



WHITE LABS®

PURE YEAST & FERMENTATION

THE YEAST BAY CULTURE GUIDE

ALE

		Attenuation	Alcohol Tolerance	Flocculation	Optimum Fermentation Temp.	American Brown Ale	American Double IPA	American IPA (Pale Ale)	American Porter/ Stout	American Wheat	Barleywine/Strong Ale	Cream Ale/Blonde	English Brown Ale	English IPA (Pale Ale)	German Kölsch	Hazy IPA
WLP4000 Vermont Ale	Isolated from a uniquely crafted double IPA that hails from Vermont, this single strain of <i>Saccharomyces cerevisiae</i> produces a complex fruity ester profile of peach, apricot and light citrus that complements any aggressively hopped beer.	78-82%	M-H	L-M	64-72°F (18-22°C)	●	●	●	●	●	●	●	●	●	●	●
WLP4027 Funktown Pale Ale	Funktown Pale Ale is a blend of our Vermont Ale strain and a unique strain of STA1+ <i>Saccharomyces cerevisiae</i> that is well suited for primary fermentation. The combination of citrus, peach, pineapple and mango esters produces a unique flavor and aroma profile that is fruit-forward and complements any hop-forward beer. This blend exhibits low diastatic activity.	78-85%	M-H	L-M	68-74°F (20-23°C)	●	●	●	●	●	●	●	●	●	●	●
WLP4040 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 across a broad ester spectrum. A relatively fast fermenter with good attenuation, this yeast also has a highly tunable ester profile intensity based on fermentation temperature. This yeast is a great choice for a versatile house yeast.	76-80%	M-H	M	64-72°F (18-22°C)	●	●	●	●	●	●	●	●	●	●	●
WLP4042 Hazy Daze® Yeast Blend I	Hazy Daze I 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 beautiful amounts of peach, apricot, nectarine and grapefruit citrus esters and achieve good attenuation.	79-83%	M-H	L-M	64-70°F (18-21°C)	●	●	●	●	●	●	●	●	●	●	●
WLP4044 Hazy Daze® Yeast Blend II	Hazy Daze II is a proprietary blend of three <i>Saccharomyces cerevisiae</i> strains and one STA1+ <i>Saccharomyces cerevisiae</i> strain. It exhibits a strong ester profile of stone fruit (peach, apricot, nectarine), tropical fruit (mango, guava), and grapefruit citrus esters. It ferments faster and finishes slightly drier compared to our Hazy Daze I. This blend exhibits low diastatic activity.	81-85%	M-H	L-M	66-72°F (19-22°C)	●	●	●	●	●	●	●	●	●	●	●
WLP4061 Rhine Kölsch Ale	Rhine Kölsch is a single strain of <i>Saccharomyces cerevisiae</i> originally hailing from a classic German Kölsch producer along the Rhine River. This strain is quite clean at lower fermentation temperatures allowing the malt and hop profile to shine through. At higher fermentation temperatures, this strain exhibits a delicate yet complex ester profile.	75-78%	M	L-M	58-68°F (14-20°C)	●	●	●	●	●	●	●	●	●	●	●

LAGER

		Attenuation	Alcohol Tolerance	Flocculation	Optimum Fermentation Temp.	American Light Lager	American Amber Lager	Bock	Cold IPA	Czech Lager	Dark Lager	Doppelbock	European Pale Lager	German Pilsner	High Gravity Lager	Oktoberfest/Märzen	Vienna Lager	Schwarzbier
WLP4030 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 a flavor profile characteristics that complement dark, roasted malts. While the dark malt complementarity makes this yeast a perfect fit for any big malt driven dark lagers, it also makes a great all-around house lager strain.	74-78%	M-H	L-M	48-54°F (8-12°C)	●	●	●	●	●	●	●	●	●	●	●	●	●
WLP4035 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: low ester formation, short lag time and good attenuation. Hessian Pils allows the malt and hop profile to really shine, and creates a crisp finished beer.	73-76%	M	L-M	45-54°F (7-12°C)	●	●	●	●	●	●	●	●	●	●	●	●	●

