








# The Brewing-Science Institute

To order call 719-460-0418  
Or visit us online at [www.brewingscience.com](http://www.brewingscience.com)

## Yeasts - Products - Services

## PRODUCTS

-  **Media in 2 days**
-  **30 sterile pre-poured plates.**
-  **Complete array of effective and user-friendly agars.**
-  **The easiest way to fast and reliable in-house testing.**
-  **2-day shipping on media is free!**

### **LMDA (BREWING BACTERIA) - \$40**

The best bacteria test around. This agar test may be used aerobically or anaerobically to determine whether or not brewing bacteria are present, and allows for quick and easy genus identification. It supports the growth of the most common types of brewing bacteria, but suppresses the growth of most brewing and wild yeasts. If individual colonies arise, note the color, texture and size of each type. Also, note whether any colonies have changed the color or cloudiness of the media immediately surrounding them. After running a gram-stain, compare your observations against the characteristics listed for each genus, and identification is complete. Click [here](#) for an identification key. Keep refrigerated; shelf life is indefinite.

### **WORT (BREWING YEAST) - \$40**







This aerobic nutrient agar is designed for the growth, storage and conditioning of yeast cultures. Because it is made from wort, it presents yeast with a nutrient profile similar to what the yeast will encounter when pitched, and so may be said to "condition" the yeast in a way that YPD and other nutrient agars cannot. Yields are comparable to commercial nutrient agars. Keep refrigerated; shelf life is indefinite.

## YEAST CARE

### **CLEAN & FEED YEAST CARE KIT - \$30**

Why hose that perfectly good yeast down the drain just because the next brew day is too far out? This unique product allows you to prepare yeast for weeks of storage in 30 minutes flat. Using pre-measured quantities of sterile cleaning and feeding solutions, this simple, two-step process allows you to "clean" the slurry with activated chlorine dioxide to kill any bacteria present, and to "feed" the yeast with sterile, concentrated wort. Then, simply store the slurry at 34°F/1°C, until needed, for up to 2 weeks. Treatment can be repeated innumerable. Treats the quantity of yeast cropped from a 10-bbl batch.

# SERVICES

-  Samples screened for bacteria, wild yeast or petites.
-  Results interpreted and reported within 3-5 days.
-  Only ASBC-approved methods used.
-  Send yeast, beer, whatever ... we do the rest.
-  Sampling and shipping instructions listed below
-  For chemical analysis visit [www.alcbevtesting.com](http://www.alcbevtesting.com)

## BREWING BACTERIA / WILD YEAST ANALYSIS - \$30 PER SAMPLE

Complete screening for all genera of brewing bacteria and complete screening for common and rare genera of wild yeasts. Any brewing bacteria are identified to the genus level. Reported as number present in sample provided.

## YEAST CRYOPRESERVATION - \$20

Your special strain purified, then stored at -80°C.  
Free with slurry purchase!

# SAMPLING INSTRUCTIONS

## WASH AND DRY YOUR HANDS WELL BEFORE BEGINNING!

Sterilize intervening "outside" surfaces, such as valves, with 70% alcohol and flame, not sanitizer. Do not uncap sample vessels/swabs until immediately before sampling. Do not touch inside of sample vessels/swabs or their caps to any surface.

sample type	amount needed
yeast slurry	10ml / 1oz
unpitched wort	10ml / 1oz
fermenting wort	10ml / 1oz
unfiltered beer	10ml / 1oz
filtered beer	400ml / 12oz
packaged beer	400ml / 12oz
water	400ml / 12oz
surface	a swab

## DRAWING A LIQUID SAMPLE?

Open valve and establish flow for several seconds before catching in sample container. If possible, allow sample to flow or crumble directly into sample vessel without using utensils. Do not allow sample to overflow onto outside of sample vessel; immediately recap tightly.

## DRAWING A SWAB SAMPLE?

Firmly swab area to be tested, twisting swab to expose entire tip to area in question. Immediately place exposed swab back into sterile packaging and seal. Label each sample specifically (sample name, site, batch number, etc.).

## SENDING A MICROBE FOR IDENTIFICATION?

Flame an inoculating loop and select a single colony which represents the population. Transfer this colony to a fresh plate of media and streak across the surface. Label, wrap with parafilm and ship.

## READY TO PACK AND SHIP?






- Place all items in a Ziploc bag to prevent leakage.
- Refrigerate samples until cold, then wrap with bagged ice and insulation just before shipping.
- Include any relevant notes in your package
- Enclose a check for **\$30 per sample**, made payable to *The Brewing-Science Institute* **or...**
- Arrange payment using our [online form](#) & we will call you to collect credit card info

## SHIP VIA NEXT-DAY SERVICE TO...

**BSI**  
**11505 Hwy 24, Unit 3**  
**Divide, CO 80814**  
**Phone - (719) 460-0418**

Allow carrier to drop package without a delivery signature.

# YEASTS

-  Yeast in 5 days
-  Nearly 300 popular strains banked.
-  Any strain in any quantity, prepared fresh every time.
-  Guaranteed to be contaminant-free and >99% viable.
-  Comes in a screw-top container with a “peace-of-mind” pack.

## FAST. FAST. FAST.

Why wait weeks for yeast to arrive when you can order on Monday and pitch on Friday? Or order on Friday and pitch on Tuesday? Our exclusive propagation system allows yeast to reproduce from a loop-full to a fermentor-full in about 72 hours. The lead time remains the same, regardless of volume.

## POPULAR STRAINS BANKED.

Choose from the hundreds of strains in our huge [yeast library](#). If we don't have the strain you use, send us a sample and we'll add it to the library for your exclusive use. We will also purchase strains from other sources on your behalf.

