

ALE

		Attenuation	Alcohol Tolerance	Flocculation	Optimum Fermentation Temp.	Amber Ale	American Pale Ale	American Brown Ale	Barkynia Strong Ale	Cream Ale /Blonde	English Brown Ale	English Pale Beer	Golden Ale	German Kölsch	Hazy IPA	IPA	Imperial Stout	Imperial IPA	Irish Dry Stout	Red Ale	Seiter
WLP001 California Ale Yeast*	The first yeast strain produced by White Labs in 1995. Versatile and hardy, it accentuates hop flavors and aromas and attenuates well, even for high gravity beers.	73-80%	M	M	64-73°F (18-23°C)																
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.	63-70%	M	VH	65-68°F (18-20°C)																
WLP004 Irish Ale Yeast	From one of the oldest stout-producing breweries in the world. Moderate ester production and is great for malty British styles such as stouts, porters, and brown ales.	69-74%	M	M-H	65-68°F (18-20°C)																
WLP005 British Ale Yeast	Known for its use in malty English beers, a great choice for any beers using traditional English malts. Will push bready, grainy malt flavors while being a mild ester producer.	67-74%	M	H	65-70°F (18-21°C)																
WLP007 Dry English Ale Yeast	Clean profile with high attenuation, achieving 80% even with 10% ABV beers, making the yeast well-suited for high gravity ales and clean, well-attenuated beer styles.	70-80%	M	M-H	65-70°F (18-21°C)																
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.	70-75%	M	L-M	68-73°F (20-23°C)																
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.	67-75%	M-H	M	66-71°F (19-22°C)																
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.	69-75%	M	M	68-73°F (20-23°C)																
WLP028 Edinburgh Scottish Ale Yeast	Produces esters of pear and melon, working well with hop and malt derived notes. Versatile strain that can be neutral at the low end of fermentation temperature range or provide more esters at the higher range.	70-75%	M-H	M	65-70°F (18-21°C)																
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.	72-78%	M-H	M	65-69°F (18-21°C)																
WLP036 Düsseldorf Alt Ale Yeast	A traditional altbier-style yeast from Düsseldorf, Germany, producing clean, malty German brown and amber ales. Keeps hop bitterness in the background while promoting sweet malt notes.	65-72%	M-H	M	65-69°F (18-21°C)																
WLP041 Pacific Ale Yeast	Hailing from the Pacific Northwest, this strain is a mild ester producer while promoting malt character. A great flocculator, it leaves a clear beer, saving conditioning time.	65-70%	M	H	65-68°F (18-20°C)																
WLP051 California V Ale Yeast	A big ester producer, showcasing notes of cherry and apple which compliment pale ales, blonde and brown ales. Typically leaves some residual, lager-like sulfur compounds in finished beer.	70-75%	M	M-H	66-70°F (19-21°C)																
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.	72-80%	M-H	M	68-72°F (20-22°C)																
WLP066 London Fog Ale Yeast	The go-to strain for New England-style IPAs. Produces a medium ester profile and leaves some residual sweetness, helping accentuate both malt and hop flavors and aromas, while retaining a velvety mouthfeel.	75-82%	M	L-M	64-72°F (17-21°C)																
WLP067 Coastal Haze Ale Yeast Blend	A blend of our favorite hazy IPA strains, great for producing beers with a hazy appearance and tropical, fruit-forward esters. Produces dry, yet "juicy" mango and pineapple characteristics lending to drinkability.	70-75%	M-H	L-M	68-72°F (20-22°C)																
WLP077 Tropicale Yeast Blend	A carefully selected blend of all-natural yeast strains possessing high B-lyase activity, promoting the release of bound thiol compounds in hops resulting in tropical characteristics of guava, passionfruit, and mango.	75-82%	M-H	L	64-74°F (17-23°C)																
WLP080 Cream Ale Yeast Blend	A blend of ale and lager yeast, this strain produces a light fruity note, clean pilsner-like flavors and a slightly subdued hop bitterness.	75-80%	M-H	M	65-70°F (18-21°C)																
WLP090 San Diego Super Yeast	A low ester producing strain, known for quick fermentations and a neutral flavor and aroma profile. Produces very dry beers with increased perceived bitterness and has a high alcohol tolerance.	76-83%	M	M-H	65-68°F (18-20°C)																
WLP095 Burlington Ale Yeast	Signature strain for a well-known brewery in the Northeast United States, contributing esters and body, and blending with hop flavors and aromas while balancing bitterness.	73-78%	M-H	M	66-72°F (19-22°C)																
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.	80-100%	VH	M	65-68°F (18-20°C)																