KVEIK/LANDRACE

		Attenuation	Alcohol Tolerance	Flocculation	Optimum Fermentation Temp.	Double IPA	Hazy IPA	IPA	Pale Ale	Pseudo-Lager	Saison
WLP4045 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 a potent ester profile of orange citrus with a mild underlying earthiness.	78-83%	H	M	70-100°F (21-38°C)	●	●	●	●	●	●
WLP4046 Simonaitis Lithuanian Farmhouse	This culture is a single strain of <i>Saccharomyces cerevisiae</i> , isolated from a Lithuanian Farmhouse mixed culture kindly provided by Julius Simonaitis via Lars Garshol. This culture throws a potent mix of orange, tropical fruit and stone fruit esters that is reminiscent of "POG Juice" (passiflora, orange, guava).	76-82%	H	H	75-95°F (24-35°C)	●	●	●	●	●	●
WLP4047 Pakruojis Lithuanian Farmhouse	Pakruojis Lithuanian Farmhouse is a single strain of STA1+ <i>Saccharomyces cerevisiae</i> , isolated from a Lithuanian brewery. This yeast produces beer with a dry, crisp and silky mouthfeel, an ester profile of complex citrus fruit, and a balanced rustic earthiness with undertones of white pepper. This strain exhibits high diastatic activity.	90-100%	H	L	75-95°F (24-35°C)	●	●	●	●	●	●
WLP4050 Hornindal Kveik	A truly unique strain of <i>Saccharomyces cerevisiae</i> isolated from source material collected on Terje Raffetwold's farmstead. It exhibits a vibrant bouquet of huijell and cantaloupe esters across a broad temperature range and can be used across a broad spectrum of styles. It is particularly well-suited to any hop forward beer.	77-81%	H	L-M	80-95°F (27-35°C)	●	●	●	●	●	●
WLP4051 Framgardene Kveik	A single strain of <i>Saccharomyces cerevisiae</i> that was isolated from source material collected from Petter Øvrebusst. It exhibits a vibrant bouquet of huijell and cantaloupe esters across a broad temperature range. This strain is well suited to any hop forward or farmhouse-inspired beers.	78-82%	H	M	80-95°F (27-35°C)	●	●	●	●	●	●
WLP4052 Lida Kveik	This culture is a single strain of <i>Saccharomyces cerevisiae</i> isolated from Samuel Lien's house culture, which he received from Hans Øen around 1980. It exhibits a fermentation profile of apricot, stone fruit and white wine grape esters, with a balanced malt character coming through on the finish.	75-82%	H	L	80-90°F (27-32°C)	●	●	●	●	●	●
WLP4053 Middtust Kveik	This single strain of <i>Saccharomyces cerevisiae</i> isolated from Odd H Midtust's house culture exhibits a clean fermentation character and restrained ester profile, allowing the malt and hop character to shine. Perfect for use in any style where malt and/or hop character is at the forefront of the profile.	76-80%	H	L	75-95°F (24-35°C)	●	●	●	●	●	●



