

The Brewing Science Institute

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Yeast

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Phone: 719-460-0418 or 719-482-4895

OUR PRICES

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	---	---	---	---	---	---	\$100	---	---	\$130	\$190	\$265	\$320	\$375
pitchable	\$85	\$100	\$115	\$125	\$145	\$160	\$185	\$210	\$245	\$265	\$390	\$525	\$665	\$800

WHAT YOU MIGHT PAY ELSEWHERE

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	\$101	\$145	---	---	---	---	\$212	---	---	\$296	\$486	\$648	\$826	\$1011

OVERNIGHT SHIPPING - CALL FOR QUOTE

Starter quantities provide 10 million cells/ml for a wort 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.

Lager yeast and worts greater than 16 degrees Plato require higher pitch rates. Call for guidelines.

ARE YOU ORDERING ENOUGH WORT?

Since no two worts are created equal, please order yeast quantity based on the original gravity of the wort being produced. BSI Pitch-rate Guidelines...

Ales: less than 16 °Plato -- pitch 1million cells per ml per °Plato.

Lagers: less than 16°Plato -- pitch 1.5 million cells per ml per °Plato

Ales or Lagers: greater than 16 °Plato -- add an additional 0.5 million cells per ml per °Plato to the above pitch-rates.

When brewing with simple sugars (candy sugar, etc.) -- add an additional 0.5 million cells per ml per °Plato to the above pitch-rates. Please call if you would like help with suggested pitch-rates.



Sorry ... we don't take American Express or Discover

COMPLETE YEAST LIST

Augustiner Lager

72-74% apparent attenuation • medium flocculation • 52-62°F fermentation range
From the famous brewery in Munich. Low diacetyl and sulphur production.

Andechs Lager

72-74% apparent attenuation • medium flocculation • 50-54°F fermentation range
From the famous brewery in Herrsching

Andechs Weizen

73-77% apparent attenuation • low flocculation • 64-70°F fermentation range
Produces a rich spicy weizen character, rich in clove, vanilla, banana.
Great choice for weiss, weizenbock, and American wheat ales.

Ettal Lager

• no specifications available •
From the famous Abbey brewery in Bavaria. Germany

Weltenburg Lager

• no specifications available •
From the famous Benedictine Monastery brewery in Bavaria, Germany

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 a German Hefebank.
Top choice for weiss, weizenbock, and American wheat ales.

1827 *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 fermenter. 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 German 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 Belgian Ale

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

Brettanomyces bruxellensis var. Drei

Highly aromatic brett strain. Sourness takes extensive aging to produce

Brettanomyces bruxellensis

Medium intensity Brett character. Classic strain used in secondary fermentation for Belgian style beers and lambics

Brettanomyces lambicus

High intensity Brett character. Know to produce the “horsey” aroma characteristic of Brettanomyces yeast.
Classic strain used in secondary fermentation for Belgian style beers and lambics.

Brettanomyces clausenii

Low intensity Brett character

Lactobacillus delbrueckii

A lactobacillus bacteria that produces a clean lactic sourness

BSI-96 Ale

High apparent attenuation • medium flocculation • 66-72°F fermentation range
From America
Yields a clear beer with a clean flavor.

BSI-264 English Ale

Medium apparent attenuation • med. to high flocculation • 66-72°F fermentation range
From England. Yields a clear beer.
Produces a clean ale-like profile with a slightly estery, nutty character.

BSI-335 German Alt

• no specifications available •
The original alt from the German 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.

1187 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.

1332 British Ale

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

Fast and reliable, leaving a beautifully-clear beer.

Not to be confused with A-32 (WY1332) Northwest Ale.*

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-18 London Ale III

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

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-24 **Saison**

68% apparent attenuation • low flocculation • 70-85°F fermentation range
Classic farmhouse ale yeast. Spicy and complex aromatics including bubble gum.
Tart and dry on palate with mild fruit. Finishes crisp, mildly acidic.
Benefits from elevated fermentation temperatures. Usually slow to attenuate.

A-28 **London Ale II**

73-77% apparent attenuation • medium flocculation • 60-72°F fermentation range
From Worthington Whiteshield. A rich, mineral profile with a bold, woody, crisp character.
Best choice for stout ales. Good choice for British pale 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 **Old German Ale**

73-76% apparent attenuation • high flocculation • 60-72°F fermentation range
Same source 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.

