The Yeast Bay — The Yeast Bay Yeast, Wild Yeast and Bacteria theyeastbay.com

Guaranteed fresh by Missouri Malt Supply momalt.com

Your order is due by: Friday, April 21 @ 6 pm Yeast arrives Friday, April 28 Email order to: kent@momalt.com

Pricing: $9.49 per each for an order of 3 or more vials (mix and match). $9.99 per each for a 1 - 2 vial order. Wild yeast and bacteria $1 extra each.

Each Yeast Bay single strain *Saccharomyces* yeast vial contains ~ 80 billion yeast cells unless indicated otherwise.
***Brettanomyces* single strains and blends and *Lactobacillus* and *Pediococcus* single strains and blends will contain ~2 billion cells per vial.**
For best results, make a yeast starter using a stir plate. Start 36 - 48 hrs before pitching into main wort.
For ales, pitch 1 billion yeast cells per L wort per degree Plato. For lagers, pitch 2 billion yeast cells per L wort per degree Plato.
For a 5 gallon (19 L) ale batch at 12.5 degrees Plato, you would need 237.5 billion yeast cells. For a 5 gal lager batch at 12.5 °P, you would need 475 billion yeast cells.
For a pitching rate calculator, go to yeastcalculator.com

The Yeast Bay Liquid Concentrated Yeast Strains		Description	Attenuation	Flocculation	Optimum Temp. (°F)
WLP4000	Vermont Ale	Isolated from a uniquely crafted double IPA out of the Northeastern United States, this yeast produces a balanced fruity ester profile of peaches and light citrus that complements any aggressively hopped beer. Expect this strain to take off fast and ferment wort quickly, though elevating the temperature following the bulk of fermentation may be required to raise the attenuation. In order to achieve high attenuation, we recommend fermenting at 64-68 ºF for 5-7 days, and then raising the temperature to 70 ºF until a stable gravity is reached. We also recommend mashing at 148-149 ºF and adding a small percentage of the fermentables (~ 5-10%) as sugar. Attenuation has also been reported to increase when repitching after the first generation. Conan yeast strain.	77 - 83 %	Medium - Low	64 - 70 °F
WLP4007	Saison Blend	A blend of two unique yeast strains isolated from beers that embody the saison style, this blend is a balance of the many characteristic saison flavors and aromas. One yeast strain is a good attenuator that produces a spicy and mildly tart and tangy beer with a full mouthfeel. The other yeast strain is also a good attenuator that produces a delightful ester profile of grapefruit and orange zest and imparts a long, dry and earthy finish to the beer. Together, they produce a dry but balanced beer with a unique flavor and aroma profile.	78 - 84 %	Medium - Low	64 - 74 °F
WLP4015	Northeastern Abbey	This yeast was isolated from a beer crafted by a well-known producer of Belgian-style ales in the Northeastern United States. This yeast produces a very mild spiciness and earthy flavor and aroma which is complemented by a subtle but magnificent array of fruity esters, including pear and light citrus fruit. The brewery from which this strain was isolated uses it in a very versatile manner across an array of Belgian styles. We prefer using this yeast for any and all light Belgian beers, including Wit, Belgian Pale and Belgian Blond, in addition to any experimental fruit beers in which a more unique and robust flavor and aroma profile is desired. Expect this yeast to produce a large, thick krausen. Use this yeast for any farmhouse style or experimental Belgian ale.	77 - 81 %	Medium - Low	68 - 75 °F
WLP4020	Wallonian Farmhouse	Isolated from a unique farmhouse-style ale that hails from the Walloon region of Belgium, this yeast is one of the funkiest "clean" yeast we have in our stable. It imparts a slight earthy funk and tart character to the beer, and is a very mild producer of some slightly spicy and mildly smokey flavor compounds. This yeast exhibits absurdly high attenuation, resulting in a practically bone-dry beer. If desired, we recommend controlling the dryness by adjusting the mash temperature or adding malts or adjuncts to the mash tun that will lend some body and residual sweetness to the beer.	81 - 88 %	Medium	72 - 80+ °F
NEW for 2017	Wallonian Farmhouse II	This is a single strain of Saccharomyces cerevisiae isolated from the same source as our Wallonian Farmhouse strain, a well-known brewery hailing from the Walloon region of Belgium. Slightly less attenuative and exhibiting a more restrained phenolic and expressive ester profile than our original Wallonian Farmhouse, this yeast is a great choice for any classic saison style beer in which a balance of fruitiness and rustic farmhouse character is desired. Wallonian Farmhouse II works very well in conjunction with Brettanomyces owing to its robust and complex ester and phenol profile, so well that it has the honor of being the dominant saison strain in our new Saison/Brettanomyces Blend II culture.	82 - 85 %	Medium - Low	68 - 80 °F