FOR HOMEBREWERS

BELGIAN

		Attenuation	Alcohol Tolerance	Flocculation	Optimum Fermentation Temp.	Belgian Dark Strong Ale	Belgian Dubbel	Belgian Golden Strong Ale	Belgian IPA	Belgian Pale Ale	Belgian Tripel	Belgian Wit	Blanc de Garde	Saison	White IPA
WLP4007 Saison Blend I	A blend of two unique <i>Saccharomyces cerevisiae</i> strains (one STA1+), one strain being a good attenuator that produces a spicy and mildly tart character along with a full mouthfeel and the other being a good attenuator that produces a delightful ester profile of grapefruit and orange zest. This blend exhibits low diastatic activity.	78-84%	H	L-M	68-80°F (20-27°C)	●	●	●	●	●	●	●	●	●	●
WLP4015 Northeastern Abbey	Northeastern Abbey is a strain of <i>Saccharomyces cerevisiae</i> isolated from a beer crafted by a well-known American producer of Belgian-style ales. This top-cropping yeast produces a magnificent array of pear and citrus fruit esters, complemented by a very mild spicy and earthy character.	77-81%	M-H	L-M	68-75°F (20-24°C)	●	●	●	●	●	●	●	●	●	●
WLP4020 Wallonian Farmhouse I	Isolated from a unique farmhouse-style ale that hails from the Wallonia region of Belgium, this strain of STA1+ <i>Saccharomyces cerevisiae</i> imparts a slight earthy/spicy funk, mild tartness and produces a restrained ester profile. This strain exhibits high diastatic activity, and we recommend adding mouthfeel by using adjuncts that lend additional body to the beer.	81-100%	H	M	72-80°F (22-27°C)	●	●	●	●	●	●	●	●	●	●
WLP4021 Saison Blend II	This blend is a combination of two STA1+ <i>Saccharomyces cerevisiae</i> strains, one producing an ester profile of grapefruit and orange zest and the other being more attenuative and producing a mild earthiness and spiciness. This blend exhibits high diastatic activity.	85-100%	H	M	68-80°F (20-27°C)	●	●	●	●	●	●	●	●	●	●
WLP4022 Wallonian Farmhouse II	This is a single strain of <i>Saccharomyces cerevisiae</i> isolated from the same source as our Wallonian Farmhouse I, a well-known brewery hailing from the Wallonia region of Belgium. Exhibiting a more restrained phenolic character yet more expressive ester profile than Wallonian Farmhouse I, this yeast has a great balance of fruitiness and rustic farmhouse character.	80-82%	H	L-M	68-80°F (20-27°C)	●	●	●	●	●	●	●	●	●	●
WLP4023 Wallonian Farmhouse III	This is a single strain of STA1+ <i>Saccharomyces cerevisiae</i> isolated from a well-known brewery hailing from the Wallonia region of Belgium and exhibits a balanced profile of complex fruity esters, pepper and rustic earthiness. This yeast is similar to a classic saison strain offered by many other yeast manufacturers, without the stalling issues. This strain exhibits moderate-high diastatic activity.	86-94%	H	L-M	68-80°F (20-27°C)	●	●	●	●	●	●	●	●	●	●
WLP4025 Dry Belgian Ale	Dry Belgian Ale is a single strain of STA1+ <i>Saccharomyces cerevisiae</i> isolated from a unique golden strong ale that showcases an ester profile of apple, pear and light citrus fruit with some mild peppery notes. This strain is highly attenuative and alcohol tolerant. It produces beers with a surprising amount of body without the use of specialty grains or adjuncts.	85-100%	H	M-H	68-78°F (20-26°C)	●	●	●	●	●	●	●	●	●	●
WLP4060 Forager	Forager is a single strain of STA1+ <i>Saccharomyces cerevisiae</i> var. bouardi isolated from Spring harvest honeycomb collected from the honeybee hives of Wolves and People Farmhouse Brewery in Newberg, Oregon. It imparts a flavor and aroma profile of sauvignon blanc grape must and dry lime peel and produces beer with a dry, earthy finish.	85-90%	H	L	70-80°F (21-27°C)	●	●	●	●	●	●	●	●	●	●
WLP4062 La Fleur	La Fleur in blend of two <i>Saccharomyces cerevisiae</i> strains, one of which was a wild capture from the Pacific Northwest. This culture exhibits a complex fruity ester profile with distinct citrus and floral notes, and mild earthy/herbaceous undertones. Perfect for any Belgian/French Farmhouse-inspired beer or any base beer destined for mixed fermentation.	75-80%	H	L-M	74-80°F (23-27°C)	●	●	●	●	●	●	●	●	●	●

