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WHITE LABS®

THE YEAST BAY CULTURE GUIDE

ARTISANAL YEAST FOR THE INNOVATIVE BREWER

ALE

Attenuation Alcohol Tolerance Flocculation Optimum Fermentation Temp.

	Attenuation	Alcohol Tolerance	Flocculation	Optimum Fermentation Temp.
WLP4000 Vermont Ale	78-82%	Medium to High	Low to Medium	64-72°F (18-22°C)
WLP4027 Funktown Pale Ale	78-85%	Medium to High	Low to Medium	68-74°F (20-23°C)
WLP4040 Midwestern Ale	76-80%	Medium to High	Medium	64-72°F (18-22°C)
WLP4042 Hazy Daze® Yeast Blend I	79-83%	Medium to High	Low to Medium	64-70°F (18-21°C)
WLP4044 Hazy Daze® Yeast Blend II	81-85%	Medium to High	Low to Medium	66-72°F (19-22°C)
WLP4061 Rhine Kölsch Ale	75-78%	Medium	Low to Medium	58-68°F (14-20°C)

LAGER

	Attenuation	Alcohol Tolerance	Flocculation	Optimum Fermentation Temp.
WLP4030 Franconian Dark Lager	74-78%	Medium to High	Low to Medium	48-54°F (8-12°C)
WLP4035 Hessian Pils	73-76%	Medium	Low to Medium	45-54°F (7-12°C)

KVEIK/LANDRACE

	Attenuation	Alcohol Tolerance	Flocculation	Optimum Fermentation Temp.
WLP4045 Sigmund's Voss Kveik	78-83%	High	Medium	70-100°F (21-38°C)
WLP4046 Simonaitis Lithuanian Farmhouse	76-82%	High	High	75-95°F (24-35°C)
WLP4047 Pakruojis Lithuanian Farmhouse	90-100%	High	Low	75-95°F (24-35°C)
WLP4050 Hornindal Kveik	77-81%	High	Low to Medium	80-95°F (27-35°C)
WLP4051 Framgarden Kveik	78-82%	High	Medium	80-95°F (27-35°C)
WLP4052 Lida Kveik	75-82%	High	Low	80-90°F (27-32°C)
WLP4053 Midtbust Kveik	76-80%	High	Low	75-95°F (24-35°C)

BELGIAN

	Attenuation	Alcohol Tolerance	Flocculation	Optimum Fermentation Temp.
WLP4007 Saison Blend I	78-84%	High	Low to Medium	68-80°F (20-27°C)
WLP4015 Northeastern Abbey	77-81%	Medium to High	Low to Medium	68-75°F (20-24°C)
WLP4020 Wallonian Farmhouse I	81-100%	High	Medium	72-80°F (22-27°C)
WLP4021 Saison Blend II	85-100%	High	Medium	68-80°F (20-27°C)
WLP4022 Wallonian Farmhouse II	80-82%	High	Low to Medium	68-80°F (20-27°C)
WLP4023 Wallonian Farmhouse III	86-94%	High	Low to Medium	68-80°F (20-27°C)
WLP4025 Dry Belgian Ale	85-100%	High	Medium to High	68-78°F (20-26°C)
WLP4060 Forager	85-90%	High	Low	70-80°F (21-27°C)
WLP4062 La Fleur	75-80%	High	Low to Medium	74-80°F (23-27°C)

BRETTANOMYCES

Brettanomyces style suggestions for American Wild Ale, Brett IPA/Pale Ale and Brett Saison categories indicate use as either a component culture or a sole fermenter. Brettanomyces style suggestions for all other categories indicate use as a component culture.

	Attenuation	Alcohol Tolerance	Flocculation	Optimum Fermentation Temp.
WLP4603 Beersel Brettanomyces Blend	82-85%	High	Low	70-80°F (21-27°C)
WLP4613 Brussels Brettanomyces Blend	80-90%	High	Low to Medium	70-80°F (21-27°C)
WLP4623 Lochristi Brettanomyces Blend	80-88%	High	Low to Medium	70-80°F (21-27°C)
WLP4637 Amalgamation I Brettanomyces Blend	85-95%	High	Low	70-80°F (21-27°C)
WLP4638 Brettanomyces bruxellensis - Strain TYB184	82-88%	High	Low to Medium	72-82°F (22-28°C)
WLP4639 Brettanomyces bruxellensis - Strain TYB207	80-82%	High	Low to Medium	72-82°F (22-28°C)
WLP4640 Brettanomyces bruxellensis - Strain TYB261	80-82%	High	Low to Medium	72-82°F (22-28°C)
WLP4641 Amalgamation II Brettanomyces Blend	82-86%	High	Low	70-80°F (21-27°C)
WLP4642 Oud Vat Brett	85-90%	High	Low	70-80°F (21-27°C)
WLP4643 Amalgamation V Brettanomyces Blend	85-90%	High	Low to Medium	70-80°F (21-27°C)
WLP4655 Brettanomyces bruxellensis - Strain TYB307	80-84%	High	Low	70-80°F (21-27°C)
WLP4656 Brettanomyces bruxellensis - Strain TYB415	82-86%	High	Low	70-80°F (21-27°C)

MIXED CULTURE/LACTOBACILLUS/SPECIALTY

	Attenuation	Alcohol Tolerance	Flocculation	Optimum Fermentation Temp.
WLP4626 Saison/Brettanomyces Blend I	80-100%	High	Low to Medium	70-78°F (21-26°C)
WLP4633 Mélange Yeast Blend	85-100%	High	Low to Medium	68-78°F (20-26°C)
WLP4636 Saison/Brettanomyces Blend II	85-90%	High	Low to Medium	72-80°F (22-27°C)
WLP4645 Transatlantic Berliner Blend	85-100%	Medium to High	Low to Medium	66-75°F (19-24°C)
WLP4650 Metschnikowia reukauffii	20-25%	Medium	Low	60-90°F (16-32°C)
WLP4651 Von Degenberg Hefe Blend	72-76%	Medium to High	Low	68-72°F (20-22°C)
WLP4653 Dark Belgian Cask Blend	80-85%	High	Medium	68-75°F (20-24°C)
WLP4663 Berkeley Hills Sour Yeast Blend	62-75%	Medium	Medium to High	64-70°F (18-20°C)
WLP4675 Farmhouse Sour Ale Blend	80-100%	Medium to High	Low to Medium	70-78°F (21-26°C)
WLP4681 Lactobacillus brevis - Strain TYB282	< 5%	N/A	N/A	70-90°F (20-32°C)
WLP4682 Lactobacillus Blend	< 5%	N/A	N/A	70-90°F (20-32°C)
WLP4684 The Yeast Bay House Sour Blend	85-100%	High	Low-Medium	68-78°F (20-26°C)