NEW for 2017	Wallonian Farmhouse III	This is a single strain of Saccharomyces cerevisiae isolated from a well-known brewery hailing from the Walloon region of Belgium. This strain is as attenuative as our original Wallonian Farmhouse and exhibits a more balanced profile of ester and phenols. This yeast is similar to a classic saison strain offered by many other yeast manufacturers, without the slow/low attenuation and stalling issues often observed in those cultures. Wallonian Farmhouse III works very well in conjunction with Brettanomyces owing to its balanced and complex ester and phenol profile.	80 - 82 %	Medium - Low	68 - 80 °F
NEW for 2017	Flanders Specialty Ale	This is a single strain of Saccharomyces cerevisiae isolated from a fascinating Belgian producer of a wide array of traditional Belgian beer styles. This is a versatile yeast that will ferment fairly dry and produce a balanced flavor and aroma profile laced with a myriad of esters and phenols. While fermenting to dryness similar to our Dry Belgian Ale, there remains a pleasant fullness in the mouthfeel and a malt backbone that shines. If you would like the final gravity to remain a bit higher, we recommend mashing around 156 F.	80 - 90 %	Medium	68 - 80 °F
WLP4021	Saison Blend II	This saison blend is the Saccharomyces portion of our Farmhouse Sour Ale, available to you as a result of popular demand from the commercial brewing crowd. Thiscombination of Saccharomyces strains embodies the balanced fusion of the two foremost saison flavor/aroma characters, fruitiness and earthiness. Each Saccharomyces strain in this blend produces flavor compounds that serve as the yin to the other's yang, and the result is an exceptionally complex yet balanced flavor and aroma profile. One strain will serve to create an ester profile of grapefruit and orange zest, while the other will produce a mild earthiness and spiciness. Close your eyes while drinking a beer fermented with this blend, and you'll feel like you're laying on freshly turned earth in an old citrus grove.	80 - 86 %	Medium	68 - 80 °F
WLP4025	Dry Belgian Ale	Dry Belgian Ale is single strain of *Saccharomyces cerevisiae* isolated from a unique golden strong ale. The profile is a complex and balanced mix of apple, pear and light citrus fruit with some mild spicy and peppery notes. The apparent attenuation of this strain ranges anywhere from 85-100%, depending upon the mash profile and the grist composition. For a yeast that's as dry as it is, it creates beers with a surprising amount of balance even without the use of specialty grains or adjuncts. While we haven't completed our own tests in house, this yeast is used at the brewery from which it was isolated to make big beers that are in the neighborhood of 12-16% ABV and sufficiently dry. Use Dry Belgian Ale as a primary fermenter in any biz Belgian beer, or to unstick that pesky stuck fermentation.	85 - 100 %	Medium - High	68 - 74 °F
WLP4030	Franconian Dark Lager	Franconian Dark Lager is a single strain of Saccharomyces pastorianus that hails from the Franconia region of Germany. This yeast exhibits a short lag time and has flavor profile characteristics that complement dark, roasted malts. The dark malt complementing nature of this yeast makes it a perfect fit for any big, malt driven dark lagers. We recommend a brief diacetyl rest at ~ 60-65 ºF (2-3 days) at the end of primary fermentation. An extended lagering phase at 33-35 ºF will encourage the yeast to settle and create a clean profile.	74 - 78 %	Medium - Low	48 - 51 °F
WLP4035	Hessian Pils	Hessian Pils is a single strain of Saccharomyces pastorianus that hails from the Hess region of Germany. It exhibits everything you want in a great Pilsner yeast: it's a clean fermenter with relatively low ester formation, exhibits a short lag time, ferments wort quickly and attenuates well, even at the low end of the temperature range. These characteristics allow the malt and hop profile to really shine, and creates a crisp finished beer. We recommend a brief diacetyl rest at ~ 60-65 ºF (2-3 days) at the end of primary fermentation. An extended lagering phase at 33-35 ºF will encourage the yeast to settle and create a clean profile.	73 - 76 %	Medium - Low	45 - 48 °F