LAGER

		Attenuation	Alcohol Tolerance	Flocculation	Optimum Fermentation Temp.	American Light Lager	American Lager	American Amber Lager	Bohemian Pilsner	Bock	Dunkel	Doppelbock	European Pale Lager	German Pilsner	High Gravity Lager	IPA	Oktoberfest/Märzen	Vienna Light Lager	Schwarzbier
WLP800 Pilsner Lager Yeast	A classic pilsner strain from the Czech Republic, producing a clean, crisp beer that's somewhat dry with a malty finish.	72-77%	VH	M-H	50-55°F (10-13°C)														
WLP802 Czech Budějovice Lager Yeast	A pilsner lager yeast from southern Czech Republic, producing dry and crisp lagers with low diacetyl production. With up to 80% attenuation, this dry beer will make a dry beer and showcase rounded hop bitterness.	75-80%	M	M	50-55°F (10-13°C)														
WLP810 San Francisco Lager Yeast	Classic "steam" yeast, unique for lagers because it can ferment at a wide range of temperatures—58 to 65°F (14-18°C)—while retaining lager-like characteristics.	65-70%	M	H	58-65°F (14-18°C)														
WLP820 Oktoberfest/Märzen Lager Yeast	Quintessential German lager strain resulting in some residual sweetness, promoting malt nuances while contributing to a balanced finish.	65-73%	M-H	M	52-58°F (11-14°C)														
WLP830 German Lager Yeast	Our most popular lager yeast, and one of the most widely used lager strains in the world. Produces clean and crisp beers with some accentuation of hop characteristics.	74-79%	M	M	50-55°F (10-13°C)														
WLP833 German Bock Lager Yeast	From the Alps of southern Bavaria, produces a beer that is well balanced between malt and hop character, making it a versatile lager yeast.	70-76%	M	M	48-55°F (9-13°C)														
WLP838 Southern German Lager Yeast	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.	68-76%	M	M-H	50-55°F (10-13°C)														
WLP840 American Lager Yeast	Produces dry and clean lagers with a light note of apple fruitiness. Sulfur and diacetyl production is minimal making this strain easy to work with.	75-80%	M	M	50-55°F (10-13°C)														
WLP850 Copenhagen Lager Yeast	A Northern European lager strain, emphasizing clean and crisp characteristics, enhancing drinkability.	72-78%	M	M	50-58°F (10-14°C)														
WLP860 Munich Helles Lager Yeast	This yeast helps to produce a malty, but balanced traditional Munich-style lager. Clean and strong fermenter, it's great for a variety of lager styles ranging from Helles to Rauchbier.	68-72%	M	M	48-52°F (9-11°C)														
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.	66-70%	M	L	55-58°F (13-14°C)														
WLP920 Old Bavarian Lager Yeast	From Southern Germany, this strain produces a beer that finishes malty with a slight ester profile.	66-73%	M	M	50-55°F (10-13°C)														
WLP925 High Pressure Lager Yeast	Pressure-tolerant lager yeast, ferments lagers in one week at room temperature under 1.0 bar (14.7 PSI). Sulfur production is strong the first two days, then disappears, leaving a clean, crisp beer.	73-82%	M	H	62-68°F (17-20°C)														
WLP940 Mexican Lager Yeast	From Mexico City, 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.	70-78%	M	M	50-55°F (10-13°C)														

