccharomyces cerevisiae</i> is one of the funkier "clean" yeast we have in our stable. It imparts a slight earthy funk and tart character to the beer, and is a very mild producer of slightly spicy and mildly smokey flavor compounds.	72-80 °F (22-27 °C)	81-100%	Medium	High
	WALLONIAN FARMHOUSE II	This is a single strain of <i>Saccharomyces cerevisiae</i> isolated from the same source as our Wallonian Farmhouse strain, a well-known brewery hailing from the Walloon region of Belgium. Slightly less attenuative and exhibiting a more restrained phenolic and expressive ester profile than our original Wallonian Farmhouse, this yeast is a great choice for any classic saison style beer in which a balance of fruitiness and rustic farmhouse character is desired.	68-80 °F (20-27 °C)	80-82%	Medium-Low	Medium-High
	WALLONIAN FARMHOUSE III	This is a single strain of <i>Saccharomyces cerevisiae</i> isolated from a well-known brewery hailing from the Walloon region of Belgium. This strain is as attenuative as our original Wallonian Farmhouse and exhibits a more balanced profile of ester and phenols. This yeast is similar to a classic saison strain offered by many other yeast manufacturers, without the slow/low attenuation and stalling issues often observed in those cultures.	68-80 °F (20-27 °C)	82-84%	Medium-Low	Medium-High
KVEIK	SIGMUND'S VOSS KVEIK	Sigmund's Voss Kveik yeast is a single strain of <i>Saccharomyces cerevisiae</i> isolated from a sample of kveik generously provided by Sigmund Gjernes via Lars Garshol. This strain exhibits the ability to ferment wort over a large temperature range, 70 - 100 °F, without major changes to the flavor profile or production of any harsh phenolics or fusel alcohols. We highly recommend taking this into the high end of temperature range, 90-100 °F.	70-100 °F (20-38 °C)	78-83%	High	High



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BRETTANOMYCES	AMALGAMATION I BRETTANOMYCES BLEND	Amalgamation is the union of our six favorite <i>Brettanomyces</i> isolates from our microbe library. Each isolate produces a unique bouquet of bright and fruity flavors and aromas, and the combination of all of them into one blend results in the coalescence of these unique flavors and aromas into something truly special. Expect this blend to create a dry beer with a bright and complex fruit-forward flavor and aroma of berries and citrus, accompanied by some funk on the palate.	70-80 °F (21-27 °C)	85+%	Low	High
	AMALGAMATION II BRETTANOMYCES BLEND	The second installment of our "Brett Super Blend", Amalgamation II is a blend of 5 <i>Brettanomyces</i> bruxellensis isolates. This culture is the coalescence of all of the great qualities of each isolate: The balanced funk of the Beersel isolates and TYB184, the sweet tart character of TYB207, and the tropical bouquet of lemon/pineapple/guava/mango/papaya esters contributed by TYB261.	70-80 °F (21-27 °C)	82-86%	Low	High
	BEERSEL BRETTANOMYCES BLEND	This blend combines <i>Brettanomyces</i> strains isolated from a lambic produced in the Beersel area in the Belgian province of Flemish Brabant. All of the strains in this blend provide a balanced profile of fruitiness, funkiness and a crisp tartness. This blend tends to be a quick starter and forms a nice pellicle.	70-80 °F (21-27 °C)	82-85%	Low	High
	BRUSSELS BRETTANOMYCES BLEND	This blend combines <i>Brettanomyces</i> strains isolated from a unique lambic produced in the Brussels region of Belgium. All of the isolates in this blend produce a pronounced barnyard funk with mild acidity and mild fruitiness. This blend is a great addition to any beer that you want to funk up.	70-80 °F (21-27 °C)	80-90%	Medium-Low	High
	LOCHRISTI BRETTANOMYCES BLEND	This blend combines <i>Brettanomyces</i> strains isolated from a unique beer produced in the Lochristi area in East Flanders. One strain provides a moderate funk and light fruitiness, while the other strain adds a more assertive fruitiness dominated by hints of strawberry. This blend also imparts a pleasant acidity over time that helps to balance out the profile of the finished beer.	70-80 °F (21-27 °C)	80-88%	Medium-Low	High
	BRETTANOMYCES BRUXELLENSIS STRAIN TYB184	Isolated from a rustic farmhouse style beer produced in the Northeastern United States, this single strain of <i>Brettanomyces bruxellensis</i> is attenuative, produces a moderate citric acid-like character and an ester profile of lemon/pineapple. Another notable characteristic of this isolate is the mild barnyard character it produces that doesn't take over the profile; rather, it balances the ester profile.	72-82 °F (22-28 °C)	82-88%	Medium-Low	High
	BRETTANOMYCES BRUXELLENSIS STRAIN TYB207	Isolated from a Belgian-inspired brewery in the Northeastern United States, this single strain of <i>Brettanomyces bruxellensis</i> exhibits good attenuation, and produces a moderate acidic-like character and a tropical fruit ester profile the combination of which produces a character reminiscent of sweet tarts. It's a fruity, funky tartness that's refreshing and crisp. This strain is well-suited for primary and secondary fermentation.	72-82 °F (22-28 °C)	80-82%	Medium-Low	High
	BRETTANOMYCES BRUXELLENSIS STRAIN TYB261	Isolated from a unique mixed fermentation beer produced in the Midwestern United States, this <i>Brettanomyces bruxellensis</i> isolate exhibits a mild tartness and soft funk with a solid backbone of tropical fruit esters (papaya, guava, pineapple, guinep). It's great primary fermenter, but really shines in secondary fermentation following up a primary fermentation that produces a lot of flavor compounds. This strain is a true flavor modulator, and the more raw material it has to work with the greater the complexity that will be achieved in the finished beer. This strain will produce a massive, thick krausen.	72-82 °F (22-28 °C)	80-82%	Medium-Low	High