## ANY STRAIN IN ANY QUANTITY, PREPARED FRESH EVERY TIME.

Yeast may be ordered in starter or pitchable quantities by the barrel and fraction-of-a-barrel, so you get just the right amount for your system. And since your slurry is grown fresh from the slant after you order, you'll never get anybody's leftovers.

**GUARANTEED TO BE CONTAMINANT-FREE AND >99% VIABLE.**

All slurries are thoroughly screened using ASBC methods. Nothing leaves our lab unless all purity standards are met. A written guarantee of purity accompanies each order.

**COMES IN A CONVENIENT, SCREW-TOP CONTAINER WITH A "PEACE-OF-MIND" PACK.**

No other supplier bundles so much free, handy stuff with every order. You receive a sterile yeast charge, a wort contamination test kit, strain specifications, an alcohol swab and essential tips on post-fermentation handling.

**OVERNIGHT SHIPPING - CALL FOR QUOTE**

No need to choose the nearest supplier to reduce shipping costs. You'll be charged this standard rate no matter where you are, no matter how large your order.

<b>OUR PRICES</b>														
Shipping charges not included. No extra charges for any strain. For other amounts please call. --- = not offered														
barrels	1	2	3	4	5	6	7	8	9	10	20	30	40	50
starter	---	---	---	---	---	---	\$90	\$100	\$110	\$120	\$170	\$240	\$290	\$340
pitchable	\$80	\$90	\$105	\$115	\$130	\$145	\$170	\$190	\$225	\$240	\$355	\$475	\$605	\$725
<b>WHAT YOU MIGHT PAY ELSEWHERE</b>														
Variable shipping charges not included. Extra charge for strains not on the standard menu. --- = not offered														
barrels	1	2	3	4	5	6	7	8	9	10	20	30	40	50
starter	---	---	---	---	---	---	---	---	---	---	---	---	---	---
pitchable	\$99	\$142	---	---	---	---	\$208	---	---	\$290	---	\$635	\$810	\$991

**Starter** quantities provide 10 million cells/ml for a starter you prepare, which grows to a pitchable quantity within 24 hours.

**Pitchable** quantities provide 7 million cells/ml for batch-size at pitch, which precludes the need to prepare a starter.

# COMPLETE YEAST LIST

## ***68 German Wheat***

**73-77% apparent attenuation • low flocculation • 64-70°F fermentation range**

Unique top-cropper.

Produces the classic spicy weizen character, rich in clove, vanilla, banana.

The original wheat strain from the Weihenstephan Hefebank.

Top choice for weiss, weizenbock, and American wheat ales.

## ***1827 Nottingham Ale***

**high apparent attenuation • medium flocculation • broad fermentation range**

Demonstrates full attenuation with low concentrations of fruity and estery aromas.

Neutral profile; appropriate for a wide range of ales and lagers.

## ***1868 Pasteur Champagne***

**• 39-95°F fermentation range •**

The world's most widely-used champagne yeast.

Neutral profile; fast fermentor.

Restarts stuck fermentations.

Alcohol tolerance is over 18%.

## ***3470 German Lager***

**73-77% apparent attenuation • medium flocculation • 46-54°F fermentation range**

The original lager from the Weihenstephan Hefebank.

Ferments clean and malty, with rich residual maltiness in high-gravity pilsner lagers.

Ideal choice for German and American bock, German pilsner and oktoberfest lagers.

All-purpose choice for the rest of the lager range.

## ***ABS1 Northwest Microbrewery Ale***

**• no specifications available •**

Fruity with signature diacetyl character.

Good for English bitter ales, pale ales, Scotch ales and Belgian brown ales.

## ***ABS2 Australian Ale***

**• no specifications available •**

Crisp yet fruity character.

Good for American pale and porter ales.

## ***ABS3 La Chouffe Belgian Ale***

**• no specifications available •**

Distinctive, estery and phenolic profile.

Flocculation is very high.

## ***ABS4 Swedish Lager***

**• no specifications available •**

Low fruit and ester character; medium malt and hop character.

Good for Nordic and German-style lagers.

### ***ABS5 Czech Lager***

- **no specifications available** •

From the oldest brewery in Prague.  
Also appropriate for many German lagers.

### ***BRY96 Ale***

- **no specifications available** •

From America.  
Yields a clear beer with a clean flavor.

### ***BRY264 Ale***

- **no specifications available** •

From England.  
Yields a clear beer.  
Produces a clean ale-like profile with a slightly estery, nutty character.

### ***BRY335 Alt***

- **no specifications available** •

Same as Weihenstephan 148.  
The original alt from the Weihenstephan Hefebank.

### ***CL50 California Pub Ale***

**74-76% apparent attenuation • medium flocculation • 60-70°F fermentation range**

Classic American small-brewery flavor.  
Leaves big, soft, well-rounded malt flavor.  
Threshold diacetyl and ester support the silky profile, even in well-hopped beers.  
Good for American red and pale ales.

### ***CL260 Canadian Ale***

**75% apparent attenuation • medium flocculation • average fermentation range**

Clean, strong and well-attenuating.  
Leaves a pleasant, slightly fruity, complex finish.  
Good for Canadian light, brown, fruit, porter and barleywine ales.  
Also suitable for British bitter and pale ales.

### ***CL980 American White Ale***

**74-76% apparent attenuation • low flocculation • 64-70°F fermentation range**

Smooth with an exceptionally, round, clean malt flavor.  
American profile makes it an integral part of true unfiltered wheat beer.  
Also good for American-style altbier.

### ***L36 High-pressure Lager***

**average apparent attenuation • medium flocculation • broad fermentation range**

Produces an authentic-tasting, mature lager beer in about a week!  
Ferments at room temperature under 15psi until final gravity is reached.  
Conditioned at near-freezing temperatures under 15psi for a few more days.  
Should not be repitched, but rather propagated fresh every time.