WHEAT/BELGIAN

		Attenuation	Alcohol Tolerance	Flocculation	Optimum Fermentation Temp.	American Wheat Ale	Belgian Wit	Belgian Ale	Dubbel	German Wheat Ale	High Gravity	Specialty Beers	Saison	Tripel
WLP300 Hefeweizen Ale Yeast	Traditional German Hefeweizen strain, produces a high level of isoamyl acetate with a resulting characteristic of banana, balanced with phenol production and subtle notes of clove.	72-76%	M-H	L	68-72°F (20-22°C)									
WLP320 American Hefeweizen Ale Yeast	Produces a clean beer with very slight banana and clove notes and has low flocculation, leaving resulting beers with characteristic cloudiness.	70-75%	H	L	65-69°F (18-21°C)									
WLP351 Bavarian Weizen Yeast	Former Yeast Lab W51, the description originally used by Yeast Lab still fits: "This strain produces a classic German-style wheat beer, with medium to high spicy phenolic overtones reminiscent of cloves."	73-77%	VH	L	66-70°F (19-21°C)									
WLP380 Hefeweizen IV Ale Yeast	Produces a balance of phenolics and esters. Nutmeg, clove, and spice are more dominant than the banana and bubble gum aroma.	73-80%	M-H	L	66-70°F (19-21°C)									
WLP400 Belgian Wit Ale Yeast	Pinnacle strain for Belgian witbiers or white ales. High phenol production contributes an herbal aroma and flavor notes which blends well with herb and fruit adjuncts.	74-78%	M-H	L-M	67-74°F (19-23°C)									
WLP410 Belgian Wit II Ale Yeast	A fairly clean strain with medium intensity and spice-like phenol production, with a residual malt character.	70-75%	M-H	L-M	67-74°F (19-23°C)									
WLP500 Monastery Ale Yeast	Sourced from a Belgian monastery, produces characteristic notes of plum and cherry with a hint of bubble gum. Lower fermentation temperatures result in less fruity and more earthy beers.	75-80%	H	L-M	65-72°F (18-22°C)									
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.	74-80%	H	M	66-72°F (19-22°C)									
WLP530 Abbey Ale Yeast	Traditional Belgian abbey strain that is very high alcohol-tolerant and produces cherry, plum and pear esters.	75-80%	M-H	M-H	66-72°F (19-22°C)									
WLP540 Abbey IV Ale Yeast	Produces balanced fruit aroma and flavor characters. It is ideal for abbey-style beers including dubbels, tripels and Belgian strong ales.	74-82%	M-H	M	66-72°F (19-22°C)									
WLP545 Belgian Strong Ale Yeast	From the Ardennes region of Belgium, produces moderate levels of ester and phenolic characters, often described as dried sage and black cracked pepper.	78-85%	VH	M	66-72°F (19-22°C)									
WLP550 Belgian Ale Yeast	This very expressive strain produces phenol-forward flavors and aromas reminiscent of clove, allspice and peppercorns.	78-85%	H	M	68-78°F (20-26°C)									
WLP565 Belgian Saison I Ale Yeast	A classic saison strain sourced from the Wallonia region of Belgium, producing flavors and aromas noted as earthy, peppery and spicy.	65-75%	VH	M	68-85°F (20-30°C)									
WLP566 Belgian Saison II Ale Yeast	A moderate phenol producer with clove-like characteristics, while fruit-forward ester production provides a balance between fruit and spice aroma and flavors.	78-85%	VH	M	68-85°F (20-30°C)									
WLP568 Belgian Style Saison Ale Yeast Blend	Blend of Belgian and saison strains to produce pear-like esters backed by spicy, earthy, and clove-like flavors and aromas, creating harmony and complexity throughout its ester and phenol production.	70-80%	M-H	M	68-85°F (20-30°C)									
WLP570 Belgian Golden Ale Yeast	From East Flanders, produces a combination of fruitiness and phenolic characteristics with a clean finish.	73-78%	VH	L	68-75°F (20-24°C)									
WLP575 Belgian Style Ale Yeast Blend	A blend of two monastery-type yeast strains and one Belgian ale-type yeast, creating dry beers with clove and spice notes.	74-80%	M-H	M	68-75°F (20-24°C)									
WLP590 French Saison Ale Yeast	One of our most popular saison strains, produces flavors and aromas of pear, apple and cracked pepper. This strain is a high attenuator producing a very dry and drinkable finishing beer.	73-80%	VH	M	68-85°F (20-30°C)									