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.

A-56 **Chico Ale**

73-77% apparent attenuation • medium flocculation • 60-72°F fermentation range
Same source as **BSI-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 IPA's.

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.

A-68 **London Ale II**

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

A-69 Timothy Taylor Ale

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

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.

A-72 American Microbrewery Ale

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

Sourced from San Francisco. Fruitier and more flocculant than A-56 American Ale yeast.

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

Good choice, after A-56, 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-78 Scotch Ale

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

From a famous Scottish brewery. Ideally suited for Scotch and high-gravity ales of all types.

A-84 Irish Ale

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

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

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 A-98 British Ale.

Clears well without filtration.

B-14 Belgian Ale

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

From a Trappist brewery. High ester production.

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

B-22 LaChouffe

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

Phenolics develop with higher fermentation temperatures.

Mild fruitiness and complex, spicy character.

Produces classic Belgian ale taste.

B-42 *Essens Wheat*

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

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 the same source as Celis.
Tart, slightly phenolic profile. Alcohol tolerant.
Produces distinctive witbiers and grand cru styles.

B-62 *Belgian Ale II*

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

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.

B-63 *Classic Belgian*

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

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

B-64 *Canadian/Belgian Ale*

75-79% apparent attenuation • medium flocculation • 65-80°F fermentation range

This strain has a classic profile producing mild phenolics which increase with higher fermentation temperatures. It has a low ester profile with a dry, slightly tart finish. This strain is alcohol tolerant while producing complex & well balanced beers.

B-73 *Roselare Blend*

80+% apparent attenuation • Variable flocculation • 65-85°F fermentation Temp

Our blend of lambic cultures produce beer with a complex, earthy profile and a distinctive pie cherry sourness. Aging up to 18 months is required for a full flavor profile and acidity to develop. This blend will produce a very dry beer due to the super-attenuative nature of the mixed cultures.

B-82 *Belgian Sour Ale*

74-79% Apparent attenuation • medium flocculation • 65-80° F fermentation range

Spicy, phenolic and tart in the nose. Very tart and dry on the palate. Phenols and esters well balanced, with a very dry and complex finish. High acid producer.

B-87 *Trappist Ale*

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

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 B-14 Belgian Ale for Belgian trappist ales.
Second to B-44 Belgian Wit for witbiers.

B-88 Breendonk Belgian Ale

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

Robust-flavored with high alcohol tolerance.
Fruity nose and palate with a dry, tart finish.
Best choice for Strong golden ales.

L-06 German 206 Lager

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

Rich flavored, full-bodied, malty and clean.
Best choice for dunkel and export lagers.
Also suitable for munchener, bock and other lagers.

L-07 American Megabrewery Lager

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

Dry, crisp, clean and light.
First choice for American pilsner and dark lagers.
Second choice, after L-24 Czech34/70 Lager, for German pilsner lagers.

L-08 German 308 Lager

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

Same source as Wissenschaftliche Station 308.
Sometimes unstable, but smooth, soft, well-rounded and full-bodied.
Prime choice for munchener lager; second choice for oktoberfest lagers.

L-12 Common Lager

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

Sourced from a famous American brewery. 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 German 34/70 lager.
From Saaz region of the Czech Republic.
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-33 Oktoberfest Lager

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

Produces a rich, malty, complex and full bodied Oktoberfest style beer. Attenuates well while still leaving plenty of malt character and mouthfeel. Low in sulfur production.

L-35 August Schell Lager

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

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-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

A classic from the home of the pilsner. Dry but malty finish;
sulfur produced during fermentation dissipates with conditioning.

Perfect choice for pilsner lagers.

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.

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.

S-11 **French Saison**

77-83% apparent attenuation • low flocculation • 65-77°F fermentation Temp

Produces saison or farmhouse style beers that are highly aromatic with clean, citrus-esters, peppery and spicy with no earthiness and low phenols. This strain enhances the use of spices and aroma hops, and is extremely attenuative but leaves an unexpected silky and rich mouthfeel in a very dry finished beer.

Very high alcohol tolerance

S-24 **Saison**

Attenuation: 76-80% • low flocculation • 70-95°F fermentation range

Classic farmhouse ale yeast. Spicy and complex aromatics including bubble gum. Very tart and dry on palate with mild fruit. Finishes crisp and mildly acidic. Benefits from elevated fermentation temperatures.

