

WHITE LABS® YEAST GUIDE

Ale

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WHITE LABS YEAST STRAIN	DESCRIPTION	Ý	20 20 20			HUN CE P	ALL AN	E RUN	N. A.		it sho	N COLO	A AL ANA	A IN	AMERIC	ANELI A		أكي أ	REST	ENCLISH AN	E E		890 (JA 4	Ster State	St III	3 (1) A	, st	IMPE:	MPEI
WLP001 California Ale Yeast®	Our best-selling yeast is famous for its clean flavors and balance. It is extremely versatile and accentuates hop flavors well. A great all-purpose strain and a hardy fermenter.	н	73-80	0 M	68-73	° 🔘	\bigcirc	• (•				•				• 0		•	• (>
WLP002 English Ale Yeast	A classic ESB strain from one of England's largest independent breweries. It produces a very clear beer with some residual sweetness.	М	63-70	о и	65-68	3 °		•				•			• •		\bigcirc	•			• (0 (\bigcirc				• •		
WLP004 Irish Ale Yeast	This yeast is from one of the oldest stout-producing breweries in the world. It yields just a hint of diacetyl balanced by light fruitiness and slight dry crispness.	M-H	69-74	4 M-H	65-68	3° 🔴		• •				• •			• •	•	\bigcirc	• (() •				• •		,
WLP005 British Ale Yeast	This yeast is a little more attenuative than WLPOO2. Like most English strains, it produces malty beers.	М	67-74	4 H	65-70	0		•				•			• •	•					()				• •		
WLP007 Dry English Ale Yeast	A clean, highly flocculent, and highly attenuative strain. It's similar to other English strains in flavor, but is more attenuative.	М-Н	70-8	0 М-Н	65-70	•	•	•				•	0		• •	0					(0		0	•			0 (>
WLP008 East Coast Ale Yeast	Possesses similar neutral character of WLPO01, but with less attenuation, less accentuation of hop bitterness, increased flocculation, and a little tartness. Very clean with low esters.	м	70-7	5 L-M	68-73	° 🔶	\bigcirc	• (•				• •			•	• (•	•	• •		• •		,
WLP009 Australian Ale Yeast	Produces a clean, malty beer with pleasant ester characters that can be described as "bready." It ferments cleanly at higher temperatures, and combines good flocculation with good attenuation.	М	70-7	5 H	65-70	0			C			•			• •	•													•	-
WLP011 European Ale Yeast	A malty northern European-origin ale yeast. Its low ester production gives it a clean profile, with little to no sulfur production. Low attenuation helps to contribute to the malty character.	М	65-70	0 M	65-70	0	\bigcirc				•				• •	•		• •				• •		•		• •		• •		,
WLP013 London Ale Yeast	Dry, malty ale yeast. Provides a complex oak-ester character to your beer, and hop bitterness comes through well. Does not flocculate as much as WLP002 and WLP005.	М	67-7	5 M	66-71	•		• •				•	0		• •	•	\bigcirc	• •			• (0 (•	• (• •	• 🧿	>
WLP023 Burton Ale Yeast	From the famous brewing town of Burton upon Trent, England, this yeast is packed with character. It provides delicious, subtle fruity flavors like apple, clover, honey, and pear.	м	69-7	5 M	68-73	° 🔶		•					0		• •	•	\bigcirc	• •			• (0 (•	• (• •	• 🧿	>