BRETTANOMYCES

		Attenuation	Alcohol Tolerance	Flocculation	Optimum Fermentation Temp.	American Wild Ale	Berliner Weisse	Brett IPA (Pale Ale)	Brett Saison	Flanders Brown	Flanders Red	Sour Lambic/Gueuze
WLP4603 Beersel Brettanomyces Blend	This blend combines Brettanomyces bruxellensis strains isolated from a lambic produced in the Beersel area in the Belgian province of Flemish Brabant, and produces a balanced profile of bright fruitiness, restrained funkiness and crisp tartness.	82-85%	H	L	70-80°F (21-27°C)	●	●	●	●	●	●	●
WLP4613 Brussels Brettanomyces Blend	Comprised of two Brettanomyces bruxellensis strains isolated from a unique lambic produced in the Brussels region of Belgium, the isolates in this blend produce a pronounced barnyard funk with mild tartness and fruitiness.	80-90%	H	L-M	70-80°F (21-27°C)	●	●	●	●	●	●	●
WLP4623 Lochristi Brettanomyces Blend	This blend combines Brettanomyces bruxellensis 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 a strawberry character.	80-88%	H	L-M	70-80°F (21-27°C)	●	●	●	●	●	●	●
WLP4637 Amalgamation I Brettanomyces Blend	Amalgamation is the union of our six favorite Brettanomyces isolates from our library. Each isolate produces a unique bouquet of bright and fruity flavors and aromas. The resulting beer is dry with complex fruit-forward flavor and aroma of berries and citrus, accompanied by some funk on the palate.	85-95%	H	L	70-80°F (21-27°C)	●	●	●	●	●	●	●
WLP4638 Brettanomyces bruxellensis - Strain TYB184	Isolated from a rustic American farmhouse-style beer, this single strain of Brettanomyces bruxellensis is attenuative, produces a tart citrus/acidic-like character and an ester profile of lemon/pineapple with a restrained funk.	82-88%	H	L-M	72-82°F (22-28°C)	●	●	●	●	●	●	●
WLP4639 Brettanomyces bruxellensis - Strain TYB207	Isolated from a Belgian-inspired brewery in the Northeastern United States, this single strain of Brettanomyces bruxellensis exhibits good attenuation and produces a tart tropical fruit ester profile reminiscent of SweetTarts™.	80-82%	H	L-M	72-82°F (22-28°C)	●	●	●	●	●	●	●
WLP4640 Brettanomyces bruxellensis - Strain TYB261	Isolated from a unique mixed fermentation beer produced in the Midwestern United States, this Brettanomyces bruxellensis isolate exhibits a mild tartness and soft funk with a solid backbone of tropical fruit esters (papaya, guava, pineapple, guinea). This strain is highly active and produces a thick krausen.	80-82%	H	L-M	72-82°F (22-28°C)	●	●	●	●	●	●	●
WLP4641 Amalgamation II Brettanomyces Blend	Amalgamation II is a blend of five Brettanomyces bruxellensis isolates that showcases qualities of each isolate: the lemon tart and restrained funk of the Beersel isolates and TYB184, the SweetTarts™ character of TYB207, and the tropical bouquet of pineapple, guava, mango and papaya esters of TYB261.	82-86%	H	L	70-80°F (21-27°C)	●	●	●	●	●	●	●
WLP4642 Oud Vat Brett	Oud Vat Brett is a single strain of Brettanomyces bruxellensis isolated from a spontaneously fermented beer aged in a specific large format wooden Vat, known for its complex Brettanomyces-derived character. This fast-acting strain produces a mixed dark berry quality with earthy undertones and a thick krausen.	85-90%	H	L	70-80°F (21-27°C)	●	●	●	●	●	●	●
WLP4643 Amalgamation V Brettanomyces Blend	A blend of three strains of Brettanomyces bruxellensis that imparts a complex array of tropical and dark berry fruit esters. All three strains in this blend are quick to grow and develop character, highly versatile, and can be employed in primary fermentation, extended aging or bottle conditioning to quickly develop complexity in any mixed fermentation beer.	85-90%	H	L-M	70-80°F (21-27°C)	●	●	●	●	●	●	●
WLP4655 Brettanomyces bruxellensis - Strain TYB307	This culture is a single strain of Brettanomyces bruxellensis isolated from a California brewery that utilizes a diverse array of organisms in the production of their eclectic beers. This strain exhibits a lemony-tartness with hints of hay and mild funk, and has a crisp and dry finish.	80-84%	H	L	70-80°F (21-27°C)	●	●	●	●	●	●	●
WLP4656 Brettanomyces bruxellensis - Strain TYB415	This isolate is a single strain of Brettanomyces bruxellensis hailing from a brewer of all things sour and wild in the Mountain West. This strain exhibits a strong profile of complex tropical fruit that is dominated by pineapple with a noticeable earthiness. This strain is highly active and produces a thick krausen.	82-86%	H	L	70-80°F (21-27°C)	●	●	●	●	●	●	●



