

Wyeast Culture Collection™ (WCC) for brewing

Wyeast Laboratories, Inc.™ revolutionized craft and home brewing in 1986 when it introduced 100% Pure Liquid Yeast Cultures™. Now professional and hobby brewers worldwide count on the reliability, purity and extensive strain selection provided by Wyeast to produce beers of unequalled quality and diversity.

Ale Strain Selection & Profiles

Ales are typified by a rich, full-bodied profile with a fruity nose and taste. Each strain has unique characteristics, which can be enhanced or minimized depending on formulation and fermentation temperatures.

1007 German Ale™

BEER STYLE: North German, Altbier, Kölsch, American Style Wheat or Rye Beer, Düsseldorf Altbier, Berliner Weisse
PROFILE: A true top cropping yeast with low ester formation and a broad temperature range. Fermentation at higher temperatures may produce mild fruitiness. This powdery strain results in yeast that remains in suspension post fermentation. Beers mature rapidly, even when cold fermentation is used. Low or no detectable diacetyl.

ABV (APPROX): 11% **FLOCCULATION:** low
APPARENT ATTENUATION: 73-77% **TEMPERATURE RANGE:** 55-68°F (13-20°C)

1010 American Wheat™

BEER STYLE: American Style Wheat ,Cream Ale, Kölsch, Rye Beer, North German Altbier, Düsseldorf Altbier
PROFILE: A strong fermenting, true top cropping yeast that produces a dry, slightly tart, crisp beer. Ideal for beers where a low ester profile is desirable.

ABV (APPROX): 10% **FLOCCULATION:** low
APPARENT ATTENUATION: 74-78% **TEMPERATURE RANGE:** 58-74°F (14-23°C)

1028 London Ale™

BEER STYLE: Mild, Northern English Brown Ale, Brown Porter, Robust Porter, Dry Stout, Foreign Extra Stout, Russian Imperial Stout, Old Ale, English Barleywine
PROFILE: A rich mineral profile that is bold and crisp with some fruitiness. Often used for higher gravity ales and when a high level of attenuation is desired.

ABV (APPROX): 11% **FLOCCULATION:** medium-low
APPARENT ATTENUATION: 73-77% **TEMPERATURE RANGE:** 60-72°F (15-22°C)

1056 American Ale®

BEER STYLE: American Pale Ale, American Amber Ale, American Brown Ale, Brown Porter, Cream Ale, Irish Red Ale, Strong Scotch Ale, Dry Stout, American Stout, Russian Imperial Stout, American IPA, Imperial IPA, American Barleywine, Fruit Beer, Spice/Herb/or Vegetable Beer, Christmas/Winter Specialty Spice Beer, Other Smoked Beer, Wood-Aged Beer

PROFILE: Very clean, crisp flavor characteristics with low fruitiness and mild ester production. A very versatile yeast for styles that desire dominant malt and hop character. This strain makes a wonderful “house” strain. Mild citrus notes develop with cooler 60-66°F (15-19°C) fermentations. Normally requires filtration for bright beers.
ABV (APPROX): 11% **FLOCCULATION:** medium-low
APPARENT ATTENUATION: 73-77% **TEMPERATURE RANGE:** 60-72°F (15-22°C)

1084 Irish Ale™

BEER STYLE: Dry Stout, Irish Red Ale, American Amber Ale, Robust Porter, Baltic Porter, Sweet Stout, Oatmeal Stout, Foreign Extra Stout, Imperial IPA, Scottish Light 60/-, Scottish Heavy 70/-, Scottish Export 80/-, Strong Scotch Ale, American Barleywine, Spice/Herb/or Vegetable Beer, Other Smoked Beer, Wood-Aged Beer
PROFILE: This versatile yeast ferments extremely well in dark worts. It is a good choice for most high gravity beers. Beers fermented in the lower temperature range produce a dry, crisp profile with subtle fruitiness. Fruit and complex esters will increase when fermentation temperatures are above 64°F (18°C).