WLP028 Edinburgh Scottish Ale Yeast	This yeast can reproduce complex and flavorful Scottish-style ales, but can also be an everyday strain, similar to WLP001. Hop character is not muted with this strain, as it is with WLP002.	М-Н	70-7	5 M	65-70	•		• •				•			• •	•					•	• (•		• •		0 (
WLP029 German/Kölsch Ale Yeast	From a small brewpub in Cologne, Germany, this yeast accentuates hop flavors. Minimal sulfur produced during fermentation will disappear with age and leave a clean, lager-like ale.	м	72-78	8 M	65-69	•		• •				• (•				• •				• (•		• •				,
WLP036 Düsseldorf Alt Ale Yeast	Traditional altbier yeast from Düsseldorf, Germany. Produces clean, slightly sweet altbier styles. Does not accentuate hop flavor as WLP029 does.	М	65-72	2 M	65-69	•						• (• •				• •		•		• •				
WLPO41 Pacific Ale Yeast	A popular ale yeast from the Pacific Northwest, this yeast clears well from the beer and provides a malty profile. More fruity than WLP002.	м	65-70	0 Н	65-68	3 °				,			•	•							(0 () •				• •		
WLP051 California V Ale Yeast	From Northern California, this strain is fruiter than WLP001 and slightly more flocculent. Attenuation is lower, resulting in fuller-bodied beers than WLP001.	М-Н	70-7	5 М-Н	66-70	•		• (• •				• (\bigcirc				• •		,
WLP060 American Ale Yeast Blend	A blend of WLP001 and two other strains that are clean and neutral. Tastes more lager-like than WLP001. Hop flavors and bitterness are accentuated, a slight amount of sulfur is produced during fermentation.	М-Н	72-80	0 M	68-72	•		• •				• (•	• •			0	• (•	•				• •	• (>
WLP080 Cream Ale Yeast Blend	A blend of ale and lager yeast strains. The strains work together to create a crisp, light American lager-style ale. A pleasing estery aroma may be perceived, hop flavors and bitterness are slightly subdued.	М-Н	75-80	0 M	65-70	•					(•									
WLP085 English Ale Yeast Blend	A blend of British ale yeast strains designed to add complexity and attenuation to your ale. Moderate fruitiness and mineral-like character, with little to no sulfur.	М	69-70	6 М-Н	68-72	0		•							• •							\mathbf{O}		•				0(,
WLP090 San Diego Super Ale Yeast	A super clean, super fast fermenting strain. A low ester-producing yeast that results in a balanced neutral flavor and aroma profile. Similar to WLP001, but generally ferments faster.	H	76-83	3 M-H	65-68	³⁰ O		• (•	• •								
WLP099 Super High Gravity Ale Yeast	From England, this yeast can ferment up to 25% alcohol when used correctly. It produces ester characters that increase with increasing gravity. Malt character dominates at lower gravities.	VH	>80	M	65-68	0																						(,

