WHITE LABS® CORE STRAIN YEAST GUIDE

Ale

YEAST STRAIN	DESCRIPTION	ALCOHOL TOLERANCE	ATTENUATION (%)	FLOCCULATION	OPTIMUM FERMENTATION TEMP. (degrees Fahrenheit)	AMERICAN STYLE CREAM ALE	AMERICAN STYLE WHEAT ALE	FRUIT BEERS	HERB & SPICE BEERS	SPECIALTY BEERS	SPECIALTY HONEY ALES	HAZY IPA	GOLDEN ALE / CANADIAN STYLE ALE	GERMAN STYLE KÖLSCH	CLASSIC ENGLISH STYLE PALE ALE	ENGLISH STYLE INDIA PALE ALE	AMERICAN STYLE PALE ALE	AMERICAN STYLE IPA	AMERICAN STYLE AMBER	ENGLISH STYLE ESB	SCOTTISH STYLE RED ALE	IRISH STYLE RED ALE	ENGLISH STYLE BROWN ALE	AMERICAN STYLE BROWN ALE	GERMAN STYLE BROWN/ DÜSSELDORF ALTBIER	ROBUST PORTER	BROWN PORTER	CLASSIC IRISH STYLE DRY STOUT	FOREIGN STYLE STOUT	SWEET STOUT	OATMEAL STOUT	ENGLISH OLD ALE/ ENGLISH & AMERICAN STRONG ALE	BARLEYWINE/STRONG ALE	STRONG SCOTCH ALE	IMPERIAL STOUT	IMPERIAL IPA
WLP001 California Ale Yeast®	This is our best-selling yeast, famous for its clean flavors and hardy fermentations. Known for its use in hoppy beers, it accentuates hop flavors and aromas and attenuates well, even for high gravity beers.	H	73-80	M	68-73°	●	●	○	●	●	●	●	●	○	○		●	●	●	○	○	○	○	●	○	○	○	○	○		○	●	●	○	○	●
WLP002 English Ale Yeast	This is a classic ESB strain from one of England's largest independent breweries. Residual sweetness accentuates malt character and mild fruity esters, adding complexity to the flavor and aroma of finished beers.	M	63-70	VH	65-68°	○	○	○	○	○	○		○	○	●	●	○	○	○	●	○	○	●	○	○	●	●	○	●	●	○	●	●	○	○	
WLP004 Irish Ale Yeast	This yeast is from one of the oldest stout-producing breweries in the world. Medium attenuation helps with a dry finish that promotes roasty notes.	M-H	69-74	M-H	65-68°	○	○	○	○	○	○		○	○	●	●	○	○	○	●	○	●	○	○		●	○	●	○	●	●	●	○	○	○	○
WLP005 British Ale Yeast	Known for its use in malty English beers, this strain will push bready, grainy malt flavors while being a mild ester producer.	M	67-74	H	65-70°	○	○	○	○	○	○		○	○	●	●	○	○	○	●	●	●	●	○		●	○	●	○	●	●	○	○	○		
WLP007 Dry English Ale Yeast	This yeast is known for its high attenuation, achieving 80% even with 10% ABV beers. This eliminates residual sweetness, making the yeast well-suited for high gravity ales and clean, well-attenuated beer styles.	M-H	70-80	M-H	65-70°	○	○	○	○	●			○		●	●	○	○	●	●	●	●	●	●		●	○	○	●	○	○	●	●	●	●	●
WLP008 East Coast Ale Yeast	Cleaner and crisper than other haze producing strains, this strain's attenuation leaves some mouthfeel and residual sweetness which balances hop bitterness.	M	70-75	L-M	68-73°	○	●	○	●	○	○	●	○	○	○	○	●	●	●	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○
WLP013 London Ale Yeast	Oak ester character makes this yeast well-suited for classic British beer styles. Medium flocculation allows attenuation up to 75% leaving beer dry while adding malt complexity and pushing hop bitterness.	M	67-75	M	66-71°	○	○	○	○	○	○	○	○		●	●	○	○	○	●	○	○	●	○	○	●	●	○	○	○	●	○	○	○	○	●
WLP023 Burton Ale Yeast	This strain is sourced from Burton upon Trent, England which is known for pushing IPAs into the spotlight. It produces a subtle fruity ester profile which can be described as notes of apple, clover honey and pear.	M	69-75	M	68-73°	○	○	○	○	○	○	○			●	●	○	○	○	●	○	○	●	○	○	●	●	○	○	○	●	○	○	○	○	●
WLP028 Edinburgh Scottish Ale Yeast	Produces underlying esters of pear and melon which work well with hop and malt derived notes. Can be neutral at the low end of the fermentation temperature range or provide more esters at the higher range.	M-H	70-75	M	65-70°	○	○	○	○	○	○		○	○	○	○	○	○	○	●	●	●	○	●	○	○	○	○	○	○	○	○	○	○	●	○	