This strain is notorious for a rapid and vigorous start to fermentation, but then doesn't reach T.G.

Fermentation will eventually finish, given time and warm temperatures.

Very high alcohol tolerance

S-25 ***Bier de Garde***

74-79% apparent attenuation • low flocculation • 70-95°F fermentation range

Low to moderate ester production with subtle spiciness. Malty and full on the palate with initial sweetness.
Finishes dry and slightly tart. Ferments well with no sluggishness.
Very high alcohol tolerance

S-26 ***Farmhouse Ale***

74-79% apparent attenuation • variable flocculation • 70-95°F fermentation range

This strain produces complex esters balanced with earthy/spicy notes. Slightly tart and dry with a peppery finish. A perfect strain for farmhouse ales and saisons.
Very high alcohol tolerance

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.

W-38 ***Weizen***

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

Produces more esters at higher temperatures.
Second only to W-68 Wheat for German weissbiers.

W-68 ***German 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.

W 177 ***Kölsch***

the classic strain used for the production of Kölsch beers, with a light fruity estery taste and character with lower Amyl-alcohol contents. Similar to the alt beer yeasts this yeast strain can be fermented with high or low temperatures. The Diacetyl degradation is, especially by higher temperatures than 20 °C as good as complete.

BSI-1 ***American Ale 1***

High apparent attenuation • medium flocculation • 64-74°F fermentation range.

Clean neutral flavor. Good for a wide variety of ales
Compares to WLP001 California Ale**

BSI-2 ***English Ale 1***

Low apparent attenuation • high flocculation • 64-73°F fermentation range

Classic ESB profile.
Compares to WLP002 English Ale**

BSI-3 ***German Ale 1***

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

Clean, but with more ester production than BSI-29.
Good for German Kölsch and Alt.
Compares to WLP003 German Ale**

BSI-4 **Irish Ale**

Medium apparent attenuation • **high flocculation** • **65-72°F** fermentation range
Clean with a light fruitiness.
Best suited for Irish ales and English stout, porter, brown and red ales.
Compares to WLP004 Irish Ale**

BSI-5 **English Ale 2**

Medium apparent attenuation • **high flocculation** • **64-74°F** fermentation range
From Ringwood. Produces classic English maltiness.
Excellent for all non-filtered ales.
Compares to WLP005 British Ale**

BSI-6 **English Ale 3**

High apparent attenuation • **high flocculation** • **66-72°F** fermentation range
Ferments to dryness.
Distinctive English ester profile.
Compares to WLP006 Bedford British Ale**

BSI-7 **Dry English Ale 4**

High to Very High apparent attenuation • **high flocculation** • **64-72°F** fermentation range
Classic ESB profile; clean and highly-attenuative.
Well-suited for high gravity ales.
Compares to WLP007 Dry English Ale**

BSI-8 **American Ale 2**

Medium apparent attenuation • **high flocculation** • **68-72°F** fermentation range
Clean with low-ester profile.
Compares to WLP008 East Coast Ale**

BSI-9 **Australian Ale**

Medium apparent attenuation • **high flocculation** • **66-72°F** fermentation range
Clean and malty with a pleasant, bready ester.
Compares to WLP009 Australian Ale**

BSI-11 **German Ale 2**

Low apparent attenuation • **medium flocculation** • **62-72°F** fermentation range
Low ester, low sulfur.
Good for alt and kölsch styles.
Compares to WLP011 European Ale**

BSI-13 **English Ale 5**

Low to Med. apparent attenuation • **medium flocculation** • **64-72°F** fermentation range
Dry and malty with a complex but subtle esters.
Less flocculant than **BSI-2** and **BSI-5**.
Compares to WLP013 London Ale**

BSI-22 **English Ale 6**

Med. To High apparent attenuation • **medium to high flocculation** • **66-72°F** fermentation range
Flavorful English style yeast. Produces a slightly fruity character.
Good top fermenting/top cropping strain,
Compares to WLP022 Essex Ale**

BSI-23 English Ale 7

Medium apparent attenuation • medium flocculation • 64-72°F fermentation range

Complex fruity flavors.

Good for all English ales.

Compares to WLP023 Burton Ale**

BSI-25 English Ale 8

Medium apparent attenuation • medium flocculation • 64-75°F fermentation range

Produces complex fruit esters.

Great for British bitter and pale ales.