### ***NCYC1187 Ringwood Ale***

**69-73% apparent attenuation • high flocculation • 64-74°F fermentation range**  
From Ringwood.

Extremely malty profile; finishes estery and fruity.  
High oxygen requirements and poor stability in storage.  
Suitable for American brown and English pale ales.

### ***NCYC1332 British Ale***

**high apparent attenuation • flocculant • 57-77°F fermentation range**

Fast and reliable, leaving a beautifully-clear beer.  
Not to be confused with WY1332 Northwest Ale.

### ***WL1 California Ale***

**72-80% apparent attenuation • medium flocculation • 68-73°F fermentation range**

From Sierra Nevada.  
Famous for its clean flavor, balance and versatility.

### ***WL2 English Ale***

**63-70% apparent attenuation • high flocculation • 65-68°F fermentation range**

From Fuller's.  
Classic ESB profile.  
Leaves some residual sweetness.  
Best suited for English mild, bitter, porter and stout ales.

### ***WL3 German II Ale***

**73-80% apparent attenuation • medium flocculation • 65-70°F fermentation range**

Strong sulfur component will reduce with aging.  
Clean, but with more ester production than WL29.  
Good for German kölsch, alt and pale ales.

### ***WL4 Irish Ale***

**69-74% apparent attenuation • high flocculation • 65-68°F fermentation range**

From Guinness.  
Produces a hint of diacetyl, balanced by a light fruitiness.  
Best suited for Irish ales and English stout, porter, brown and red ales.

### ***WL5 British Ale***

**67-74% apparent attenuation • high flocculation • 65-70°F fermentation range**

From Ringwood.  
Produces classic English maltiness.  
Excellent for all English ales.

### ***WL6 Bedford British Ale***

**72-80% apparent attenuation • high flocculation • 65-70°F fermentation range**

Ferments to dryness.  
Distinctive ester profile.  
Best for English bitter, pale, brown and porter ales.

### ***WL7 Dry English Ale***

**70-80% apparent attenuation • high flocculation • 65-70°F fermentation range**

Classic ESB profile; clean and highly-attenuative.  
Well-suited for high gravity ales; tolerates over 10% alcohol.  
Best suited for English mild, bitter, porter and stout ales.

### ***WL8 East Coast Alt Ale***

**70-75% apparent attenuation • high flocculation • 68-73°F fermentation range**

From Samuel Adams.  
Clean, low-ester profile with a hint of tartness.  
Suited for golden, blonde, honey and alt ales.

### ***WL9 Australian Ale***

**70-75% apparent attenuation • high flocculation • 65-70°F fermentation range**

Clean and malty with a pleasant, bready ester.  
Ferments cleanly at higher temperatures.

### ***WL11 European Ale***

**65-70% apparent attenuation • medium flocculation • 65-70°F fermentation range**

Low ester, low sulfur.  
Low attenuation leaves malty character.  
Good for alt, kolsch, fruit and English ales.

### ***WL13 London Ale***

**65-75% apparent attenuation • medium flocculation • 66-71°F fermentation range**

Dry and malty with a complex, oakey ester.  
Hop bitterness comes through well.  
Less flocculant than WL2 and WL5.  
Well-suited for classic British pale, bitter, and stout ales.

### ***WL23 Burton Ale***

**69-75% apparent attenuation • medium flocculation • 69-73°F fermentation range**

Delicious, subtle fruity flavors such as green apple, clover-honey and pear.  
Best suited to English stout and porter ales.  
Good for all English ales.

### ***WL25 Southwold Ale***

**68-75% apparent attenuation • medium flocculation • 66-69°F fermentation range**

From Suffolk county, England.  
Produces complex fruit and citrus flavors.  
Minimal sulfur produced during fermentation will disappear upon aging.  
Great for British bitter and pale ales.

### ***WL26 Premium Bitter***

**70-75% apparent attenuation • medium flocculation • 67-71°F fermentation range**

From Staffordshire.  
Mild, complex, estery.  
Ferments strong and dry; good for high-gravity beers.  
Best for English bitter, mild, porter, stout and barleywine ales.

### ***WL28 Edinburgh Ale***

**70-75% apparent attenuation • medium flocculation • 65-70°F fermentation range**

From McKewan's.

Produces complex, flavorful Scotch ales.

### ***WL29 German Kolsch***

**72-78% apparent attenuation • medium flocculation • 65-69°F fermentation range**

The slight amount of sulfur produced will dissipate with age and leave a clean, lager-like ale.

Best for kolsch and alt ales.

### ***WL33 Klassic Ale***

**66-74% apparent attenuation • medium flocculation • 66-70°F fermentation range**

Produces signature ester profile; does not mask hop character.

Leaves a slightly sweet malt character.

Best for bitter, mild, porter and stout ales.

Also good for Scottish ales.

### ***WL36 Dusseldorf Alt Ale***

**65-72% apparent attenuation • medium flocculation • 65-69°F fermentation range**

From Dusseldorf.

Clean, slightly sweet.

Does not accentuate hop flavor as does WL29.

### ***WL51 California Ale***

**70-75% apparent attenuation • medium-high flocculation • 66-70°F fermentation range**

More fruity than WL1 and slightly more flocculant.

Attenuation is lower, resulting in a fuller body.

### ***WL99 Super High-Gravity***

**80+% apparent attenuation • medium flocculation • 65-69°F fermentation range**

From England.

Ferments to 25% alcohol.

Malt character dominates at lower gravities.

Ester character increases with increasing gravity.

Good yeast for wines and meads.

**Flavors from this yeast vary greatly with the wort used:**

Low-gravity worts will have subtle English ale-like ester profiles.

High-gravity worts will have a more phenolic character.

Beers with 16+% alcohol taste less like beer and more like fortified wines.