SPECIALTY/ALTERNATIVE

		Attenuation	Alcohol Tolerance	Flocculation	Optimum Fermentation Temp.	Belgian Wit	Flamers Red	Flanders Brown	Kettle Sour	Lambic	Non-Alcoholic	Saison
WLP518 Opshaug Kveik Ale Yeast	A temperature-tolerant yeast, resulting in a quick fermentation (3-4 days) and hop-forward, clean characteristics.	70-80%	VH	H	77-95°F (25-35°C)							
WLP521 Hornindal Kveik Ale Yeast	Kveik strain shared with the world by Terje Røttveit 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.	70-80%	M-H	H	77-95°F (25-35°C)							
WLP618 NA All Day	This strain of non-conventional maltose-negative brewing yeast, <i>Saccharomyces ludwigii</i> , suitable for brewing a low alcohol beer.	N/A-20%	L	M	68-75°F (20-25°C)							
WLP630 Berliner Weisse Blend	A blend of German Weizen yeast and <i>Lactobacillus</i> bacteria to create a subtly tart, drinkable beer.	73-80%	M	M	68-72°F (20-22°C)							
WLP644 <i>Saccharomyces "bruxellensis" Trois</i>	This Belgian strain, traditionally used for "wild" fermentations, produces a slightly tart beer with delicate mango and pineapple characteristics.	85+%	H	L	70-85°F (21-30°C)							
WLP645 <i>Brettanomyces clausenii</i>	Originally isolated from strong English stock beer in the early 20th century, has low-intensity <i>Brettanomyces</i> character, resulting in fruity, pineapple-like aroma with an earthy hay-like background aroma.	70-85%	M-H	L	85+°F (30+°C)							
WLP648 <i>Brettanomyces bruxellensis Trois Vrai</i>	The vrai ("true" in French) <i>Brettanomyces bruxellensis Trois</i> . This infamous strain has a robust, complex sour character with aromas of pear, and is highly attenuative.	85+%	M-H	L	70-85°F (21-30°C)							
WLP650 <i>Brettanomyces bruxellensis</i>	A classic strain used for secondary fermentation in Belgian-style beers such as lambics or for bottle-conditioning. It creates a medium-intensity, earth-forward character in finished beer.	85+%	M-H	L	85+°F (30+°C)							
WLP653 <i>Brettanomyces lambicus</i>	Produces high intensity traditional <i>Brettanomyces</i> characters—horsey, smoky and spicy—in beer.	70-85%	M-H	L	85+°F (30+°C)							
WLP655 Belgian Sour Mix 1	A unique blend of <i>Brettanomyces</i> and <i>Saccharomyces</i> yeasts, and bacterial strains <i>Lactobacillus</i> and <i>Pediococcus</i> . Perfect for replicating traditional spontaneous fermentations.	70-80%	M-H	L-M	80-85°F (27-30°C)							
WLP661 <i>Pediococcus damnosus</i>	Bacteria known for its souring capabilities through the production of lactic acid. It is a high diacetyl producer and slow growing.	N/A	V	N/A	Varies							
WLP670 American Farmhouse Yeast Blend	Inspired by American brewers crafting semi-traditional Belgian-style ales, 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> .	75-82%	M	M	68-72°F (20-22°C)							
WLP672 <i>Lactobacillus brevis</i>	<i>Lactobacillus</i> bacteria used for souring beers through either traditional or kettle souring techniques, through high production of lactic acid.	N/A	V	N/A	Varies							
WLP677 <i>Lactobacillus delbrueckii</i>	This lactic acid bacteria produces moderate levels of acidity and sour characteristics found in lambics, Berliner Weisse, sour brown ales and gueuze.	75-82%	M	L	70-75°F (21-24°C)							
WLP693 <i>Lactobacillus plantarum</i>	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.	75-82%	M	L	70-75°F (21-24°C)							

KEY

Most Preferred Yeast for Style

Favorable Yeast for Style

FLOCCUATION

L = Low
L-M = Low to Medium
M = Medium
M-H = Medium to High

H = High
VH = Very High
N/A = Not Applicable

ALCOHOL TOLERANCE

L = 2-5%
L-M = 4-8%
M = 5-10%
M-H = 8-12%

H = 10-15%
VH = Over 15%

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Visit our Yeast Bank for more information





FOR HOMEBREWERS



FOR PROFESSIONALS

KOMBUCHA

WLP600-Pro Commerical Kombucha LIQUID Starter	This kombucha culture contains all of the organisms of our classic SCOBY, without the bulky biomass - a consistent and fast starter culture.
WLP600-HB Kombucha SCOBY	A symbiotic culture of bacteria and yeast that is used for fermenting sweet tea into kombucha.