Compares to WLP025 Southwold Ale**

BSI-26 English Ale 9

Medium apparent attenuation • medium flocculation • 68-72°F fermentation range

Mild, complex, estery.

Good for high-gravity beers.

Compares to WLP026 Premium Bitter**

BSI-28 Scottish Ale

Medium apparent attenuation • medium flocculation • 58-70°F fermentation range

Produces complex Scotch ales.

Compares to WLP028 Edinburgh Ale**

BSI-29 Kölsch Ale

High apparent attenuation • medium flocculation • 64-68°F fermentation range

Produces a clean, lager-like ale.

Best for kolsch and alt ales.

Compares to WLP029 German Kolsch**

BSI-36 Alt

Low apparent attenuation • medium flocculation • 56-66°F fermentation range

From Dusseldorf.

Clean, slightly sweet.

Compares to WLP036 Dusseldorf Alt Ale**

BSI-41 American Ale 3

Low apparent attenuation • high flocculation • 66-70°F fermentation range

Good yeast for English style ales including milds, bitters, IPA, porters, and English style stouts.

Compares to WLP041 Pacific Ale**

BSI-51 American Ale 5

Medium apparent attenuation • medium-high flocculation • 64-72°F fermentation range

More fruity than **BSI-1** and slightly more flocculant.

Compares to WLP051 California Ale V**

BSI-72 French Ale

Medium apparent attenuation • med-high to high flocculation • 64-70°F fermentation range

A very malty and clean strain

Appropriate for Bier de Garde or other French ales.

Compares to WLP072 French Ale**

BSI-85 English Ale 10 Blend

Medium apparent attenuation • med-high flocculation • 66-72°F fermentation range

A complex blend of English Ale strains.

Good yeast blend for English Pale Ale, Bitter, Porter, Stout, and India Pale Ale.

Compares to WLP085 English Ale Blend**

BSI-99 Tom Hardy Ale

High apparent attenuation • medium flocculation • 66-70°F fermentation range

From England. Good for high alcohol fermentations

Compares to WLP099 Super High Gravity**

BSI-300 HefeWeizen 1

Medium apparent attenuation • low flocculation • 64-70°F fermentation range

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

Compares to WLP300 HefeWeizen**

BSI-320 HefeWeizen 2

Medium apparent attenuation • low flocculation • 64-68°F fermentation range

Original source Zum Uerige; used by Widmer.

Produces a clean-flavored American hefeweizen.

Compares to WLP320 American Hefeweizen**

BSI-351 HefeWeizen 3

High apparent attenuation • low flocculation • 64-70°F fermentation range

This strain produces a classic German-style wheat beer, with moderately spicy flavors.

Compares to WLP351 Bavarian Hefeweizen**

BSI-380 HefeWeizen 4

High apparent attenuation • low flocculation • 64-74°F fermentation range

Prominent clove and phenol, minimal banana.

Less flocculent than **BSI-300**.

Compares to WLP380 Hefeweizen IV**

BSI-400 Belgian White Ale 1

High apparent attenuation • low flocculation • 64-75°F fermentation range

Fruity, phenolic and slightly citric.

Compares to WLP400 Belgian Wit**

BSI-410 Belgian White Ale 2

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

Spicier and less phenolic than **BSI-400**.

Best for spiced and Belgian wit ales.

Compares to WLP410 Belgian Wit II**

BSI-500 Trappist Ale 1

High apparent attenuation • medium flocculation • 58-68°F fermentation range

Produces the rich, distinct, ripe fruitiness.

Excellent for high-gravity, dubbel and trippel ales.

Compares to WLP500 Trappist Ale**

BSI-510 Trappist Ale 2

High apparent attenuation • medium flocculation • 66-71°F fermentation range

A high gravity, Trappist style ale yeast. Produces dry beer with slight tart finish. Excellent yeast for high gravity beers, Belgian ales, dubbels and trippels.

Compares to WLP510 Bastogne Belgian**

BSI-515 Belgian Ale 1

High apparent attenuation • medium flocculation • 66-70°F fermentation range

Clean, almost lager like Belgian type ale yeast.

Compares to WLP515 Antwerp Ale**

BSI-530 Trappist Ale 3

High apparent attenuation • medium-high flocculation • 64-78°F fermentation range

Similar to **BSI-500**, but is less fruity. Alcohol tolerant.