**Most fermentations will stop between 12-16% alcohol unless the following is done:**

Aerate 4 times more than with a normal-gravity wort.

Pitch 4 times more yeast than normal.

Do not add the wort all at once; divide the wort into feedings and add once a day over 5 days.

Aerate (oxygen = 30 seconds / air = 10 minutes) intermittently during the first 5 days of fermentation.

Use twice the normal nutrient level, which is especially important when making wine and mead.

### ***WL300 Hefeweizen Wheat***

**72-76% apparent attenuation • low flocculation • 68-72°F fermentation range**

Produces the banana- and clove-nose traditional in German weiss.

### ***WL320 American Hefeweizen Wheat***

**70-75% apparent attenuation • low flocculation • 65-69°F fermentation range**

From Zum Uerige; used by Widmer.

Produces a characteristic, clean-flavored American hefeweizen.

Evolves some sulfur, but is an otherwise neutral fermentor.

Leaves desired cloudiness for traditional appearance.

### ***WL380 Hefeweizen IV***

**73-80% apparent attenuation • low flocculation • 66-70°F fermentation range**

Prominent clove and phenol, minimal banana.

Refreshing citrus and apricot notes; crisp and drinkable.

Less flocculent than WL300; higher sulfur production.

### ***WL400 Belgian Wit***

**74-78% apparent attenuation • low flocculation • 67-74°F fermentation range**

From Hoegaarden; used by Celis.

Slightly phenolic and tart.

### ***WL410 Belgian Wit II***

**70-75% apparent attenuation • low-medium flocculation • 67-74°F fermentation range**

Spicier and less phenolic than WL400.

Best for spice, wheat and Belgian wit ales.

### ***WL500 Trappist Ale***

**73-78% apparent attenuation • medium flocculation • 60-65°F fermentation range**

From Chimay.

Produces the distinct fruitiness and plum characteristics of Belgian trappist ales.

Excellent for high-gravity, dubbel and trippel ales.

### ***WL530 Belgian Abbey Ale***

**73-78% apparent attenuation • medium-high flocculation • 68-78°F fermentation range**

Similar to WL500, but is less fruity.

Alcohol tolerant to 15%.

Excellent for dubbel, trippel, trappist and other high-gravity Belgian ales.

### ***WL550 Belgian Ale***

**72-78% apparent attenuation • medium flocculation • 68-78°F fermentation range**

Dominant phenol and spice; less fruity WL500.

Good for Belgian saison, red, brown and wit ales.

### ***WL565 Belgian Saison Ale***

**65-75% apparent attenuation • medium flocculation • 68-75°F fermentation range**

Classic strain from Wallonia.

Produces earthy, peppery, slightly sweet and spicy notes.

With high-gravity wort, another strain may be added to complete attenuation.

### ***WL570 Belgian Golden Ale***

**75-80% apparent attenuation • low flocculation • 68-75°F fermentation range**

From East Flanders.

Notable fruit and phenolic characteristics.  
Some sulfur produced, but readily dissipates.  
Tolerant to 12% alcohol.

Versatile strain, producing light to high-gravity Belgian ales.

### ***WL715 Champagne***

**• low flocculation •**

Used for champagne, cider, dry meads and wines and to fully-attenuate barleywine ales.

Tolerates up to 17% alcohol.

### ***WL720 Sweet Mead Ale***

**medium apparent attenuation • low flocculation • 65-75°F fermentation range**

Slightly fruity.

Will tolerate up to 17% alcohol.

### ***WL800 Pilsner Lager***

**72-77% apparent attenuation • high flocculation • 50-55°F fermentation range**

From Pilsner Urquell.

Somewhat dry with a malty finish.  
Best suited for European pilsner lagers.

### ***WL802 Czech Budejovice Lager***

**75-80% apparent attenuation • medium flocculation • 50-55°F fermentation range**

Produces dry, crisp lagers with low diacetyl.

Best for Bohemian pilsner lagers.

### ***WL810 San Francisco Lager***

**65-70% apparent attenuation • high flocculation • 58-65°F fermentation range**

From Anchor.

Ferments up to 65°F while retaining lager characteristics.  
Can be fermented down to 50°F for the production of marzen, pilsner and other lagers.  
Best suited for steam lagers.

### ***WL820 Oktoberfest/Marzen Lager***

**65-73% apparent attenuation • medium flocculation • 52-58°F fermentation range**

Same as Weihenstephan 34/70

Very malty and bock-like.

It does not attenuate as fully WL830.  
Much slower in the first generation than WL830.

### ***WL830 German Lager***

**74-79% apparent attenuation • medium flocculation • 50-55°F fermentation range**

Same as Wyeast 2206 and Weihenstephan 206

One of the most widely-used lager yeasts in the world.  
Very malty, clean.

Best for pilsner, oktoberfest and marzen lagers.  
Fine for all German lagers.

### ***WL833 German Bock Lager***

**70-76% apparent attenuation • medium flocculation • 48-55°F fermentation range**

From Bavaria.

Leaves malt and hop character balanced.

Well suited for bock, dopplebock, oktoberfest and helles lagers.

Very versatile; also popular for classic American-style pilsner lagers.

### ***WL838 Southern German Lager***

**68-76% apparent attenuation • medium-high flocculation • 50-55°F fermentation range**

Strong fermentor; malty and balanced.

Produces slight sulfur and low diacetyl.

### ***WL840 American Pilsner Lager***

**75-80% apparent attenuation • medium flocculation • 50-55°F fermentation range**

Dry and clean with very slight apple fruitiness.

Minimal sulfur and diacetyl production.

Produces classic American-style lagers.

### ***WL885 Zurich Lager***

**70-80% apparent attenuation • medium flocculation • 50-55°F fermentation range**

Minimal sulfur and diacetyl production.

Can be used to produce lagers over 11% alcohol.

