



STRAIN CATEGORY COLLECTIONS



BREWING GREAT BEER IS HARD, SOURCING UNIQUE MICROBES SHOULD BE EASY.

While numerous new yeast companies were emerging in the early 2010s, their offerings were largely cultures that were already ubiquitous in the marketplace. Consequently, I began making use of my microbiology background to isolate new microbes, with the end goal of creating beers with novel fermentation-derived character. As I shared the results of my fermentation experiments across many brewing forums, it became clear there were many other brewers interested in using these cultures, and the early seeds for The Yeast Bay were planted.

The crux for launching The Yeast Bay was creating enough demand for these novel cultures to support the required manufacturing and quality programs. After exploring countless options, the most feasible approach was to collaborate with an existing yeast company and leverage their existing manufacturing expertise. It would be a win-win: Yeast Bay cultures would be produced by an established and reputable yeast manufacturer, and the manufacturer would in turn realize better utilization of their production capacity.

Fortunately, there was one forward-thinking company that was willing to give our business plan a shot. White Labs, a world-renowned name in liquid brewer's yeast, signed on to produce The Yeast Bay's cultures. In February 2014, we officially launched our first set of cultures and haven't looked back since. Over a decade of working closely together, this unique manufacturing relationship has evolved into a close partnership. As a result, The Yeast Bay has grown from just 12 cultures available only to US homebrewers, to 48 cultures widely available to homebrewers and craft brewers around the world.

Whether you're a homebrew hobbyist or a seasoned craft brewer, we look forward to helping you produce the highest quality and most unique beers possible!

Nick Impellitteri, TYB Chief Yeast Wrangler



Learn more about our cultures - check our website for the latest updates!

www.theyeastbay.com

Orders: theyeastbay@whitelabs.com

Technical Support: support@theyeastbay.com



ALE

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

LAGER

WLP4030 Franconian Dark Lager	74-78%	M-H	L-M	48-54°F (8-12°C)
WLP4035 Hessian Pils	73-76%	M	L-M	45-54°F (7-12°C)

KVEIK/LANDRACE

WLP4045 Sigmund's Voss Kveik	78-83%	H	M	70-100°F (21-38°C)
WLP4046 Simonaitis Lithuanian Farmhouse	76-82%	H	H	75-95°F (24-35°C)
WLP4047 Pakruojis Lithuanian Farmhouse	90-100%	H	L	75-95°F (24-35°C)
WLP4050 Hornindal Kveik	77-81%	H	L-M	80-95°F (27-35°C)
WLP4051 Framgarden Kveik	78-82%	H	M	80-95°F (27-35°C)
WLP4052 Lida Kveik	75-82%	H	L	80-90°F (27-32°C)
WLP4053 Midtbust Kveik	76-80%	H	L	75-95°F (24-35°C)

BELGIAN

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

BRETTANOMYCES

WLP4603 Beersel Brettanomyces Blend	82-85%	H	L	70-80°F (21-27°C)
WLP4613 Brussels Brettanomyces Blend	80-90%	H	L-M	70-80°F (21-27°C)
WLP4623 Lochristi Brettanomyces Blend	80-88%	H	L-M	70-80°F (21-27°C)
WLP4637 Amalgamation I Brettanomyces Blend	85-95%	H	L	70-80°F (21-27°C)
WLP4638 Brettanomyces bruxellensis - Strain TYB184	82-88%	H	L-M	72-82°F (22-28°C)
WLP4639 Brettanomyces bruxellensis - Strain TYB207	80-82%	H	L-M	72-82°F (22-28°C)
WLP4640 Brettanomyces bruxellensis - Strain TYB261	80-82%	H	L-M	72-82°F (22-28°C)
WLP4641 Amalgamation II Brettanomyces Blend	82-86%	H	L	70-80°F (21-27°C)
WLP4642 Oud Vat Brett	85-90%	H	L	70-80°F (21-27°C)
WLP4643 Amalgamation V Brettanomyces Blend	85-90%	H	L-M	70-80°F (21-27°C)
WLP4655 Brettanomyces bruxellensis - Strain TYB307	80-84%	H	L	70-80°F (21-27°C)
WLP4656 Brettanomyces bruxellensis - Strain TYB415	82-86%	H	L	70-80°F (21-27°C)

MIXED CULTURE/LACTOBACILLUS/SPECIALTY

WLP4626 Saison/Brettanomyces Blend I	80-100%	H	L-M	70-78°F (21-26°C)
WLP4633 Mélange Yeast Blend	85-100%	H	L-M	68-78°F (20-26°C)
WLP4636 Saison/Brettanomyces Blend II	85-90%	H	L-M	72-80°F (22-27°C)
WLP4645 Transatlantic Berliner Blend	85-100%	M-H	L-M	66-75°F (19-24°C)
WLP4650 Metschnikowia reukaufii	20-25%	M	L	60-90°F (16-32°C)
WLP4651 Von Degenberg Hefe Blend	72-76%	M-H	L	68-72°F (20-22°C)
WLP4653 Dark Belgian Cask Blend	80-85%	H	M	68-75°F (20-24°C)
WLP4663 Berkeley Hills Sour Yeast Blend	62-75%	M	M-H	64-70°F (18-20°C)
WLP4675 Farmhouse Sour Ale Blend	80-100%	M-H	L-M	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 (20-23°C)
WLP4684 The Yeast Bay House Sour Blend	85-100%	H	L-M	68-78°F (20-26°C)