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

Compares to WLP530 Belgian Abbey Ale**

BSI-540 Trappist Ale 4

High to Very High apparent attenuation • medium flocculation • 66-74°F fermentation range

An authentic Trappist style yeast. Use for Belgian style ales, dubbels, and Belgian specialty beers. Medium fruitiness. Alcohol tolerance is high

Compares to WLP540 Abbey IV Ale**

BSI-550 Belgian Ale 3

High apparent attenuation • medium flocculation • 70-80°F fermentation range

Dominant phenol and spice; moderate fruitiness. Good for all Belgian style ales.

Compares to WLP550 Belgian Ale**

BSI-565 Saison

Med. To High apparent attenuation • medium flocculation • 68-90°F fermentation range

Produces earthy, peppery and spicy notes

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

Compares to WLP565 Belgian Saison I**

BSI-566 Saison 2

High to Very High apparent attenuation • medium flocculation • 68-78°F fermentation range

Saison strain with more fruity ester production than with **BSI-565**. Medium clove flavor and aroma.

Ferments faster and stronger than **BSI-565**.

Compares to WLP566 Belgian Saison II**

BSI-570 Belgian Ale 4

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

Rich fruit and phenolic characteristics.

Tolerant to 12% alcohol.

Good for light to high-gravity Belgian ales.

Compares to WLP570 Belgian Golden Ale**

BSI-575 Belgian Ale Blend 5

High apparent attenuation • medium flocculation • 68-72°F fermentation range

A blend of Trappist and one Belgian ale type yeast.

Compares to WLP575 Belgian Style Blend**

BSI-715 Champagne

High apparent attenuation • low flocculation • 45-95°F fermentation range

Used with high alcohol beers and to bottle condition sour beers.

Tolerates up to 17% alcohol.

Compares to WLP715 Champagne**

BSI-800 Czech Lager 1

Med. To High apparent attenuation • high flocculation • 48-60°F fermentation range

Original Czech Pilsner Lager strain.

Somewhat dry with a malty finish.

Compares to WLP800 Pilsen Lager**

BSI-802 Czech Lager 2

High apparent attenuation • medium flocculation • 48-55°F fermentation range

Produces dry, crisp lagers with low diacetyl.

Best for Bohemian pilsner lagers.

Compares to WLP802 Czech Budejovice Lager**

BSI-810 San Francisco Lager

Medium apparent attenuation • high flocculation • 58-68°F fermentation range

Ferments up to 68°F while retaining lager characteristics.

Can be fermented down to 50°F for the production of other lagers.

Best suited for steam-style lagers.

Compares to WLP810 San Francisco Lager**

BSI-820 German Lager 1

Low apparent attenuation • medium flocculation • 48-58°F fermentation range

Same source as W- 206. Very malty.

Compares to WLP820 Oktoberfest/Marzen Lager**

BSI-830 German Lager 2

High apparent attenuation • medium flocculation • 48-54°F fermentation range

Same source as W-34/70 German Lager. One of the most widely-used lager yeasts in the world.

Very authentic German lager yeast.

Compares to WLP830 German Lager**

BSI-833 German Lager 3

Med. To High apparent attenuation • medium flocculation • 48-54°F fermentation range

From Bavaria. Leaves malt and hop character balanced.

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

Compares to WLP833 German Bock Lager**

BSI-838 German Lager 4

Medium apparent attenuation • medium-high flocculation • 48-62°F fermentation range

Malty and balanced lager flavor.

Compares to WLP838 Southern German Lager**

BSI-840 American Lager

High apparent attenuation • medium flocculation • 48-56°F fermentation range

Dry and clean with very slight tart fruitiness.

Produces classic American-style lagers.

Compares to WLP840 American Pilsner Lager**

BSI-885 Swiss Lager

High apparent attenuation • medium flocculation • 50-56°F fermentation range

From famous Zurich brewery.

Can be used to produce lagers over 11% alcohol.

Compares to WLP885 Zurich Lager**

BSI-920 German Lager 5

Low to Med. apparent attenuation • medium flocculation • 46-56°F fermentation range

From Southern Germany.

Good for Oktoberfest, bock and dark lagers.

Compares to WLP920 Old Bavarian Lager**

BSI-940 Mexican Lager

Med. To High apparent attenuation • medium flocculation • 50-58°F fermentation range

Clean with a crisp finish.

Good for light and dark Mexican lagers.