WLP029 German/Kölsch Ale Yeast	Sourced from a small brewpub in Cologne, Germany, this strain is fitting for German ales. Known for accentuating hop flavor and bitterness while creating crisp, clean lager like characters.	M	72-78	M	65-69°	●	○	○	○	○	●		○	●	○	○	●	●	○	○	○	○	○	●	●	○	○	○	○	○	○	○	○	●	○	○
WLP036 Düsseldorf Alt Ale Yeast	A traditional altbier-style yeast from Düsseldorf, Germany. This strain keeps the contribution of hop bitterness in the background while promoting sweet malt notes.	M	65-72	M	65-69°	●		●	○	○	●		○	●	○	○	●	●	○	○	○	○	○	●	●	○	○	○	○	○	○	○	○	●	○	
WLP041 Pacific Ale Yeast	Hailing from the Pacific Northwest, this strain is a mild ester producer while promoting malt character.	M	65-70	H	65-68°	○				○					○	○	●	●	○	●	●	●	●	●		●	●	●	○	○	○	●	●	○	○	
WLP051 California V Ale Yeast	This strain is a big ester producer, showcasing notes of cherry and apple. This strain's characteristic lower attenuation results in a full-bodied malt forward beer.	M-H	70-75	M-H	66-70°	●	●	○	●	○	●		●	○	○	○	●	●	●	○	○	○	○	●	○	○	○	○	●	○	○	●	○	○	○	●
WLP060 American Ale Yeast Blend	This blend of three strains creates a clean and neutral fermentation character. It lends complexity to finished beer by exhibiting a crisp, clean lager-like character with accentuated hop flavors and bitterness.	M-H	72-80	M	68-72°	●	○	○	○	●	●		○	●	○		●	●	●	○	○	○	●	●	●	○	○	○	○		○	○	○	○	○	●
WLP066 London Fog Ale Yeast®	This is the go-to strain for New England-style IPAs. It leaves some residual sweetness, helping accentuate both malt and hop flavors and aromas, while retaining a velvety mouthfeel. Produces a medium ester profile.	M-H	75-82	L-M	64-72°	○	●	○	○	○	●	●	●		○	●	●	○	○	○	○	○	○	○		○	○	○	○	○	○	○	○	○	○	●
STA1 WLP067 Coastal Haze Ale Yeast Blend	This blend of New England-style IPA strains is great for producing beers with a hazy appearance and tropical, fruit-forward esters. Producing dry, yet juicy beers, with mango and pineapple characteristics.	M-H	70-75	L-M	68-72°	○	●	○	○	○	●	●	●		○	●	●	○	○	○	○	○	○	○		○	○	○	○	○	○	○	○	○	○	●
WLP080 Cream Ale Yeast Blend	A blend of ale and lager yeast, this strain produces a classic cream ale. The blend produces a pleasing light fruity note with clean pilsner-like flavors, and slightly subdued hop bitterness.	M-H	75-80	M	65-70°	●				○	○		●	●										●												
WLP090 San Diego Super Ale Yeast	A low ester producing strain, it's known for quick fermentations and producing a neutral flavor and aroma profile. Due to high attenuation, this strain produces very dry beers with increased perceived bitterness.	H	76-83	M-H	65-68°	●	●	○	●	●	●	●	●	○	○		●	●	●	○	○	○	○	●	○	○	○	○	○		○	●	●	○	○	●
WLP095 Burlington Ale Yeast	Signature strain for a brewery in the Northeast U.S., making it ideal for New England-style IPAs. The esters and body blend with hop flavors and aromas while balancing bitterness.	M-H	73-78	M	67-70°							●			●	●	●	●																	
STA1 WLP099 Super High Gravity Ale Yeast	From England, this yeast can ferment up to 25% alcohol. Produces dry beer. Ideal for beers aging for extended periods of time. Produces more esters with increasing gravity. Malt dominates at lower gravities.	VH	>80	M	65-68°					●	●							●										●			●	●		●	●