Lager

Lager white labs yeast strain	DESCRIPTION	4	COHOL DI	and	COP LINE	Die City City City City City City City City	NOI CHANNEL MAN OF	ALL	di literation de	AND	din strange and	AN NO CONTRACTOR	ad starting of the start of the	Con Can Children Chil	14 14 14 14 14 14 14 14 14 14 14 14 14 1	COL	CAN DARKING	Contract of Contra	the set of
WLP800 Pilsner Lager Yeast	A classic pilsner strain from the Czech Republic. Somewhat dry with a malty finish, this yeast is best suited for European pilsner production.	м	72-77	М-Н	50-55°	I I					•		• •	•		• (
WLP802 Czech Budějovice Lager Yeast	A pilsner lager yeast from southern Czech Republic. Produces dry and crisp lagers with low diacetyl production.	м	75-80	м	50-55°	· • (•		• •			• (
WLP810 San Francisco Lager Yeast	This yeast is used to produce the "California Common" style beer. Has the ability to ferment up to 65°F while retaining lager characteristics. Can also be fermented down to 50°F to produce märzens, pilsners and other style lagers.	М-Н	65-70	н	58-65°		• •			\bigcirc			•		•				
WLP820 Oktoberfest/Märzen Lager Yeast	This yeast produces a very malty, bock-like beer. It's much slower in the first generation than WLP830, so we encourage using a larger starter during the first generation or scheduling a longer lagering time.	М-Н	65-73	M	52-58°	' • (•	• •		• •	\bigcirc	\bigcirc	• (
WLP830 German Lager Yeast	Our most popular lager yeast, this is one of the most widely used lager strains in the world. Very malty and clean.	м	74-79	M	50-55°	[,] O (• •			•	•	• (
WLP833 German Bock Lager Yeast	From the Alps of southern Bavaria, this yeast produces a beer that is well balanced between malt and hop character. A very versatile lager yeast.	М-Н	70-76	М	48-55°		(()	0	\bigcirc	(
WLP838 Southern German Lager Yeast	This yeast is characterized by a malty finish and balanced aroma. It is a strong fermenter that produces slight sulfur and low diacetyl.	м	68-76	М-Н	50-55°		• (•	• •			\bigcirc	\bigcirc	•) 🔘	
WLP840 American Lager Yeast	This yeast is used to produce American style lagers. Dry and clean with a very slight apple fruitiness. Sulfur and diacetyl production is minimal.	м	75-80	М	50-55°		• •			\bigcirc			\bigcirc						
WLP850 Copenhagen Lager Yeast	Clean, crisp northern European lager yeast. Not as malty as the southern European lager yeast strains.	м	72-78	М	50-58°		• •			\bigcirc	0 (\bigcirc	\bigcirc	• •			
WLP862 Cry Havoc Lager Yeast	Licensed from Charlie Papazian, this strain can ferment at both ale and lager temperatures, allowing brewers to produce diverse beer styles.	М	66-70	L	55-58°	'	• •				• •		• •		\bigcirc	•			
WLP885 Zurich Lager Yeast	A Swiss-style lager yeast that with proper care can be used to produce lagers over 11% ABV. Sulfur and diacetyl production is minimal.	VH	70-80	M	50-55°	•	• •			\bigcirc			• 0			• (
WLP940 Mexican Lager Yeast	From Mexico City, this yeast produces clean lager beers with a crisp finish. Good for Mexican-style light lagers as well as dark lagers.	м	70-78	м	50-55°	, •	• •								•				

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Chris White, Ph.D CEO & Founder, White Labs