WLP4040	Midwestern Ale	Midwestern Ale yeast is a single strain of Saccharomyces cerevisiae isolated from a storied brewery in the heartland of America, well suited for fermentation of a broad spectrum of worts. A relatively fast fermenter with good attenuation and pleasant ester profile that can be tuned via the fermentation temperature, this yeast is great for any porter, stout, brown, amber, IPA, pale ale, or American wheat beer. Expect this yeast to ferment cleaner with a low ester profile at the cooler fermentation temperatures, and produce a more pronounced ester profile at warmer fermentation temperatures.	76 - 80 %	Medium	64 - 72 °F
WLP4045	Sigmund's Voss Kveik	Traditionally used in the production of Norwegian Farmhouse Ale, this strain is a fast fermenter with good attenuation, a light earthy spiciness, marked tartness and unique ester profile of orange peel. This strain is prone to forming incredibly large flocs unlike any other yeast we've seen before, yet still remains highly attenuative. Sigmund's Voss Kveik also exhibits the ability to ferment wort over a large temperature range, 70 - 100 ºF, without major changes to the flavor profile or production of any harsh phenolics or fusel alcohols. This yeast will exhibit a slightly more restrained ester profile and ferment a little slower at cooler fermentation temperatures, and quickly produce a drier beer with a slightly more pronounced ester profile at warmer fermentation temperatures. We highly recommend taking this into the high end of temperature range, 90-100 ºF.	78 - 83 %	Medium - High	70 - 100 °F

The Yeast Bay Wild Yeast and Bacteria Strains		Description	Attenuation	Flocculation	Optimum Temp. (°F)
WLP4603	Beersel Brettanomyces Blend	This blend combines *Brettanomyces* strains isolated from a lambic produced in the Beersel area in the Belgian province of Flemish Brabant. All of the strains in this blend provide a balanced profile of fruitiness and funkiness. This blend tends to be a quick starter and forms a nice pellicle. The resulting beer is balanced with a bright and crisp finish.	82 % +	Medium - Low	70 - 80
NEW for 2017	Brettanomyces TYB 184	Isolated from a rustic farmhouse style beer produced in the Northeastern United States, this strain is the first single strain Brettanomyces isolate we are releasing all on its own because it deserves that distinct honor. Isolate TYB184 is literally the 184th isolate of yeast/bacteria that has made it through primary fermentation trials, was assigned an isolate number and carried into larger scale fermentation evaluation since our conception in 2013. Sequencing results revealed it's Brettanomyces bruxellensis. This isolate is attenuative, produces a moderate acidic-like character and an ester profile of lemon/pineapple. Another notable characteristic of this isolate is the mild barnyard character it produces that doesn't take over the profile; rather, it balances the ester profile. The unique character balance in this strain is what makes it well suited for use on its own, in both primary and secondary fermentation. This strain can be slow to take off and finish in primary fermentation, and may require additional time for fermentation to complete. We recommend co-fermentation with any of our Belgian/Saison/Farmhouse cultures, and we've had particular success using along side our Northeastern Abbey and Saison Blend.	82 - 88 %	Medium - Low	72 - 82
NEW for 2017	Brettanomyces TYB 207	Isolated from a Belgian-inspired brewery in the Northeastern United States, this strain is the second single strain Brettanomyces isolate we are releasing all on its own as a single strain. Isolate TYB207 is literally the 207th isolate of yeast/bacteria that has made it through primary fermentation trials, was assigned an isolate number and carried into larger scale fermentation evaluation since our conception in 2013. Sequencing results revealed it's Brettanomyces bruxellensis. This isolate exhibits good attenuation, and produces a moderate acidic-like character and an ester profile the combination of which produces a character reminiscent of sweet tarts. It's a fruity, funky tartness that's refreshing and crisp. This strain is well-suited for primary and secondary fermentation. We recommend co-fermentation with any of our Belgian/Saison/Farmhouse cultures, and we've had particular success using along side our Northeastern Abbey and Saison Blend.	82 - 85 %	Medium - Low	70 - 82
WLP4613	Brussels Brettanomyces Blend	This blend combines *Brettanomyces* strains isolated from a unique lambic produced in the Brussels region of Belgium. All of the isolates in this blend produce a pronounced barnyard funk with mild acidity and very little fruitiness. This blend can be a little slow to start up, but is a great addition to any beer that you want to funk up.	80 % +	Medium - Low	65 - 69