Lager

YEAST STRAIN	DESCRIPTION	ALCOHOL TOLERANCE	ATTENUATION (%)	FLOCCULATION	OPTIMUM FERMENTATION TEMP. (degrees Fahrenheit)	GERMAN STYLE PILSNER	BOHEMIAN STYLE PILSNER	MÜNCHEN STYLE HELLES	EUROPEAN STYLE PILSNER	AMERICAN STYLE LIGHT LAGER	AMERICAN STYLE LAGER	AMERICAN STYLE PREMIUM LAGER	AMERICAN STYLE SPECIALTY LAGER	VIENNA STYLE LIGHT LAGER	AMERICAN STYLE AMBER LAGER	GERMAN STYLE OKTOBERFEST/MÄRZEN	EUROPEAN STYLE DARK/MÜNCHNER	AMERICAN STYLE DARK LAGER	GERMAN STYLE SCHWARZBIER	GERMAN STYLE DOPPELBOCK BOCK
WLP800 Pilsner Lager Yeast	A classic pilsner strain from the Czech Republic, this strain produces a clean, crisp beer that's somewhat dry with a malty finish.	M	72-77	M-H	50-55°	○	●	○	●	○	○	○	○	○	○	○	○	○	○	○	○
WLP802 Czech Budějovice Lager Yeast	A pilsner lager yeast from southern Czech Republic, this strain produces dry and crisp lagers with low diacetyl production. This strain will make a dry beer and showcase rounded hop bitterness.	M	75-80	M	50-55°	○	●	○	○	○	○	○	○	○	○	○	○	○	○	○	○
WLP810 San Francisco Lager Yeast	A unique lager strain because it can ferment at a wide range of temperatures while retaining lager-like characteristics. This strain is traditionally used to brew the California common or steam beer styles.	M-H	65-70	H	58-65°	○	○	○	○	○	●	●	●	○	●	○	○	●	●	○	○
WLP820 Oktoberfest/Märzen Lager Yeast	This strain is ideal for producing malty lagers. Residual sweetness further helps promote malt nuances while contributing to a balanced finish. Great for lagers with a wide gravity range.	M-H	65-73	M	52-58°	○	●	●	○	○	○	○	○	○	○	●	●	○	○	●	●
WLP830 German Lager Yeast	Our most popular lager yeast, this strain is one of the most widely used lager strains in the world. It tends to produce clean and crisp beers with some accentuation of hop characteristics.	M	74-79	M	50-55°	●	●	○	○	○	○	○	○	●	●	○	○	○	○	○	○
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.	M-H	70-76	M	48-55°			●	○				●	●		●	●		○	●	●
WLP838 Southern German Lager Yeast	This yeast is characterized by a malty finish, balanced aroma and great flocculation. It is a strong fermenter which produces slight sulfur and low diacetyl during fermentation. This strain benefits from a diacetyl rest and conditioning.	M	68-76	M-H	50-55°	●	○	●	○	○	○	○	○	●	○	●	●	○	○	●	●
WLP840 American Lager Yeast	This strain makes dry and clean lagers with a light note of apple fruitiness. Sulfur and diacetyl production is minimal making this strain easy to work with and fitting for American-style lagers.	M	75-80	M	50-55°	○	○	○	○	●	●	●	●	●	○	○	●	○			
WLP850 Copenhagen Lager Yeast	This northern European lager strain emphasizes clean and crisp characteristics. Malt flavors tend to be secondary, promoting clean drinkability.	M	72-78	M	50-58°	●	○	○	●	○	●	●	●	●	○	●	●	○	○	○	○
WLP1983 Charlie's Fist Bump Yeast	Licensed from Charlie Papazian, this strain can ferment at both ale and lager temperatures, allowing brewers to produce diverse beer styles.	M	66-70	L	55-58°	○	○	○	○	○	○	○	○	○	○	●	○	○	○	○	○
WLP920 Old Bavarian Lager Yeast	From Southern Germany, this yeast finishes malty with a slight ester profile. Use in beers such as Oktoberfests, bocks, and dark lagers.	M-H	66-73	M	50-55°	●	●	○	●	○	○	○	○	○	●	○	○	○	○	○	○
WLP925 High Pressure Lager Yeast	Used to ferment lager beer in one week. Ferment at room temperature; 62-68°F (17-20°C) under 1.0 bar (14.7 PSI) until final gravity is obtained, lager the beer at 35°F (2°C), 15 PSI, for 3-5 days to condition. Malt-forward and clean.	M	73-82	M	62-68°	○	○	○	●	●	●	●	●	○	●	○	○	○	○	○	○
WLP940 Mexican Lager Yeast	From Mexico City, this strain produces clean lager beers with a crisp finish. It keeps drinkability on the forefront while allowing malt and hop flavors and aromas to be background notes.	M	70-78	M	50-55°	○	○	○	○	○	○	●	●	●	●	○	○	●	○	○	○