FOR PROFESSIONALS

MIXED CULTURE/LACTOBACILLUS/SPECIALTY

		Attenuation	Alcohol Tolerance	Flocculation	Optimum Fermentation Temp.	Berliner Weisse	Brett Saison	Flanders Brown	Flanders Red	German Wheat	Non-Alcoholic	Sour - American Mixed Fermentation	Sour - Kettle	Sour - Lambic/Gueuze	Specialty Beer
WLP4626 Saison/Brettanomyces Blend I	This blend combines a <i>Saccharomyces cerevisiae</i> strain from Saison Blend I and two unique Brettanomyces isolates. The <i>Saccharomyces</i> 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 Brettanomyces strains are both good attenuators that produce complex fruity esters and mild funk, and add a bright character to the beer.	80-100%	H	L-M	70-78°F (21-26°C)	●	●	●	●	●	●	●	●	●	●
WLP4633 Mélange Yeast Blend	Mélange is made up of a rich diversity of fermentative organisms, intended for use in the production of sour beers where a perfect balance of esters, earthiness, funk and sourness is desired. This blend contains two <i>Saccharomyces cerevisiae</i> isolates, <i>Saccharomyces fermentati</i> , five Brettanomyces isolates, two Lactobacillus brevis isolates and <i>Pediococcus damnosus</i> .	85-100%	H	L-M	68-78°F (20-26°C)	●	●	●	●	●	●	●	●	●	●
WLP4636 Saison/Brettanomyces Blend II	This blend contains two saison-style <i>Saccharomyces cerevisiae</i> isolates and two Brettanomyces bruxellensis cultures. This unique combination produces a beer that is bursting with classic saison esters and earthiness, with a rustic kick of Brettanomyces fruitiness and funkiness.	85-90%	H	L-M	72-80°F (22-27°C)	●	●	●	●	●	●	●	●	●	●
WLP4645 Transatlantic Berliner Blend	This culture is a blend of a clean <i>Saccharomyces cerevisiae</i> strain (Germany), a healthy dose of Lactobacillus brevis (Mexico), and a touch of Brettanomyces (Belgium and US). This culture ferments to a crisp dryness and produces the trademark Berliner Weisse lactic acid backbone, with a touch of Brettanomyces tart citrus character and funk.	85-100%	M-H	L-M	66-75°F (19-24°C)	●	●	●	●	●	●	●	●	●	●
WLP4650 Metschnikowia reukaufii²	Metschnikowia reukaufii is a nectar specialist that was isolated from flowers in the Berkeley Hills of California, collected during a bioprospecting trip with our friends at AllBrau. Evolutionarily, this yeast evolved to produce a more odorous and attractive nectar for pollinators by enzymatically altering otherwise inodorous nectar compounds including glycosides. While only attenuating to 20-25% in unaged wort and not utilizing maltose or maltose derivatives, in malt-based co-fermentations it has been shown to drop gravity and pH of the fermentation faster, accentuate and modulate the flavor and aroma profile and soften the perceived bitterness of the finished product.	20-25%	M	L	60-90°F (16-32°C)	●	●	●	●	●	●	●	●	●	●
WLP4651 Von Degenberg Hefe Blend	Von Degenberg Hefe Blend pays homage to the first German brewer granted authority to go against the norms and traditions of brewing at the time to produce wheat beer. While the base of this culture is comprised of two traditional German wheat strains, this blend also goes against the norms of what brewers might expect in a Hefeweizen culture with the addition of two characterful and fragrant wild yeast (both maltose and STA1 negative). The resulting beer will have a balanced flavor profile of banana esters and complex clove/nutmeg/cinnamon phenolics, complemented by a potent and punchy stollen bread-like aroma.	72-76%	M-H	L	68-72°F (20-22°C)	●	●	●	●	●	●	●	●	●	●