Compares to WLP940 Mexican Lager**

ATTENUATION RANGE CHART	
LOW	63% - 70%
MEDIUM	68% - 75%
HIGH	72% - 80%
VERY HIGH	80%+






BSI stands behind its product. All yeast products are tested before release. While responsible for its products, BSI will not cover wholesale or retail cost of beer nor any other ingredient costs, services, labor expense, etc. where a BSI product is concerned.

The Brewing Science Institute (BSI) is not associated with White Labs or Wyeast Laboratories, Inc.

**WY yeast numbers are the property of Wyeast Laboratories*

***WLP yeast numbers are the property of White Labs*

PRODUCTS

-  **Media in 2 days**
-  **30 sterile pre-poured plates.**
-  **LMDA and Wort 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. 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

-  **Sample 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**

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 - \$50

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

BSI 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 website order form & we will call you to collect credit card info






SHIP VIA NEXT-DAY SERVICE TO...

BSI
601 W Midland Ave
Woodland Park, CO 80863

>> Allow carrier to drop package **without** a delivery signature <<

PHONE: 719-482-4895 or 719-460-0418

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 fermenter-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, sterile pipette, an alcohol swab and essential tips on post-fermentation handling.

OVERNIGHT SHIPPING - CALL FOR QUOTE

Starter quantities provide 10 million cells/ml for a wort 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.

Lager yeast and worts greater than 16 degrees Plato require higher pitch rates. Call for guidelines.

YEASTS BY STYLE

Amber Ale	culture #
American Ale	BSI-96
Chico Ale	A-56
American Microbrewery	A-72
Australian	BSI-9
British	A-98
British II	A-35
American Ale 1	BSI-1
American Ale 5	BSI-51
California Pub	CL50
American Ale 2	BSI - 8
German Ale 2	BSI-11
Irish Ale	A-84
London II	A-28
Ringwood	1187
Whitbread	A-99
American Lager	culture #
August Schell	L-35
American Lager	BSI-840
German 206 Lager	L-06
Czech 34/70 Lager	L-24
Original Pils	L-78
German Lager	3470
American Megabrewery	L-07
Mexican Lager	BSI-940
German 308 Lager	L-08
Christian Schmidt	L-72
Swedish	ABS4
Alt / Dusseldorf Ale	culture #
German Alt	BSI-335
American Ale 1	BSI-1
American Ale 5	BSI-51
Alt	BSI-36
American Ale 2	BSI-8
Old German Ale	A-38
German Ale	A-07
German Ale 1	BSI-3
Kölsch Ale	BSI-29
Kölsch	A-65

Barleywine / Strong Ale	culture #
American Ale	BSI-96
Chico	A-56
Belgian	B-14
Belgian II	B-62
Breendonk Belgian	B-88
British	A-98
California Pub	CL50
Canadian Ale	CL260
German	A-07
Irish	A-84
London II	A-28
Scotch	A-28
Tom Hardy Ale	BSI-99
Henley on Thames	A-75
Westmalle	B-87
Whitbread	A-99
Belgian Ale	culture #
Belgian	B-14
Belgian Ale 3	BSI-550
Trappist Ale 3	BSI-530
Belgian II	B-62
LaChouffe	B-22
Belgian Ale 4	BSI-570
Breendonk Belgian	B-88
Essens Wheat	B-42
La Chouffe Belgian	ABS3
Trappist	B-87
Trappist Ale 1	BSI-500

Bitter Ale	culture #
American Ale	BSI-96
Chico	A-56
Australian Ale	ABS2
English Ale 3	BSI - 6
British	A-98
British II	A-35
English Ale 7	BSI-23
Canadian Ale	CL260
Dry English Ale 4	BSI-7
English Ale 1	BSI-2
London II	A-28
English Ale 5	BSI-13
London III	A-18
British III	A-32
Northwest Microbrewery	ABS1
English Ale 9	BSI-26
Ringwood	1187
English Ale 8	BSI-25
London II	A-68
Henley on Thames	A-75
Whitbread	A-99
Bock Lager	culture #
August Schell	L-35
German 206 Lager	L-06
Czech 34/70 Lager	L-24
Original Pils	L-78
Denmark Lager	L-42
Denmark II Lager	L-47
German Lager	3470
German Lager 2	BSI-830
German Lager 3	BSI-833
Christian Schmidt	L-72
German Lager 5	BSI-920
American Megabrewery	L-07
German Lager 4	BSI-838
Swedish	ABS4
Swiss Lager	BSI-885