ABV (APPROX): 12% **FLOCCULATION:** medium
APPARENT ATTENUATION: 71-75% **TEMPERATURE RANGE:** 62-72°F (16-22°C)

1098 British Ale™

BEER STYLE: Northern English Brown, Robust Porter, English IPA, Blonde Ale, Scottish Light 60/-, Scottish Heavy 70/-, Scottish Export 80/-, English Barleywine
PROFILE: This yeast allows malt and hop character to dominate the profile. It ferments dry and crisp, producing well-balanced beers with a clean and neutral finish. Ferments well down to 64°F (18°C).

ABV (APPROX): 10% **FLOCCULATION:** medium
APPARENT ATTENUATION: 73-75% **TEMPERATURE RANGE:** 64-72°F (18-22°C)

1099 Whitbread Ale™

BEER STYLE: Southern English Brown Ale, Oatmeal Stout, English IPA, Blonde Ale, Special/Best/Premium Bitter, Extra Special/Strong Bitter
PROFILE: A mildly malty and slightly fruity fermentation profile. It is less tart and dry than Wyeast 1098 British Ale. With good flocculation characteristics, this yeast clears well without filtration. Low fermentation temperatures will produce a clean finish with a very low ester profile.

ABV (APPROX): 10% **FLOCCULATION:** medium-high
APPARENT ATTENUATION: 68-72% **TEMPERATURE RANGE:** 64-75°F (18-24°C)

1187 Ringwood Ale™

BEER STYLE: Brown Porter, Robust Porter, American Brown Ale, Mild, Southern English Brown Ale, , Sweet Stout, Oatmeal Stout, American Stout, American IPA
PROFILE: A top cropping yeast strain with unique fermentation and flavor characteristics. Expect distinct fruit esters with a malty, complex profile. Flocculation is high, and the beer will clear well without filtration. A thorough diacetyl rest is recommended after fermentation is complete. This strain can be a slow starter and fermenter.

ABV (APPROX): 10% **FLOCCULATION:** high
APPARENT ATTENUATION: 68-72% **TEMPERATURE RANGE:** 64-74°F (18-23°C)

1272 American Ale II™

BEER STYLE: American Pale Ale, American Strong Pale Ale, American Amber Ale, American Brown Ale, American IPA, Imperial IPA, American Barleywine, American Stout; also Porter, Cream Ale, Strong Scotch Ale, Irish Ale, Imperial Stout and Other Strong Ales, Christmas/Winter Beer, Spice/Herb/Vegetable Beer, Smoked Beer, Wood Aged Beer, Fruit Beer
PROFILE: With many of the best qualities that brewers look for when brewing American styles of beer, this strain’s performance is consistent and it makes great beer. This versatile strain is a very good choice for a “House” strain. Expect a soft, clean profile with hints of nut, and a slightly tart finish. Ferment at warmer temperatures to accentuate hop character with an increased fruitiness. Or, ferment cool for a clean, light citrus character. It attenuates well and is reliably flocculent, producing bright beer without filtration.

ABV (APPROX): 10% **FLOCCULATION:** medium
APPARENT ATTENUATION: 72-76% **TEMPERATURE RANGE:** 60-72°F (15-22°C)

1275 Thames Valley Ale™

BEER STYLE: Ordinary and Special Bitters, ESB, Northern English Brown, Robust Porter, Dry Stout, Foreign Extra Stout
PROFILE: This strain produces classic British bitters with a rich, complex flavor profile. The yeast has a light malt character, low fruitiness, low esters and is clean and well balanced.

ABV (APPROX): 10% **FLOCCULATION:** medium-low
APPARENT ATTENUATION: 72-76% **TEMPERATURE RANGE:** 62-72°F (16-22°C)

1318 London Ale III™

BEER STYLE: Ordinary and Special Bitters, ESB, Southern English Brown, English Pale Ale and IPA, Mild Ale, Sweet Stout, Oatmeal Stout, Strong/Old Ale, English Barley Wine, American Amber Ale
PROFILE: Originating from a traditional London brewery, this yeast has a wonderful malt and hop profile. It is a true top cropping strain with a fruity, very light and softly balanced palate. This strain will finish slightly sweet.