### ***WL920 Old Bavarian Lager***

**66-73% apparent attenuation • medium flocculation • 50-55°F fermentation range**

From Southern Germany.

Finishes malty with a slight ester profile.

Good for oktoberfest, bock and dark lagers.

### ***WL940 Mexican Lager***

**70-78% apparent attenuation • medium flocculation • 50-55°F fermentation range**

From Mexico City.

Clean with a crisp finish.

Good for light and dark Mexican lagers.

### ***A-07 German Ale***

**73-77% apparent attenuation • low flocculation • 55-66°F fermentation range**

Ferments dry and crisp, leaving a complex yet mild flavor.

Best choice for American fruit and wheat ales and for German alt and kolsch ales.

### ***A-10 American White ale***

**74-78% apparent attenuation • low flocculation • 60-72°F fermentation range**

From Zum Uerige; used by Widmer.

True top-cropper.

Dry-fermenting, with a slightly tart, crisp profile.

Top choice for American hefeweizens.

### ***A-28 London Ale II***

**73-77% apparent attenuation • medium flocculation • 60-72°F fermentation range**

From Bass Worthington Whiteshield.

A rich, mineral profile with a bold, woody, crisp character.

Best choice for stout ales.

Good choice for British pale ales.

### ***A-56 Chico Ale***

**73-77% apparent attenuation • medium flocculation • 60-72°F fermentation range**

From Sierra Nevada; same as Seibel 96.

Very well-balanced, fermenting dry and finishing soft, smooth and clean.

Excellent all-around choice; best for American pale and amber ales and British IPAs.

### ***A-84 Irish Ale***

**71-75% apparent attenuation • medium flocculation • 64-72°F fermentation range**

From Guinness.

Clean, smooth and full-bodied.

Slight residual diacetyl and fruitiness.

Best choice for stout and porter ales.

Good choice for West Coast amber ales and Scotch ales.

### ***A-98 British Ale***

**73-75% apparent attenuation • medium flocculation • 64-72°F fermentation range**

From Whitbread.

Ferments dry and crisp; slightly tart but well-balanced down to 65°F.

Good for English bitter and barleywine ales.

### ***A-99 Whitbread Ale***

**68-72% apparent attenuation • high flocculation • 64-75°F fermentation range**

Mildly malty and slightly fruity; not as tart and dry as 1098 British Ale.

Clears well without filtration.

### ***B-14 Belgian Ale***

**72-76% apparent attenuation • medium flocculation • 58-68°F fermentation range**

From Chimay.

High ester production.

Suitable for high-gravity, dubbel, trippel and barleywine ales.

### ***A-72 American Microbrewery Ale***

**72-76% apparent attenuation • high flocculation • 60-72°F fermentation range**

Used for Anchor's Liberty Ale.

Fruiter and more flocculant than 1056 American Ale yeast.

Soft, clean, slightly nutty with a slight tartness at the finish.

Good choice, after 1056, for American pale ales.

### ***A-75 Henley on Thames Ale***

**72-76% apparent attenuation • medium flocculation • 62-72°F fermentation range**

From Henley on Thames.

Rich, complex flavor profile and clean, light-malt character.

First choice for classic English bitter ales.

Good choice for English strong and stout ales.

### ***A-18 London Ale III***

**71-75% apparent attenuation • high flocculation • 64-74°F fermentation range**

From Young's.

Enhances malt and hop profiles; finishes fairly sweet.

True cropping strain; fruity, very light, soft, balanced palate.

First choice for English pale ales, second choice for stout ales.

### ***A-32 British Ale III***

**67-71% apparent attenuation • high flocculation • 65-75°F fermentation range**

Produces a malty, mildly fruity ale with good depth and complexity.

### ***A-35 British Ale II***

**73-76% apparent attenuation • high flocculation • 63-75°F fermentation range**

Typical British ale fermentation profile.

Malty flavor with clean, crisp, dry finish.

Solid choice for bitter ales and IPAs.

### ***A-38 Wissenschaftliche Station***

**73-76% apparent attenuation • high flocculation • 60-72°F fermentation range**

Same as Wissenschaftliche Station 338.

Full-bodied, complex; finishes very malty.

Produces a dense, rocky head during fermentation.

Best choice for American brown ales.

Good choice for American fruit and wheat ales.

### ***B-88 Breendonk Belgain Ale***

**73-77% apparent attenuation • low flocculation • 65-75°F fermentation range**

From Duvel.

Robust-flavored with high alcohol tolerance.

Fruity nose and palate with a dry, tart finish.

Best choice for trappist ales.

### ***A-78 Scotch Ale***

**69-73% apparent attenuation • high flocculation • 55-70°F fermentation range**

From McEwan's Export.

Ideally suited for Scotch and high-gravity ales of all types.

### ***A-42 Nordic Starkbier***

**69-73% apparent attenuation • medium flocculation • 64-74°F fermentation range**

Nordic Starkbier yeast of unknown origin.

Floral nose, malty finish.

Can be used for American-style pale and porter ales.

### ***B-62 Belgian Ale II***

**73-77% apparent attenuation • medium flocculation • 65-74°F fermentation range**

From Rochefort.

Tolerates high gravity with distinctive solvent flavor from ethanol production.

Slightly fruity with dry finish.

Good second choice for American barleywine, Belgian strong and brown ales.

### ***A-68 London Ale II***

**67-71% apparent attenuation • high flocculation • 64-72°F fermentation range**

From Fuller's.

Rich, malty character and balanced fruitiness.

So flocculant that additional aeration and agitation is needed.

An excellent choice for cask-conditioned pale and amber ales.

### ***L-07 American Megabrewery Lager***

**71-75% apparent attenuation • medium flocculation • 48-56°F fermentation range**

From Anheuser-Busch.

Dry, crisp, clean and light.