Brown Ale	culture #
American Ale	BSI-96
Chico	A-56
American Microbrewery	A-72
Australian	BSI-9
English Ale 3	BSI-6
British	1332
English Ale 2	BSI-5
English Ale 7	BSI-23
American Ale 1	BSI-1
American Ale 5	BSI-51
California Pub	CL50
Canadian	CL260
English Ale 1	BSI-2
Old German Ale	A-38
German Ale 2	BSI-11
Irish Ale	BSI-4
London II	A-28
British III	A-32
Northwest Microbrewery	ABS1
Ringwood	1187
London II	A-68
Whitbread	A-99
Champagne / Wine	culture #
Champagne	BSI-715
Champagne	1868
Tom Hardy	BSI-99
Dark Lager	culture #
August Schell	L-35
W- 206 Lager	L-06
Czech 34/70 Lager	L-24
Czech Lager	ABS5
Original Pils	L-78
Denmark Lager	L-42
German Lager	3470
German Lager 2	BSI-830
German Lager 3	BSI-833
Mexican Lager	BSI-940
W-308 Lager	L-08
Christian Schmidt	L-72
German Lager 5	BSI-920
American Megabrewery	L-07
German Lager 4	BSI-838
Swedish	ABS4
Henley on Thames	A-75

Dortmunder / Helles Lager	culture #
August Schell	L-35
W-206 Lager	L-06
Czech 34/70 Lager	L-24
Original Pils	L-78
Denmark	L-42
Denmark II	L-47
German Lager	3470
German Lager 2	BSI-830
German Lager 3	BSI-833
Christian Schmidt	L-72
American Megabrewery	L-07
German Lager 4	BSI-838
Swedish	ABS4
Dunkel Lager	culture #
W-206 Lager	L-06
Czech 34/70	L-24
German Lager	3470
W-308 Lager	L-08
Swedish Lager	ABS4
Fruit Ale	culture #
American Ale	BSI-96
Chico Ale	A-56
American Microbrewery	A-72
American Ale 1	BSI-1
California Pub	CL50
Old German Ale	A-38
German Ale 2	BSI-11
Alt	A-07
India Pale Ale	culture #
American Ale	BSI-96
Chico Ale	A-56
Australian Ale	BSI-9
British	A-98
British	1332
English Ale 2	BSI-5
British II	A-35
English Ale 7	BSI-23
American Ale 1	BSI-1
American Ale 5	BSI-51
English Ale 1	BSI-2
London II	A-28
British III	A-32
Northwest Microbrewery	ABS1
Ringwood	1187
Scotch	A-78
Henley on Thames	A-75
Whitbread	A-99

Kölsch Ale	culture #
Old German Ale	A-38
American Ale 1	BSI- 1
German	A-07
German Ale 1	BSI-3
Kölsch	BSI-29
Kölsch	A-65
Märzen / Vienna Lager	culture #
W-206 Lager	L-06
Czech 34/70	L-24
Steam	L-12
Czech	ABS5
Original Pils	L-78
German Lager 2	BSI-830
German Lager 3	BSI-833
Kölsch	A-65
W-308 Lager	L-08
German Lager 1	BSI-820
German Lager 4	BSI-838
Mead	culture #
Mead	M-32
Tom Hardy	BSI-99
Mead II	M-84
Sweet Mead	BSI-720
Mild Ale	culture #
Dry English Ale 4	BSI-7
English Ale 9	BSI-26
Munchener Lager	culture #
W-206 Lager	L-06
Czech 34/70 Lager	L-24
German Lager	3470
German Lager 3	BSI-833
W-308 Lager	L-08
Oktoberfest Lager	culture #
W-206 Lager	L-06
Czech 34/70 Lager	L-24
Czech Lager	ABS5
Original Pils	L-78
German Lager	3470
German Lager 2	BSI-830
W-308 Lager	L-08
German Lager 1	BSI-820
German Lager 5	BSI-920
German Lager 4	BSI-838