ABV (APPROX): 10% **FLOCCULATION:** high
APPARENT ATTENUATION: 71-75% **TEMPERATURE RANGE:** 64-74°F (18-23°C)

1332 Northwest Ale™

BEER STYLE: American Pale Ale, Strong Pale, IPA, Imperial IPA, American Brown, Amber or Red Ale, Barley Wine, American Stout, Blonde Ale, Spiced/Herb/Vegetable Beer, Fruit Beer

PROFILE: One of the classic ale strains from a Northwest U.S. Brewery. It produces a malty and mildly fruity ale with good depth and complexity.

ABV (APPROX): 10% **FLOCCULATION:** high
APPARENT ATTENUATION: 67-71% **TEMPERATURE RANGE:** 65-75°F (18-24°C)

1335 British Ale II™

BEER STYLE: Ordinary and Special Bitters, ESB, Northern English Brown, Brown Porter, Dry Stout, English IPA, English Barley Wine, Foreign Extra Stout, Cream Ale, Irish Red Ale
PROFILE: A classic British ale profile with good flocculation and malty flavor characteristics. It will finish crisp, clean and fairly dry.

ABV (APPROX): 10% **FLOCCULATION:** high
APPARENT ATTENUATION: 73-76% **TEMPERATURE RANGE:** 63-75°F (17-24°C)

1450 Denny’s Favorite 50™

BEER STYLE: American Amber Ale, American Barleywine, American Brown Ale, American IPA, American Pale Ale, American Stout, Braggot, Brown Porter, Christmas/Winter Specialty Spiced Beer, Cream Ale, Dry Stout, Fruit Beer, Imperial IPA, Irish Red Ale, Other Smoked Beer, Russian Imperial Stout, Spice, Herb, or Vegetable Beer, Strong Scotch Ale, Wood-Aged Beer
PROFILE: This terrific all-round yeast can be used for almost any beer style, and is a mainstay of one of our local homebrewers, Mr. Denny Conn. It is unique in that it produces a big mouthfeel and accentuates the malt, caramel, or fruit character of a beer without being sweet or under-attenuated.

ABV (APPROX): 10% **FLOCCULATION:** low
APPARENT ATTENUATION: 74-76% **TEMPERATURE RANGE:** 60-70°F (15-21°C)

1469 West Yorkshire Ale™

BEER STYLE: English IPA, Extra Special/Strong Bitter (English Pale Ale), Oatmeal Stout, Southern English Brown, Special/Best/Premium Bitter, Standard/Ordinary Bitter, Sweet Stout
PROFILE: This strain produces ales with a full chewy malt flavor and character, but finishes dry, producing famously balanced beers. Expect moderate nutty and stone-fruit esters. Best used for the production of cask-conditioned bitters, ESB and mild ales. Reliably flocculent, producing bright beer without filtration.

ABV (APPROX): 9% **FLOCCULATION:** high
APPARENT ATTENUATION: 67-71% **TEMPERATURE RANGE:** 64-72°F (18-22°C)

1728 Scottish Ale™

BEER STYLE: Scottish Light 60/-, Scottish Heavy 70/-, Scottish Export 80/-, Strong Scotch Ale, Foreign Extra Stout, Imperial Stout, Imperial IPA, American Barley Wine, Christmas/Winter Beer, Baltic Porter, Wood Aged Beer, Smoked Beer
PROFILE: Our Scottish ale strain is ideally suited for the strong, malty ales of Scotland. This strain is very versatile, and is often used as a “house” strain as it ferments neutral and clean. Higher fermentation temperatures will result in an increased ester profile.