	Culture	Description	Temperature Range	Attenuation	Flocculation	Alcohol Tolerance
MIXED CULTURES	MÉLANGE	Mélange is our most varied mix of fermentative organisms, intended for use in the production of sour beers in which a balance of fruity esters, earthiness, funk and sourness is desired. This blend contains two <i>Saccharomyces cerevisiae</i> isolates, <i>Saccharomyces fermentati</i> , five <i>Brettanomyces</i> isolates, <i>Lactobacillus brevis</i> , <i>Lactobacillus delbreuckii</i> and <i>Pediococcus damnosus</i> .	68 - 78 °F (20-26 °C)	85-100%	Medium-low	High
	TYB HOUSE SOUR BLEND	<p>As we isolate new organisms and evaluate them, we find individual strains of yeast and bacteria that we think have great character that add something unique to the profile of a beer. Not only do we bank these strains in-house and eventually offer some as a part of our year round catalog line up, we often incorporate them as new components in our house sour blend. While the base for this blend consists of the same organisms in our Melange Blend, it contains a cornucopia of new strains that we incorporate as we go about our strain discovery process.</p> <p>While a majority of each lot consists largely of propagations of the base strains along with new isolates, each new lot of TYB House Sour contains a small portion of the previous lot, resulting in a character that is constantly maturing and evolving. After approximately 30 production lots, this blend is hitting a beautifully balanced stride of <i>Lactobacillus</i> and <i>Pediococcus</i> derived acidity and <i>Saccharomyces</i> and <i>Brettanomyces</i> driven character of complex mixed fruit esters and light funkiness.</p>	68 - 78 °F (20-26 °C)	85-100%	Medium-low	High
	FARMHOUSE SOUR ALE	This blend contains two farmhouse/saison <i>Saccharomyces cerevisiae</i> isolates, <i>Lactobacillus brevis</i> , and <i>Lactobacillus delbreuckii</i> . The two <i>Saccharomyces</i> strains will combine to create a delightful ester profile of grapefruit and orange zest, accompanied by a mild earthiness and spiciness. The two <i>Lactobacillus</i> strains will produce a balanced acid profile, given a suitable supply of accessible carbohydrates that remain after the bulk of fermentation has been completed by <i>Saccharomyces</i> .	70-78 °F (21-26 °C)	80-100%	Medium-Low	Medium-High
	SAISON/BRETTANOMYCES BLEND I	This blend combines one of the <i>Saccharomyces</i> strains from the Saison Blend and two unique <i>Brettanomyces</i> isolates from our yeast library. The <i>Saccharomyces</i> yeast strain is a strong attenuator that produces a delightful ester profile of grapefruit and orange zest and imparts a long, dry and earthy finish to the beer. The <i>Brettanomyces</i> strains are both good attenuators that produce some fruity esters and mild funk, and add a bright character to the beer. The combination of these yeast produces a dry but balanced character with a delightful ester profile and just the right amount of funk.	70-78 °F (21-26 °C)	80+%	Medium-Low	High
	SAISON/BRETTANOMYCES BLEND II	<p>The cultures in this new and unique blend include two saison-style <i>Saccharomyces cerevisiae</i> isolates (Wallonian Farmhouse II and Wallonian Farmhouse III) and two <i>Brettanomyces bruxellensis</i> cultures (TYB184, TYB207).</p> <p>This blend will produce a beer that is bursting with classic saison character with a rustic kick of <i>Brettanomyces</i> fruitiness and funkiness. While exhibiting a mild hay/barnyard component, the overall character is heavier on the fruit-forward end of the spectrum.</p>	72-80 °F (22-27 °C)	82-85%	Medium-Low	High
	FUNKTOWN PALE ALE	Funktown Pale Ale is a blend of our Vermont Ale strain and a unique wild strain of <i>Saccharomyces</i> that is well suited for primary fermentation. The combination of the citrus/peach esters from the Vermont Ale strain and the very light funk and pineapple/mango esters from the wild <i>Saccharomyces</i> produces a unique flavor and aroma profile that is fruit-forward. Expect this blend to finish drier than the Vermont Ale.	68 - 74 °F (20-23 °C)	78-95%	Medium-Low	Medium-High



MIXED CULTURES (CONT'D)	Culture	Description	Temperature Range	Attenuation	Flocculation	Alcohol Tolerance
	TRANSATLANTIC BERLINER BLEND	Transatlantic Berliner Blend is a blend of a clean ale strain (Germany), a healthy dose of both our <i>Lactobacillus plantarum</i> (US) and <i>Lactobacillus brevis</i> – Strain TYB282 (Mexico) isolates, and a touch of our Beersel <i>Brettanomyces</i> Blend (Belgium) and <i>Brettanomyces bruxellensis</i> Single Strain Isolate TYB184 (US). This culture will ferment to a crisp dryness over time and produce the trademark Berliner Weisse lactic acid backbone, with a touch of <i>Brettanomyces</i> tart citrus character and funk.	66 - 75 °F (19-24 °C)	85+%	Medium-low	Medium-High
	DARK BELGIAN CASK	Dark Belgian Cask is a blend a classic Belgian <i>Saccharomyces cerevisiae</i> strain and our <i>Brettanomyces bruxellensis</i> - Strain TYB184. Together these strains produce a dry beer with a vinous quality and a flavor profile of dried dark fruit, plum, leather, and a mild earthy funk and acidity. Both strains in this blend are very alcohol tolerant (10-15%). While this blend is fairly versatile, its complexity truly shines in dark beers.	68 - 75 °F (20-24 °C)	80-85%	Medium	High

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