WLP4653 Dark Belgian Cask Blend	Dark Belgian Cask is a blend of classic Belgian <i>Saccharomyces cerevisiae</i> strain and our Brettanomyces bruxellensis - 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%).	80-85%	H	M	68-75°F (20-24°C)	●	●	●	●	●	●	●	●	●	●
WLP4663 Berkeley Hills Sour Yeast Blend	This culture is a blend of lactic acid producing Lactobacillus thermotolerans isolates, collected during a bioprospecting trip in the Berkeley Hills with our friends at AllBrau. In addition to creating an acidic character that is more reminiscent of a traditional long-aged sour as compared to a kettle sour, the attenuation, pH and ester profile are precisely tunable based upon the percent of fermentables as glucose. Higher glucose concentrations will yield higher attenuation, a lower final pH and a stone fruit ester profile. Lower glucose concentrations will yield lower attenuation, a higher final pH and a red apple ester profile.	62-75%	M	M-H	64-70°F (18-20°C)	●	●	●	●	●	●	●	●	●	●
WLP4675 Farmhouse Sour Ale Blend	This blend contains two saison-style STA1+ <i>Saccharomyces cerevisiae</i> isolates and two strains of Lactobacillus brevis. The <i>Saccharomyces</i> strains create a delightful ester profile of grapefruit and orange zest accompanied by a mild earthiness and spiciness, while the Lactobacillus strains produce a balanced acid profile.	80-100%	M-H	L-M	70-78°F (21-26°C)	●	●	●	●	●	●	●	●	●	●
WLP4681 Lactobacillus brevis - Strain TYB282	TYB282 is a single strain of Lactobacillus brevis isolated from an unintentionally soured golden ale produced by a Mexican craft brewery. This strain produces a nice, clean lactic acidity (down to pH 3.2) in unaged wort within 36 hours at a temperature of ~22-77°F. The higher the temperature up to 90 °F, the faster the acid production. While this strain can be used for kettle souring, it really shines in acidification during extended aging due to its hop tolerance (5-20 IBU).	< 5%	N/A	N/A	70-90°F (20-32°C)	●	●	●	●	●	●	●	●	●	●
WLP4682 Lactobacillus Blend	The Lactobacillus Blend is comprised of one strain of Lactobacillus plantarum and two strains of Lactobacillus brevis. One of the strains of L. brevis was isolated from an unintentionally sour hoppy blonde ale from a Mexican craft brewery, and exhibits strong hop tolerance (5-20 IBU). Ideal for broad spectrum acidification, from kettle souring to extended aging. The higher the temperature up to 90°F, the faster the acid production.	< 5%	N/A	N/A	70-90°F (20-32°C)	●	●	●	●	●	●	●	●	●	●
WLP4684 The Yeast Bay House Sour Blend	TYB House Sour Blend is a complex culture developed over 10+ years of isolation work. Each lot consists largely of rotating base strains along with new isolates of <i>Saccharomyces</i> , Brettanomyces, Lactobacillus, <i>Pediococcus</i> and other wild yeasts. The process that makes this culture truly unique is that each new lot of TYB House Sour Blend contains a portion of a previous lot, resulting in a character that is constantly maturing and ever evolving.	85-100%	H	L-M	68-78°F (2										