ABV (APPROX): 12% **FLOCCULATION:** high
APPARENT ATTENUATION: 69-73% **TEMPERATURE RANGE:** 55-75°F (13-24°C)

1968 London ESB Ale™

BEER STYLE: Ordinary and Special Bitters, ESB, Mild Ale, Southern English Brown, English IPA, Strong/Old Ale, English Barley Wine, Wood Aged Beer, Spiced/Herb/Vegetable Beer, Fruit Beer

PROFILE: A very good cask conditioned ale strain, this extremely flocculent yeast produces distinctly malty beers. Attenuation levels are typically less than most other yeast strains which results in a slightly sweeter finish. Ales produced with this strain tend to be fruity, increasingly so with higher fermentation temperatures of 70-74°F (21-23°C). A thorough diacetyl rest is recommended after fermentation is complete. Bright beers are easily achieved within days without any filtration.

ABV (APPROX): 9% **FLOCCULATION:** very high
APPARENT ATTENUATION: 67-71% **TEMPERATURE RANGE:** 64-72°F (18-22°C)

2565 Kölsch™

BEER STYLE: Kölsch, American Wheat or Rye Ale, Cream Ale, Berlinerweiss, Spiced/Herb/Vegetable Beer, Fruit Beer

PROFILE: This strain is a classic, true top cropping yeast strain from a traditional brewery in Cologne, Germany. Beers will exhibit some of the fruity character of an ale, with a clean lager like profile. It produces low or no detectable levels of diacetyl. This yeast may also be used to produce quick-conditioning pseudo-lager beers and ferments well at cold 55-60°F (13-16°C) range. This powdery strain results in yeast that remains in suspension post fermentation. It requires filtration or additional settling time to produce bright beers.

ABV (APPROX): 10% **FLOCCULATION:** low
APPARENT ATTENUATION: 73-77% **TEMPERATURE RANGE:** 56-70°F (13-21°C)

Lager Strain Selection & Profiles

Lager beers are typically lighter and drier than ales with a crisp finish. Lager yeast generally produce significant amounts of sulfur during cooler fermentations, which dissipates during aging. This is an important profile in great pilsner beers.

2000 Budvar™

BEER STYLE: Bohemian Pilsner, Light American Lager, Classic American Pilsner, Dortmund Export
PROFILE: The Budvar strain has a nice malty nose with subtle fruit tones and a rich malt profile on the palate. It finishes malty but dry, well balanced and crisp. Hop character comes through in the finish.

ABV (APPROX): 9% **FLOCCULATION:** medium-high
APPARENT ATTENUATION: 71-75% **TEMPERATURE RANGE:** 48-56°F (9-13°C)

2001 Urquell™

BEER STYLE: Bohemian Pilsner
PROFILE: With a mild fruit and floral aroma this strain has a very dry and clean palate with a full mouthfeel and nice subtle malt character. It has a very clean and neutral finish.

ABV (APPROX): 9% **FLOCCULATION:** medium-high
APPARENT ATTENUATION: 72-76% **TEMPERATURE RANGE:** 48-56°F (9-13°C)

2007 Pilsen Lager™

BEER STYLE: Standard American Lager, Lite American Lager, Classic American Pilsner, Schwartzbier, German Pilsner
PROFILE: The classic American lager strain. This mild, neutral strain produces beers with a nice malty character and a smooth palate. It ferments dry and crisp with minimal sulfur or diacetyl. Beers from this strain exhibit the characteristics of the most popular lager in America.

ABV (APPROX): 9% **FLOCCULATION:** medium
APPARENT ATTENUATION: 71-75% **TEMPERATURE RANGE:** 48-56°F (9-13°C)

2035 American Lager™

BEER STYLE: Classic American Pilsner, Standard American Lager, Lite American Lager
PROFILE: A complex and aromatic strain that can be used for a variety of lager beers. This strain is an excellent choice for Classic American Pilsner beers.

ABV (APPROX): 9% **FLOCCULATION:** medium
APPARENT ATTENUATION: 73-77% **TEMPERATURE RANGE:** 48-58°F (9-14°C)

2042 Danish Lager™

BEER STYLE: Dortmund Export, Classic American Pilsner, Standard American Lager, Lite American Lager, Munich Helles
PROFILE: This yeast is a good choice for Dortmund-style lagers. It will ferment crisp and dry with a soft, rounded profile that accentuates hop characteristics.