Visit our Yeast Bank for more information

Specialty/Belgian

YEAST STRAIN	DESCRIPTION	ALCOHOL TOLERANCE	ATTENUATION (%)	FLOCCULATION	OPTIMUM FERMENTATION TEMP. (degrees Fahrenheit)	AMERICAN STYLE WHEAT ALE (Also see ale chart)	GERMAN STYLE WHEAT ALE	BELGIAN WIT	BELGIAN ALE	DUBBEL	TRIPPEL	SPICED ALES	GRAND CRU	OTHER HIGH GRAVITY	CHRISTMAS BEERS	SPECIALTY BEERS	SAISONS
WLP300 Hefeweizen Ale Yeast	This popular German strain produces a high level of isoamyl acetate, giving the resulting beer notes of banana. With balanced phenol production, this strain produces notes of clove but remains banana forward.	M	72-76	L	68-72°		●										
WLP320 American Hefeweizen Ale Yeast	This strain ferments much cleaner than it's hefeweizen strain counterparts. It produces very slight banana and clove notes and has low flocculation, leaving resulting beers with characteristic cloudiness.	M	70-75	L	65-69°	●											
WLP351 Bavarian Weizen Ale Yeast	This is former Yeast Lab W51. It produces a classic German-style wheat beer, with medium to high spicy phenolic overtones reminiscent of cloves.	M	73-77	L	66-70°		●	●									
WLP380 Hefeweizen IV Ale Yeast	Produces clove-like phenols in the aroma and flavor while keeping banana flavors and aromas to a minimum. Creates refreshing citrus and apricot notes. This strain has low flocculation and minor sulfur production.	M	73-80	L	66-70°		●	●									
WLP400 Belgian Wit Ale Yeast	High phenol production contributes an herbal aroma and flavor notes which blends well with herb and fruit adjuncts. Expect a slightly lower resulting pH than English or American ale strains creating a dry beer.	M	74-78	L-M	67-74°		●	○	○	●	●	●	●	●	●	●	●
WLP410 Belgian Wit II Ale Yeast	A fairly clean strain with medium intensity and spice-like phenol production. With up to 75% attenuation, this strain produces a residual malt character.	M	70-75	L-M	67-74°		●	○	●	●	●	●	●	●	●	●	●
WLP500 Monastery Ale Yeast	Sourced from a Belgian monastery, this strain produces characteristic notes of plum and cherry with a hint of bubble gum.	H	75-80	L-M	65-72°			●	●	○	○	●	○	●	○	●	●
WLP510 Bastogne Belgian Ale Yeast	A high-gravity ale yeast that produces a dry beer with a slightly acidic finish. While fruit forward, this strain is mild on spice-like phenols.	H	74-80	M	66-72°			○	○	○			○		○		
WLP518 Opshaug Kveik Ale Yeast	A clean fermenting yeast and has tolerated temperatures up to 95°F (35°C) while finishing fermentation within three to four days . The hop-forward, clean characteristics of this strain make it ideal for IPAs and pale ales.	M-H	70-80	H	77-95°								○		○		
WLP521 Hornindal Kveik Ale Yeast	Hornindal is a Kveik strain shared with the world by Terje Raftevold from Hornindal, Norway. It produces an intense tropical flavor and aroma with notes of fresh tangerine, mango, and pineapple, ideal to be used with fruit-forward hops.	M-H	70-80	H	77-95°								○		○		
WLP530 Abbey Ale Yeast	This is a traditional Belgian abbey strain that produces cherry, plum and pear esters. Medium flocculation results in a clear, drinkable beer.	H	75-80	M-H	66-72°			●	●	○	○	○	○	●	●	●	●
WLP540 Abbey IV Ale Yeast	This strain produces balanced fruit aroma and flavor characters.	H	74-82	M	66-72°				○	○	○			○	●	○	●
STA1 WLP545 Belgian Strong Ale Yeast	From the Ardennes region of Belgium, this strain produces moderate levels of ester and phenolic characters, described as dried sage and black cracked pepper. High attenuation results in a dry finish ideal for high gravity beer.	H	78-85	M	66-72°				●	○	●	○	○	○	○	○	●
WLP550 Belgian Ale Yeast	This very expressive strain produces phenol-forward flavors and aromas reminiscent of clove, allspice and peppercorns.	M-H	78-85	M	68-78°			●	○	●	●	●	●	●	●	●	●
STA1 WLP565 Belgian Saison I Ale Yeast	A classic saison strain sourced from the Wallonia region of Belgium. This strain makes a classic saison by producing flavors and aromas noted as earthy, peppery and spicy.	M	65-75	M	68-75°			●	●	○	○	●	●	○	●	●	○
STA1 WLP566 Belgian Saison II Ale Yeast	This strain is a moderate phenol producer with clove-like flavor and aromatic notes present in finished beer. Some fruit-forward ester production provides a balance between fruit and spice aroma and flavors.	M	78-85	M	68-78°			●	●	●	●	●	●	○	●	●	○
STA1 WLP568 Belgian-Style Saison Ale Yeast Blend	Incorporates Belgian and saison strains to produce pear-like esters backed by spicy, earthy and clove-like flavors and aromas. Creates harmony and complexity throughout its ester and phenol production.	M	70-80	M	70-80°			●	●	○	●			●	●	●	○
STA1 WLP570 Belgian Golden Ale Yeast	From East Flanders, this yeast is versatile in that it can produce low to high gravity Belgian beers up to 12% ABV. A combination of fruitiness and phenolic characteristics dominate the flavor profile.	H	73-78	L	68-75°			●	○	○	●	○	●	○	○	●	
WLP575 Belgian-Style Ale Yeast Blend	A blend of two monastery-type yeast strains and one Belgian ale-type yeast. This blend creates a versatile culture which can be used for monastery-style beers or a myriad of American-Belgian style beers.	M-H	74-80	M	68-75°			●	○	○	○	●	●	●	○	●	○
STA1 WLP590 French Saison Ale Yeast	One of our most popular saison strains, it produces flavors and aromas of pear, apple and cracked pepper. This strain is a high attenuator producing a very dry and drinkable finishing beer.	M	73-80	M	69-75°			●	●			●				●	○
STA1 WLP644 *Saccharomyces* Brux-Like Trois	This Belgian strain, traditionally used for wild yeast fermentations, produces a slightly tart beer with delicate mango and pineapple characteristics.	M-H	85+	L	70-85°			●			○		●	●	○	○	○