First choice for American pilsner and dark lagers.

Second choice, after 2124 Bohemian Lager, for German pilsner lagers.

### ***L-35 August Schell Lager***

**73-77% apparent attenuation • medium flocculation • 48-58°F fermentation range**

From August Schell.

Bold, complex and woody, with slight diacetyl production.

Best choice for American lagers.

### ***L-42 Denmark Lager***

**73-77% apparent attenuation • low flocculation • 46-56°F fermentation range**

Rich yet crisp and dry.

Soft, light profile that accentuates hop character.

Decent yeast for a range of American and German lagers.

### ***L-12 Steam Lager***

**72-76% apparent attenuation • high flocculation • 58-68°F fermentation range**

From Anchor Steam.

Malty profile; clears brilliantly.

Warm-fermenting; retains lager characteristics to 62°F.

Best choice for California common lagers.

### ***L-24 Czech 34/70 Lager***

**73-77% apparent attenuation • medium flocculation • 46-54°F fermentation range**

Same as Weihenstephan 34/70.

From Saaz region of Czechoslovakia.

Ferments clean and malty, with rich residual maltiness in high-gravity pilsner lagers.

Ideal choice for German and American bocks, German pilsner and oktoberfest lagers.

All-purpose choice for the rest of the lager range.

### ***L-06 Weihenstephan 206***

**73-77% apparent attenuation • medium flocculation • 48-58°F fermentation range**

Same as Weihenstephan 206.

Rich flavored, full-bodied, malty and clean.

Best choice for dunkel and export lagers.

Also suitable for munchener, bock and other lagers.

### ***L-47 Denmark Lager II***

**73-77% apparent attenuation • low flocculation • 46-56°F fermentation range**

Clean, dry flavor profile.

Often used in aggressively-hopped pilsner lagers.

Slight sulfur production; dry finish.

### ***L-72 Christian Schmidt Lager***

**70-76% apparent attenuation • high flocculation • 48-56°F fermentation range**

From the old Christian Schmidt brewery in Philadelphia.

Malty finish.

A classic traditionally used in American and light pilsner lagers.

### ***L-78 Original Pils Lager***

**70-74% apparent attenuation • high flocculation • 48-64°F fermentation range**

From Pilsner Urquell-D.

A classic from the home of the pilsner.

Dry but malty finish; sulfur produced during fermentation dissipates with conditioning.

Perfect choice for pilsner lagers.

### ***L-08 Weihenstephan 308 Lager***

**70-74% apparent attenuation • high flocculation • 48-64°F fermentation range**

Same as Wissenschaftliche Station 308.

Sometimes unstable, but smooth, soft, well-rounded and full-bodied.

Prime choice for munchener lager; second choice for oktoberfest lagers.

### ***A-65 Kolsch***

**73-77% apparent attenuation • low flocculation • 54-64°F fermentation range**

From Köln.

A hybrid of ale and lager strains.

Develops excellent maltiness, subdued fruitiness and a crisp finish.

Ferments well at moderate temperatures.

First choice for kolsch lagers; second choice for altbier.

### ***W-68 Weihenstephan Weizen***

**73-77% apparent attenuation • low flocculation • 64-70°F fermentation range**

Unique top-cropper.

Produces the classic spicy weizen character, rich in clove, vanilla, banana.

Top choice for weiss, weizenbock, and American wheat ales.

### ***M-84 Mead II***

**low apparent attenuation • 65-75°F fermentation range**

Leaves some sugars unfermented, yielding a sweet liquor.

Needs additional nutrient to ferment properly.

Second choice after 3632 Dry Mead Ale.

### ***W-33 Weizen II***

**70-76% apparent attenuation • high flocculation • 63-75°F fermentation range**

Relatively subtle flavor profile.

Sharp, tart crispness and fruity, sherry-like palate.

### ***B-63 Classic Belgian***

**73-77% apparent attenuation • low flocculation • 63-76°F fermentation range**

From classic Belgian brewery.  
Phenolic profile with subdued fruitiness.  
Excellent for wit and grand cru styles.

### ***B-22 LaChouffe***

**72-76% apparent attenuation • high flocculation • 65-85°F fermentation range**

From La Chouffe.  
Phenolics develop with higher fermentation temperatures.  
Mild fruitiness and complex, spicy character.  
Produces classic Belgian ale taste.

### ***M-32 Mead***

**high apparent attenuation • 55-75°F fermentation range**

Preferred yeast for a dry finish.  
Low foaming with little or no sulfur production.

### ***W-38 Weizen***

**73-77% apparent attenuation • low flocculation • 64-70°F fermentation range**

Produces more esters at higher temperatures.  
Second only to 3068 Weihenstephan Wheat for German weissbiers.

### ***B-87 Westmalle***

**75-80% apparent attenuation • medium flocculation • 64-78°F fermentation range**

From Westmalle.  
High-gravity, robust, top-cropper with a phenolic character.  
Ferments dry with a rich ester profile and malty palate.  
Alcohol tolerance to 12%.  
Ideal for Biere de Garde.  
Second to 1214 Belgian Ale for Belgian trappist ales.  
Second to 3944 Belgian Witbier for witbiers.

### ***B-42 Essens Wheat***

**72-76% apparent attenuation • medium flocculation • 64-74°F fermentation range**

From Essens.  
Estery with low phenol-production.  
Apple- and plum-like nose with a dry finish.

### ***B-44 Celis***

**72-76% apparent attenuation • medium flocculation • 60-75°F fermentation range**

From Hoegaarden; used by Celis.  
Tart, slightly phenolic profile.  
Alcohol tolerant.  
Produces distinctive witbiers and grand cru styles.