ABV (APPROX): 9% **FLOCCULATION:** low
APPARENT ATTENUATION: 73-77% **TEMPERATURE RANGE:** 46-56°F (8-13°C)

2112 California Lager™

BEER STYLE: California Common or Steam Beer, Cream Ale, Christmas/Winter Beer, Premium American Lager, Smoked Beer, Fruit/Herb/Vegetable Beer, Baltic Porter
PROFILE: This strain is particularly well suited for producing 19th century-style California Common-style beers. It retains lager characteristics at temperatures up to 65°F (18°C) and produces malty, brilliantly clear beers. This strain is not recommended for cold temperature fermentation.

ABV (APPROX): 9% **FLOCCULATION:** high
APPARENT ATTENUATION: 67-71% **TEMPERATURE RANGE:** 58-68°F (14-20°C)

2124 Bohemian Lager™

BEER STYLE: German Pilsner, Munich Helles, Classic American Pilsner, Munich Dunkel, Oktoberfest/Märzen, Traditional Bock, Doppelbock, Schwartzbier, Baltic Porter, California Common
PROFILE: This Carlsberg type yeast is the most widely used lager strain in the world. This strain produces a distinct malty profile with some ester character and a crisp finish. A versatile strain, that is great to use with lagers or Pilsners for fermentations in the 45-55°F (8-12°C) range. It may also be used for Common beer production with fermentations at 65-68°F (18-20°C). A thorough diacetyl rest is recommended after fermentation is complete.

ABV (APPROX): 9% **FLOCCULATION:** medium-low
APPARENT ATTENUATION: 73-77% **TEMPERATURE RANGE:** 45-68°F (8-22°C)

2206 Bavarian Lager™

BEER STYLE: German Pilsner, Munich Dunkel, Vienna Lager, Oktoberfest/Märzen, Traditional Bock, Maibock/Hellesbock, Doppelbock, Eisbock, Schwartzbier, Rauchbier, Baltic Porter
PROFILE: Used by many German breweries to produce rich, full-bodied, malty beers, this strain is a good choice for bocks and doppelbocks. A thorough diacetyl rest is recommended after fermentation is complete.

ABV (APPROX): 9% **FLOCCULATION:** medium-high
APPARENT ATTENUATION: 73-77% **TEMPERATURE RANGE:** 46-58°F (8-14°C)

2278 Czech Pils™

BEER STYLE: Bohemian Pilsner
PROFILE: Originating from the home of great Pilsners in the Czech Republic, this classic Pilsner strain will finish dry and malty. It is the perfect choice for Bohemian-style Pilsners. Sulfur produced during fermentation can be reduced with warmer fermentation temperatures 58°F (14°C) and will dissipate with conditioning.

ABV (APPROX): 9% **FLOCCULATION:** medium-high
APPARENT ATTENUATION: 70-74% **TEMPERATURE RANGE:** 50-58°F (10-14°C)

2308 Munich Lager™

BEER STYLE: Vienna Lager, Oktoberfest/Märzen, Munich Dunkel, Traditional Bock, Maibock/Helles Bock, Doppelbock, Eisbock, Rauchbier
PROFILE: This is a unique strain, capable of producing fine lagers. It is very smooth, well-rounded and full-bodied. A thorough diacetyl rest is recommended after fermentation is complete.

ABV (APPROX): 9% **FLOCCULATION:** medium
APPARENT ATTENUATION: 70-74% **TEMPERATURE RANGE:** 48-56°F (9-13°C)

2633 Octoberfest Lager Blend™

BEER STYLE: Oktoberfest/Märzen, Vienna Lager, Rauchbier, Baltic Porter
PROFILE: This blend of lager strains is designed to produce a rich, malty, complex and full bodied Oktoberfest style beer. It attenuates well while leaving plenty of malt character and mouthfeel. This strain is low in sulfur production.