Belgian & Wheat

HITE LABS YEAST STRAIN	beat DESCRIPTION		OHOL DI	AM HISTOR	CUP CONTROL	An	S ale A	CIAN W	AT A	ADD TON	ati cu	2 All AND	Orthon Co	COLUMN SOL	CIAN
	This famous German yeast strain is used in the production of traditional, authentic wheat beers. It produces	Í	1	Í				ÿ / &	× 001	1,021	<u> </u>	&	<u>5`/ ð</u>	ંટ્ર	× c
NLP300 Hefeweizen Ale Yeast	banana and clove notes and leaves the desired cloudy look of traditional German wheat beers. Unlike WLP300, this yeast produces very slight banana and clove notes. It produces some sulfur, but is	M	72-76	L	68-72°										
WLP320 American Hefeweizen Ale Yeast	otherwise a clean-fermenting yeast that does not flocculate well, producing a cloudy beer.	M	70-75	L	65-69°										
WLP351 Bavarian Weizen Ale Yeast	This is former Yeast Lab W51, their description holds true, "This strain produces a classic German-style wheat beer, with medium to high spicy phenolic overtones reminiscent of cloves."	М	73-77	L	66-70°										
WLP380 Hefeweizen IV Ale Yeast	High phenolic clove aroma and flavor, with minimal banana. Also produces refreshing citrus and apricot notes for a crisp, drinkable hefeweizen. Less flocculant than WLP300, and sulfur production is higher.	м	73-80	L	66-70°										
VLP400 Belgian Wit Ale Yeast	A strain producing a highly phenolic aroma, it is the original yeast used to produce witbier in Belgium.	м	74-78	L-M	67-74°					•	•			•	
VLP410 Belgian Wit II Ale Yeast	Less Belgian-like phenolic than WLP400 and more spice. Will leave a bit more sweetness. Flocculation is higher than WLP400.	м	70-75	L-M	67-74°					\bigcirc	•				
VLP500 Monastery Ale Yeast	From a Belgian monastery where monks traditionally brew beer, this yeast produces distinctive fruitiness and plum characteristics. Lower temperatures (65-67°F) will result in less fruity and more earthy beers.	н	75-80	L-M	65-72°		•	•		\bigcirc	• (\bigcirc	
VLP510 Bastogne Belgian Ale Yeast	A high-gravity ale yeast similar to WLP500 that produces dry beer with a slight acidic finish. More clean fermentation character than WLP500 or WLP530 and not as spicy as WLP530 or WLP550.	н	74-80	м	66-72°			\bigcirc		\bigcirc		C)	\bigcirc	
VLP530 Abbey Ale Yeast	Similar to WLP500, but is less fruity and more alcohol tolerant (up to 15% ABV).	н	75-80	М-Н	66-72°		•	•		0					
VLP540 Abbey IV Ale Yeast	For use in Belgian-style ales, dubbels, trippels and specialty beers. Fruit character is medium, in between WLP500 (high) and WLP530 (low).	н	74-82	м	66-72°			\bigcirc		\bigcirc		C		\bigcirc	
VLP545 Belgian Strong Ale Yeast	From the Ardennes region of Belgium, this classic yeast strain produces moderate levels of ester and spicy phenolic characters. Typically results in a dry but balanced finish.	н	78-85	м	66-72°			•		• (0 (\bigcirc	
VLP550 Belgian Ale Yeast	Phenolic and spicy flavors dominate the profile, with less fruitiness than WLP500.	М-Н	78-85	м	68-78°		•	\bigcirc		\bigcirc	• (
VLP565 Belgian Saison I Ale Yeast	A classic saison yeast from Wallonia that produces earthy, peppery, and spicy notes, and is also slightly sweet. For high-gravity saisons, brewers may wish to dry the beer with an alternate yeast added after 75% fermentation.	м	65-75	м	68-75°		•	•	0	\bigcirc	•	• 🤇		•	C
VLP566 Belgian Saison II Ale Yeast	Saison strain with more fruity ester production than with WLP565. Moderately phenolic, with clove-like characteristics in finished beer flavor and aroma. Ferments faster and more consistently than WLP565.	м	78-85	м	68-78°		•	•			• (0
VLP568 Belgian-Style Saison Ale Yeast Blend	This blend melds Belgian-style ale and saison strains. The strains work in harmony to create complex fruity aromas and flavors. Phenolic, spicy, earthy and clove-like flavors are also produced.	м	70-80	м	70-80°		•	•	•	0	•		•		
VLP570 Belgian Golden Ale Yeast	From East Flanders, a versatile yeast that produces a combination of fruity and phenolic characteristics that dominate the flavor profile.	н	73-78	L	68-75°		•			•	• (\bigcirc	
VLP575 Belgian-Style Ale Yeast Blend	A blend of two monestary yeast strains and one Belgian ale-type yeast. This creates a versatile blend that can be used for monastery-style beer, or myriad beers that can be described as "Belgian type."	М-Н	74-80	м	68-75°		•			\bigcirc	•	• •			C
WLP590 French Saison Ale Yeast	A unique yeast strain that creates farmhouse-style beers with a phenolic "bite" and moderate ester compounds. Producing a cleaner aroma profile than other farmhouse styles, this yeast is versatile and highly attenuating.	м	73-80	м	69-75°					\neg	•				6



Key



Favorable Yeast for Style

Not Appropriate Yeast for Style

FLOCCULATION:	ALCOHOL TOLERANCE
L= Low	L = 2-5%
M-L = Medium to Low	M-L = 4-8%
M = Medium	M = 5-10%
M-H = Medium to High	M-H = 8-12%
H = High	H = 10-15%
VH = Very High	VH = Over 15%

Advancing fermentation. Cultivating community.