# YEASTS BY STYLE

Amber Ale	culture #
American	BRY96
Chico Ale	A-56
American Microbrewery	A-72
Australian	WL9
British	A-98
British II	A-35
California	WL1
California	WL51
California Pub	CL50
East Coast Alt	WL8
European	WL11
Irish	A-84
London II	A-28
Ringwood	NCYC1187
Whitbread	A-99
American Lager	culture #
August Schell	L-35
American Pilsner	WL840
Weihenstephan 206	L-06
Czech 34/70	L-24
Original Pils	L-78
German	3470
High-pressure	L36
American Megabrewery	L-07
Mauribrew	1840
Mexican	WL940
Weihenstephan 308	L-08
Christian Schmidt	L-72
Swedish	ABS4
Alt / Dusseldorf Ale	culture #
Alt	BRY335
California	WL1
California	WL51
Cooper's	1828
Dusseldorf Alt	WL36
East Coast Alt	WL8
Wissenschaftliche Station	A-38
German	A-07
German II	WL3
German Kolsch	WL29
Kolsch	L-65
Nottingham	1827

Barleywine / Strong Ale	culture #
American	BRY96
Chico	A-56
Belgian	B-14
Belgian II	B-62
Breendonk Belgian	B-88
British	A-98
California Pub	CL50
Canadian	CL260
Cooper's	1828
German	A-07
Irish	A-84
London II II	A-28
Nottingham	1827
Scotch	A-28
Super High-Gravity	WL99
Henley on Thames	A-75
Westmalle	B-87
Whitbread	A-99
Belgian Ale	culture #
Belgian	B-14
Belgian	WL550
Belgian Abbey	WL530
Belgian II	B-62
LaChouffe	W-22
Belgian Golden	WL570
Breendonk Belgian	B-88
Essens Wheat	B-42
La Chouffe Belgian	ABS3
Westmalle	B-87
Trappist	WL500

<b>Bitter Ale</b>	<b>culture #</b>
American	BRY96
Chico	A-56
Australian	ABS2
Bedford British	WL6
British	A-98
British II	A-35
Burton	WL23
Canadian	CL260
Cooper's	1828
Dry English	WL7
English	WL2
Klassic	WL33
London II II	A-28
London II	WL13
London II III	A-18
British III	A-32
Northwest Microbrewery	ABS1
Premium Bitter	WL26
Ringwood	NCYC1187
Southwold	WL25
London II	A-68
Henley on Thames	A-75
Whitbread	A-99
<b>Bock Lager</b>	<b>culture #</b>
August Schell	L-35
Weihenstephan 206	L-06
Czech 34/70	L-24
Original Pils	L-78
Denmark	L-42
Denmark II	L-47
German	3470
German	WL830
German Bock	WL833
High-pressure	L36
Christian Schmidt	L-72
Old Bavarian	WL920
American Megabrewery	L-07
Southern German	WL838
Swedish	ABS4
Zurich	WL885

<b>Brown Ale</b>	<b>culture #</b>
American	BRY96
Chico	A-56
American Microbrewery	A-72
Australian	WL9
Bedford British	WL6
British	NCYC1332
British	WL5
Burton	WL23
California	WL1
California	WL51
California Pub	CL50
Canadian	CL260
Cooper's	1828
English	WL2
Wissenschaftliche Station	A-38
European	WL11
Horseshoe Bay	1671
Irish	WL4
London II II	A-28
British III	A-32
Northwest Microbrewery	ABS1
Ringwood	NCYC1187
London II II	A-68
Whitbread	A-99
<b>Champagne / Wine</b>	<b>culture #</b>
Champagne	WL715
Champagne	1868
Super High-Gravity	WL99
<b>Dark Lager</b>	<b>culture #</b>
August Schell	L-35
Weihenstephan 206	L-06
Czech 34/70	L-24
Czech	ABS5
Original Pils	L-78
Denmark	L-42
German	3470
German	WL830
German Bock	WL833
High-pressure	L36
Mexican	WL940
Weihenstephan 308	L-08
Christian Schmidt	L-72
Old Bavarian	WL920
American Megabrewery	L-07
Southern German	WL838
Swedish	ABS4
Henley on Thames	A-75

<b>Dortmunder / Helles Lager</b>	<b>culture #</b>
August Schell	L-35
Weihenstephan 206	L-06
Czech 34/70	L-24
Original Pils	L-78
Denmark	L-42
Denmark II	L-47
German	3470
German	WL830
German Bock	WL833
High-pressure	L36
Christian Schmidt	L-72
American Megabrewery	L-07
Southern German	WL838
Swedish	ABS4
<b>Dunkel Lager</b>	<b>culture #</b>
Weihenstephan 206	L-06
Czech 34/70	L-24
German	3470
High-pressure	L36
Weihenstephan 308	L-08
Swedish	ABS4
<b>Fruit Ale</b>	<b>culture #</b>
American	BRY96
Chico	A-56
American Microbrewery	A-72
California	WL1
California Pub	CL50
Wissenschaftliche Station	A-38
European	WL11
German	A-07
<b>India Pale Ale</b>	<b>culture #</b>
American	BRY96
Chico	A-56
Australian	WL9
British	A-98
British	NCYC1332
British	WL5
British II	A-35
Burton	WL23
California	WL1
California	WL51
Cooper's	1828
English	WL2
London II	A-28
British III	A-32
Northwest Microbrewery	ABS1
Nottingham	1827
Ringwood	NCYC1187
Scotch	A-78
Henley on Thames	A-75
Whitbread	A-99