Pale Ale	culture #
American Ale	BSI-96
Chico Ale	A-56
American Microbrewery	A-72
Australian	ABS2
Australian Ale	BSI-9
English Ale 3	BSI-6
British	A-98
English Ale 2	BSI-5
British II	A-35
American Ale 1	BSI-1
American Ale 5	BSI-51
California Pub	CL50
Canadian	CL260
German Ale 1	BSI-3
Irish Ale	BSI-4
London II	A-28
English Ale 5	BSI-13
London II III	A-18
British III	A-32
Northwest Microbrewery	ABS1
Ringwood	1187
English Ale 8	BSI-25
London II	A-68
Nordic Starkbier	A-42
Whitbread	A-99
Pilsner Lager	culture #
American Lager	BSI-840
Czech 34/70 Lager	L-24
Czech Lager	ABS5
Czech Lager 2	BSI-802
Original Pils	L-78
Denmark Lager	L-42
German Lager	3470
German Lager 2	BSI-830
W-308 Lager	L-08
American Megabrewery	L-07
Czech Lager 1	BSI-800
German Lager 4	BSI-838
Swedish Lager	ABS4

Porter Ale	culture #
American Ale	BSI-96
Chico	A-56
American Microbrewery	A-72
English Ale 3	BSI-6
British	1332
English Ale 2	BSI-5
British II	A-35
English Ale 7	BSI-23
American Ale 1	BSI-1
American Ale 5	BSI-51
Canadian Ale	CL260
Dry English Ale 4	BSI-7
American Ale 2	BSI-8
English Ale 1	BSI-2
Irish	A-84
Irish Ale	BSI-4
London II	A-28
London II III	A-18
British III	A-32
English Ale 9	BSI-26
Ringwood	1187
London II	A-68
Henley on Thames	A-75
Whitbread	A-99
Saison Ale	culture #
Belgian	B-14
Belgian II	B-62
LaChouffe	B-22
Saison	BSI-565
Breendonk Belgian	B-88
Essens Wheat	B-42
La Chouffe Belgian	ABS3
Scotch	A-78
Trappist	B-87
Scotch Ale	culture #
American Ale	BSI-96
Chico Ale	A-56
Australian Ale	ABS2
Scottish Ale	BSI-28
Irish	A-84
Northwest Microbrewery	ABS1
Scotch	A-78
Steam Lager	culture #
California Lager	L-12
San Francisco	BSI-810

Stout Ale	culture #
American Ale	BSI-96
American	A-56
American II	A-72
British	A-98
British	1332
English Ale 2	BSI-5
British II	A-35
English Ale 7	BSI-23
American Ale 1	BSI-1
American Ale 2	BSI-51
Dry English Ale 4	BSI-7
English Ale 1	BSI-2
Irish Ale	A-84
Irish Ale	BSI-4
London II	A-28
English Ale 5	BSI-13
London III	A-18
English Ale 9	BSI-26
Henley on Thames	A-75
Whitbread	A-99
Trappist Ale	culture #
Belgian	B-14
Belgian II	B-62
Breendonk Belgian	B-88
Essens Wheat	B-42
Celis	B-44
Classic Belgian	B-63
Trappist	B-87
Trappist Ale 1	BSI-500
Weiss Ale	culture #
Essens Wheat	B-42
German Wheat	68
Weizen II	W-33
Hefeweizen 4	BSI-380
German Weizen	W-68
Weizen	W-38

Weizen Ale	culture #
HefeWeizen 1	BSI-300
HefeWeizen 4	BSI-380
Weizen	W-38
Weizenbock Ale	culture #
Essens Wheat	B-42
German Wheat	68
Weizen II	W-33
Trappist	B-87
German Weizen	W-68
Weizen	W-38
Wheat Ale	culture #
American Ale	BSI-96
American Ale	A-56
HefeWeizen 2	BSI-320
American White	A-10
American White	CL980
Essens Wheat	B-42
Celis	B-44
Belgian White Ale 2	BSI-410
Old German Ale	A-38
German	A-07
German Wheat	68
Weizen II	W-33
HefeWeizen 4	BSI-380
Trappist	B-87
German Weizen	W-68
Weizen	W-38
Witbier Ale	culture #
Belgian Ale 3	BSI-550
Essens Wheat	B-42
Celis	B-44
Belgian White Ale 1	BSI-400
Belgian White Ale 2	BSI-410
Classic Belgian	B-63
La Chouffe Belgian	ABS3
Trappist	B-87

Don't forget to visit us online at

www.brewingscience.com

*Note – as with any dated document, our products & prices are subject to change.
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Or call us at 719-460-0418 or 719-482-4895*