WHITE LABS® PURE YEAST & FERMENTATION

Advancing Fermentation.

Cultivating Community.

Wild Yeast and Bacteria

YEAST STRAIN	DESCRIPTION	ALCOHOL TOLERANCE	ATTENUATION (%)	FLOCCULATION	OPTIMUM FERMENTATION TEMP. (degrees Fahrenheit)	BERLINER WEISSE	FLANDERS RED	FLANDERS BROWN	LAMBIC	GEUZE	FRUIT LAMBIC	SAISON	BELGIAN ALE	BELGIAN SPECIALTY ALE
WLP630 Berliner Weisse Blend	A blend of German weizen yeast and *Lactobacillus* bacteria to create a subtly tart, drinkable beer. This blend can take several months to develop tart character making it perfect for a traditional Berliner Weisse.	M	73-80	M	68-72°	○			●		●			
WLP645 *Brettanomyces claussenii*	Isolated from strong English stock beer in the early 20th century, this yeast has low-intensity *Brettanomyces* character. Produces fruity, pineapple-like aroma with an earthy hay-like background.	M-H	70-85	L	85°+	●	○	○	●	●	○	●	●	●
WLP648 *Brettanomyces* bruxellensis Trois Vrai	The vrai ("true" in French) *Brettanomyces bruxellensis Trois*. It has a robust, complex sour character with aromas of pear.	M-H	85+	L	70-85°			○	○	○	○	●	●	●
WLP650 *Brettanomyces bruxellensis*	A classic strain used for secondary fermentation in Belgian-style beers. It creates a medium-intensity, earth-forward character in finished beer.	M-H	85+	L	85°+		●	●	●	○	●	○	●	●
WLP653 *Brettanomyces lambicus*	This yeast produces a high intensity of the traditional *Brettanomyces* characters — horsey, smoky and spicy flavors — in beer.	M-H	70-85	L	85°+		●	●	●	○	●			●
WLP655 Belgian Sour 1 Mix	A unique blend of *Brettanomyces* and *Saccharomyces* yeasts as well as bacterial strains *Lactobacillus* and *Pediococcus*. Perfect for duplicating traditional spontaneous fermentations.	M-H	70-80	L-M	80-85°+	○	○	○	●	●	●			
WLP661 *Pediococcus damnosus*	This is a cocci bacteria known for its souring capabilities through the production of lactic acid. It is a high diacetyl producer and slow growing, so it's suggested to use in a mixed culture.	M-H	65	L	70-75°		●	●						
STA1 WLP670 American Farmhouse Blend	Inspired by American brewers crafting semi-traditional Belgian-style ales. Creates a complex flavor profile with a moderate level of sourness. Consists of a traditional farmhouse yeast strain and *Brettanomyces*.	M	75-82	M	68-72°						○	●	○	
WLP672 *Lactobacillus brevis*	Rod-shaped *Lactobacillus* bacteria used for souring beers through traditional or kettle souring techniques. Typically produces more lactic acid than WLP677 *Lactobacillus delbrueckii*. Ideal for any sour program.	M	80	L	70-75°	○	●	●						
WLP677 *Lactobacillus delbrueckii*	This lactic acid bacteria produces moderate levels of acidity and sour flavors found in lambics, Berliner Weisse, sour brown ales and gueuze.	M	75-82	L	70-75°	●	○	●	●	●	●			
WLP675 Malolatic Cultures	Converts malic acid to lactic acid, which in turn decreases acidity and helps soften and/or round out some of the flavors in wine.	VH	N/A	N/A	>70°									
WLP693 *Lactobacillus plantarum*	Typically found in probiotics, this bacteria has been found to produce high levels of lactic acid. This strain is perfect for sour kettle or sour mash beers.	M	75-82	L	70-75°	●	○	●	●	●	●			