<b>Kolsch Ale</b>	<b>culture #</b>
Cooper's	1828
Wissenschaftliche Station	A-38
European	WL11
German	A-07
German II	WL3
German Kolsch	WL29
Kolsch	L-65
<b>Lambic Ale</b>	<b>culture #</b>
Cooper's	1828
<b>Marzen / Vienna Lager</b>	<b>culture #</b>
Weihenstephan 206	L-06
Czech 34/70	L-24
Steam	L-12
Czech	ABS5
Original Pils	L-78
German	WL830
German Bock	WL833
High-pressure	L36
Kolsch	L-65
Weihenstephan 308	L-08
Oktoberfest/Marzen	WL820
Southern German	WL838
<b>Mead</b>	<b>culture #</b>
Mead	M-32
Super High-Gravity	WL99
Mead II	M-84
Sweet Mead	WL720
<b>Mild Ale</b>	<b>culture #</b>
Dry English	WL7
Klassic	WL33
Premium Bitter	WL26
<b>Munchener Lager</b>	<b>culture #</b>
Weihenstephan 206	L-06
Czech 34/70	L-24
German	3470
German Bock	WL833
High-pressure	L36
Weihenstephan 308	L-08
<b>Oktoberfest Lager</b>	<b>culture #</b>
Weihenstephan 206	L-06
Czech 34/70	L-24
Czech	ABS5
Original Pils	L-78
German	3470
German	WL830
High-pressure	L36
Weihenstephan 308	L-08
Oktoberfest/Marzen	WL820
Old Bavarian	WL920
Southern German	WL838

<b>Pale Ale</b>	<b>culture #</b>
American	BRY96
Chico	A-56
American Microbrewery	A-72
Australian	ABS2
Australian	WL9
Bedford British	WL6
British	A-98
British	WL5
British II	A-35
California	WL1
California	WL51
California Pub	CL50
Canadian	CL260
Cooper's	1828
German II	WL3
Irish	WL4
London II	A-28
London II	WL13
London II III	A-18
British III	A-32
Northwest Microbrewery	ABS1
Nottingham	1827
Old Danish	1677
Ringwood	NCYC1187
Southwold	WL25
London II	A-68
Superbrau	1676
Nordic Starkbier	A-42
Whitbread	A-99
<b>Pilsner Lager</b>	<b>culture #</b>
American Pilsner	WL840
Czech 34/70	L-24
Czech	ABS5
Czech Budejovice	WL802
Original Pils	L-78
Denmark	L-42
German	3470
German	WL830
High-pressure	L36
Weihenstephan 308	L-08
American Megabrewery	L-07
Pilsner	WL800
Southern German	WL838
Swedish	ABS4

<b>Porter Ale</b>	<b>culture #</b>
American	BRY96
Chico	A-56
American Microbrewery	A-72
Bedford British	WL6
British	NCYC1332
British	WL5
British II	A-35
Burton	WL23
California	WL1
California	WL51
Canadian	CL260
Dry English	WL7
East Coast Alt	WL8
English	WL2
Horseshoe Bay	1671
Irish	A-84
Irish	WL4
Klassic	WL33
London II	A-28
London II III	A-18
British III	A-32
Premium Bitter	WL26
Ringwood	NCYC1187
London II	A-68
Henley on Thames	A-75
Whitbread	A-99
<b>Saison Ale</b>	<b>culture #</b>
Belgian	B-14
Belgian II	B-62
LaChouffe	W-22
Belgian Saison	WL565
Breendonk Belgian	B-88
Essens Wheat	B-42
La Chouffe Belgian	ABS3
Scotch	A-78
Westmalle	B-87
<b>Scotch Ale</b>	<b>culture #</b>
American	BRY96
American	A-56
Australian	ABS2
Cooper's	1828
Edinburgh	WL28
Irish	A-84
Klassic	WL33
Northwest Microbrewery	ABS1
Scotch	A-78
<b>Steam Lager</b>	<b>culture #</b>
Steam	L-12
High-pressure	L36
San Francisco	WL810

<b>Stout Ale</b>	<b>culture #</b>
American	BRY96
American	A-56
American II	A-72
British	A-98
British	NCYC1332
British	WL5
British II	A-35
Burton	WL23
California	WL1
California	WL51
Cooper's	1828
Dry English	WL7
English	WL2
Horseshoe Bay	1671
Irish	A-84
Irish	WL4
Klassic	WL33
London II	A-28
London	WL13
London III	A-18
Premium Bitter	WL26
Henley on Thames	A-75
Whitbread	A-99
<b>Trappist Ale</b>	<b>culture #</b>
Belgian	B-14
Belgian II	B-62
Breendonk Belgian	B-88
Essens Wheat	B-42
Celis	B-44
Classic Belgian	B-63
Westmalle	B-87
Trappist	WL500
<b>Weiss Ale</b>	<b>culture #</b>
Essens Wheat	B-42
German Wheat	68
Weizen II	W-33
Hefeweizen IV	WL380
Weihenstephan Weizen	W-68
Weizen	W-38

<b>Weizen Ale</b>	<b>culture #</b>
Hefeweizen	WL300
Hefeweizen IV	WL380
Weizen	W-38
<b>Weizenbock Ale</b>	<b>culture #</b>
Essens Wheat	B-42
German Wheat	68
Weizen II	W-33
Westmalle	B-87
Weihenstephan Weizen	W-68
Weizen	W-38
<b>Wheat Ale</b>	<b>culture #</b>
American	BRY96
American	A-56
American Hefeweizen	WL320
American White	A-10
American White	CL980
Essens Wheat	B-42
Celis	B-44
Belgian Wit II	WL410
Wissenschaftliche Station	A-38
German	A-07
German Wheat	68
Weizen II	W-33
Hefeweizen IV	WL380
Westmalle	B-87
Weihenstephan Weizen	W-68
Weizen	W-38
<b>Witbier Ale</b>	<b>culture #</b>
Belgian	WL550
Essens Wheat	B-42
Celis	B-44
Belgian Wit	WL400
Belgian Wit II	WL410
Classic Belgian	B-63
La Chouffe Belgian	ABS3
Westmalle	B-87

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