ABV (APPROX): 9% **FLOCCULATION:** medium-low
APPARENT ATTENUATION: 73-77% **TEMPERATURE RANGE:** 48-58°F (9-14°C)

Belgian & Wheat Strain Selection & Profiles

Belgian ales and German Weizens are yeast-driven styles: intense fruity esters and aromatic phenols are key to authentic profiles. Wyeast has provided brewers with the best selection of strains for Belgian-style and Wheat beers for over 20 years.

1214 Belgian Abbey™

BEER STYLE: Belgian Dark Strong Ale, Belgian Tripel, Belgian Dubbel, Witbier, Belgian Specialty Ale, Christmas/Winter Ale
PROFILE: A widely used and alcohol tolerant Abbey yeast that is suitable for a variety of Belgian style ales. This strain produces a nice ester profile as well as slightly spicy alcohol notes. It can be slow to start; however, it attenuates well.
ABV (APPROX): 12% **FLOCCULATION:** medium-low
APPARENT ATTENUATION: 74-78% **TEMPERATURE RANGE:** 68-78°F (20-24°C)

1388 Belgian Strong Ale™

BEER STYLE: Belgian Tripel and Golden Strong Ale, Belgian Blonde Ale, Belgian Specialty Ale, Biere de Garde, Christmas/Winter Ale
PROFILE: The classic choice for brewing golden strong ales. This alcohol tolerant strain will produce a complex ester profile balanced nicely with subtle phenolics. Malt flavors and aromas will remain even with a well attenuated dry, tart finish. It may continue to produce CO² for an extended period after packaging or collection.
ABV (APPROX): 12-13% **FLOCCULATION:** low
APPARENT ATTENUATION: 74-78% **TEMPERATURE RANGE:** 64-80°F (18-27°C)

1762 Belgian Abbey II™

BEER STYLE: Belgian Dark Strong Ales, Belgian Golden Strong Ale, Belgian Specialty Ale, Belgian Blonde Ale, Biere de Garde, American Barley Wine, Strong Scotch Ale, Other Strong Ales
PROFILE: An excellent yeast strain for use in Belgian dark strong ales. This strain has a relatively “clean” profile which allows a rich malt and distinctive ethanol character to shine. Delicate dried fruit esters can be produced when used at higher fermentation temperatures or in a high gravity wort.

ABV (APPROX): 12% **FLOCCULATION:** medium
APPARENT ATTENUATION: 73-77% **TEMPERATURE RANGE:** 65-75°F (18-24°C)

3056 Bavarian Wheat Blend™

BEER STYLE: Weizen/Weissbier, Dunkelweizen, Weizenbock
PROFILE: This proprietary blend of a top-fermenting neutral ale strain and a Bavarian wheat strain is a great choice when a subtle German style wheat beer is desired. The complex esters and phenolics from the wheat strain are nicely softened and balanced by the neutral ale strain.

ABV (APPROX): 10% **FLOCCULATION:** medium
APPARENT ATTENUATION: 73-77% **TEMPERATURE RANGE:** 64-74°F (18-23°C)

3068 Weihenstephan Weizen™

BEER STYLE: German Hefe-Weizen, Weizen/Weissbier, Dunkelweizen, Weizenbock, Fruit beer
PROFILE: The classic and most popular German wheat beer strain used worldwide. This yeast strain produces a beautiful and delicate balance of banana esters and clove phenolics. The balance can be manipulated towards ester production through increasing the fermentation temperature, increasing the wort density, and decreasing the pitch rate. Over pitching can result in a near complete loss of banana character. Decreasing the ester level will allow a higher clove character to be perceived. Sulfur is commonly produced, but will dissipate with conditioning. This strain is very powdery and will remain in suspension for an extended amount of time following attenuation. This is true top cropping yeast and requires fermenter headspace of 33%.

ABV (APPROX): 10% **FLOCCULATION:** low
APPARENT ATTENUATION: 73-77% **TEMPERATURE RANGE:** 64-75°F (18-24°C)