Key

- ○ Most Preferred Yeast for Style
- ● Favorable Yeast for Style
- (blank) 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%

STA1 This strain has been genetically typed in our lab using polymerase chain reaction (PCR). Through this genetic testing, we have determined this strain to contain the *STA1* gene (glucoamylase), a potential indicator of *Saccharomyces cerevisiae* var. *diastaticus*. Brewers yeast are natural hybrids, which make it possible for certain strains to display elements of the *STA1* gene. These strains have the ability to utilize some dextrins (unfermentable sugars), resulting in higher levels of attenuation than what is considered typical.

SCOBY/Wine/Mead/Cider Yeast

WLP600-HB Kombucha SCOBY
A symbiotic culture of bacteria and yeast that is used for fermenting sweet tea into kombucha. White Labs' SCOBY is free of food pathogens and has been genetically identified to know specifically what yeast and bacteria are involved in the fermentation of kombucha.

This SCOBY has medium acetic acid production and low alcohol production based on our recipe. The SCOBY diameter is 2.92 inches.
***Also available as a starter culture*

WLP705 Sake #7 Yeast
Produces a full-bodied character and subtle fruity esters. For use in rice-based fermentations; typically used in conjunction with koji (to produce fermentable sugar).

Alcohol Tolerance: VH • Attenuation: 80-100 • OPT: 70-100°

WLP715 Champagne Yeast
Classic yeast that is neutral in character, and a strong fermenter. Great for use in wine, cider, mead and beer allowing the character of the fermentables to become prominent flavors.

Alcohol Tolerance: VH • Flocculation: L • Attenuation: 75-100 • OPT: 70-75°

WLP720 Sweet Mead/Wine Yeast
Produces a slightly fruity flavor and aroma while leaving more residual sweetness than WLP715 Champagne Yeast. This strain will tolerate alcohol concentrations up to 15%.

Alcohol Tolerance: VH • Flocculation: L • OPT: 70-75°

WLP735 French White Wine Yeast
Classic yeast for white wine fermentations, giving an enhanced creamy texture. Low foam producer.

Alcohol Tolerance: VH • Attenuation: 80-100 • Flocculation: L • OPT: 60-90°

STA1 WLP740 Merlot Red Wine Yeast
Strain produces a neutral character, with low fusel-alcohol production. Ferments dry.

Alcohol Tolerance: VH • Attenuation: 80-100 • Flocculation: L • OPT: 60-90°

WLP775 English Cider Yeast
Classic cider yeast that ferments dry, but retains the flavor from apples.

Alcohol Tolerance: M-H • Attenuation: 80-100 • Flocculation: M • OPT: 68-75°