Wild Yeast & Bacteria

VHITE LABS YEAST STRAIN	DESCRIPTION	A	opol Lite	AL ON CONTRACTOR	CCUP CCUP CCUP CCUP CCUP CCUP CCUP CCUP		With de Maria	ST PROVER	Color Color Color	NBIC SET	Ster ER	JTI SAL	Control Contro	GAME
NLP630 Berliner Weisse Blend	A blend of a traditional German weizen yeast and <i>Lactobacillus</i> bacteria to create a subtly tart, drinkable beer. Can take several months to develop tart character.	М	73-80		68-72°						•			
NLP644 Saccharomyces "bruxellensis" Trois	Produces a slightly tart beer with delicate mango and pineapple characteristics. It can also be used to produce effervescence when bottle-conditioning. Ferments quicker than typical <i>Brettanomyces</i> strains.	M-H	85+	L	70-85°		0	0		•	•	•	•	
NLP645 Brettanomyces claussenii	Originally isolated from strong English stock beer, this yeast has low-intensity <i>Brettanomyces</i> character and is closely related to <i>B. anomalus</i> . Produces more aroma than flavor; fruity, pineapple-like aroma.	M-H	70-85	L	85°+		0	0	\bigcirc			\bigcirc	•	•
NLP648 Brettanomyces bruxellensis Trois Vrai	This infamous strain has a robust, complex sour character with aromas of pear. Best used as a primary fermentation strain.	М-Н	85+	L	70-85°			0	\bigcirc	\bigcirc	\bigcirc	•	•	•
VLP650 Brettanomyces bruxellensis	A classic strain used during secondary fermentation for Belgian-style beers and lambics that creates medium-intensity <i>Brettanomyces</i> character.	М-Н	85+	L	85°+		•		•	0	•	\bigcirc	•	•
NLP653 Brettanomyces lambicus	This yeast has high-intensity <i>Brettanomyces</i> character of horsey, smoky and spicy flavors. As the name suggests, this strain is found most often in lambic style beers as well as Flanders and sour brown beers.	M-H	70-85	L	85°+		•	•	•	0	•			•
VLP655 Belgian Sour Mix I	A unique blend perfect for Belgian-style beers, it includes <i>Brettanomyces</i> and <i>Saccharomyces</i> yeasts and the bacterial strains <i>Lactobacillus</i> and <i>Pediococcus</i> .	М-Н	70-80	L-M	80-85°+	0	0	0	•	•	•			
NLP661 Pediococcus damnosus	This is a cocci bacteria known for its souring capabilities through production of lactic acid. Perfect to add to any sour program, it is a high diacetyl producer and slow growing.	М-Н	65	L	70-75°									
WLP665 Flemish Ale Blend	A proprietary blend of <i>Saccharomyces</i> and <i>Brettanomyces</i> yeasts with <i>Lactobacillus</i> and <i>Pediococcus</i> bacteria, this culture creates a more complex, dark stone fruit characteristic than WLP655.	М-Н	80-85	L-M	68-80°		0	0	\bigcirc		\bigcirc			
VLP670 American Farmhouse Blend	This blend creates a complex flavor profile with a moderate level of sourness. It consists of a traditional farmhouse yeast strain and <i>Brettanomyces</i> .	м	75-82	Μ	68-72°							\bigcirc	•	0
NLP672 Lactobacillus brevis	This is a rod-shaped <i>Lactobacillus</i> bacteria used for souring beers. Typically producing more lactic acid than <i>Lactobacillus delbrueckii.</i>	М	80	L	70-75 °	0								
NLP677 Lactobacillus delbrueckii	This lactic acid bacteria produces moderate levels of acidity and sour flavors found in lambics, Berliner Weisses, sour brown ales and guezes.	М	75-82	L	70-75°		\bigcirc	•		•				

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