WLP4623	Lochristi Brettanomyces Blend	This blend combines *Brettanomyces* strains isolated from a unique beer produced in the Lochristi area in East Flanders. One strain provides a moderate funk and light fruitiness, while the other strain adds a more assertive fruitiness dominated by hints of strawberry. This blend also imparts a pleasant acidity over time that helps to balance out the profile of the finished beer. It can be slow to start up.	80 % +	Medium - Low	70 - 80
WLP4626	Saison Brettanomyces Blend	This blend combines one of the Saccharomyces strains from the Saison Blend and two unique Brettanomyces isolates from our yeast library. The Saccharomyces yeast strain is a strong attenuator that produces a delightful ester profile of grapefruit and orange zest and imparts a long, dry and earthy finish to the beer. The Brettanomyces strains are both good attenuators that produce some fruity esters and mild funk, and add a bright character to the beer. The combination of these yeast produces a dry but balanced character with a delightful ester profile and just the right amount of funk. Approximately 68 billion cells/vial.	80 % +	Medium - Low	65 - 68
NEW for 2017	Saison Brettanomyces Blend II	The cultures in this new and unique blend include two saison-style Saccharomyces cerevisiae isolates (Wallonian Farmhouse II and Wallonian Farmhouse III) and two Brettanomyces bruxellensis cultures (TYB184, TYB207). This blend will produce a beer that is bursting with classic saison character with a rustic kick of Brettanomyces fruitiness and funkiness. While exhibiting a mild hay/barnyard component, the overall character is heavier on the fruit-forward end of the spectrum compared to our original Saison/Brettanomyces Blend. The Brettanomyces portion of the culture tends to generate character rather quickly owing to the nature of the strains used.	82 - 85 %	Medium - Low	72 - 80
WLP4627	Funktown Pale Ale	Funktown Pale Ale is a blend of our Vermont Ale strain and a unique wild strain of *Saccharomyces* that is well suited for primary fermentation. The combination of the citrus/peach esters from the Vermont Ale strain and the very light funk and pineapple/mango esters from the wild Saccharomyces produces a unique flavor and aroma profile that is fruit-forward. Expect this blend to finish drier than the Vermont Ale.	70 - 80 % +	Medium - Low	68 - 74
WLP4633	Mélange - Sour Blend	If you dig using a diverse array of unique organisms to create balanced sour beers, this delightful medley of microbes is sure to please! Mélange is our most varied mix of fermentative organisms, intended for use in the production of sour beers in which a balance of funk and sourness is desired. This blend contains two *Saccharomyces cerevisiae* isolates, *Saccharomyces fermentati* , five *Brettanomyces* isolates, *Lactobacillus brevis* , *Lactobacillus delbrueckii* and *Pediococcus damnosus*. If you want acidity quickly, we recommend keeping the IBU low (0-5 IBU), starting with a fermentation temperature of 70-72 ºF for the first few days and then raising the temperature to 75-80 ºF to encourage development of sourness (*Lactobacillus, Pediococcus*). For a slower developing beer that exhibits a rounded balance of funk *(Brettanomyces)* and sourness we recommend ~5-10 IBU, mashing on the high end, fermenting at 68 ºF and holding at that temperature for an extended period of time. Approximately 29 bilion cells/vial.	85 % +	Medium - Low	68 - 68
WLP4637	Amalgamation - Brett Super Blend	Amalgamation is the union of our six favorite *Brettanomyces* isolates from our microbe library. Each isolate produces a unique bouquet of bright and fruity flavors and aromas, and the combination of all of them into one blend results in the coalescence of these unique flavors and aromas into something truly special. Expect this blend to create a dry beer with a bright and complex fruit-forward flavor and aroma, accompanied by some funk on the palate.	85 % +	Low	70 - 80
WLP4675	Farmhouse Sour Ale	Farmhouse Sour Ale is a blend of *Saccharomyces* and *Lactobacillus* . It was formulated for brewers wishing to create a saison with a balanced acid profile that complements the complex esters of our unique farmhouse/saison yeast strains, but without the *Brettanomyces* funk. This blend contains two farmhouse/saison Saccharomyces cerevisiae isolates, Lactobacillus brevis, and Lactobacillus delbrueckii. The two Saccharomyces strains will combine to create a delightful ester profile of grapefruit and orange zest, accompanied by a mild earthiness and spiciness. The two Lactobacillus strains will produce a balanced acid profile, given a suitable supply of accessible carbohydrates that remain after the bulk of fermentation has been completed by Saccharomyces. Expect this blend to take 1-3 months to begin creating appreciable levels of acidity, depending primarily upon fermentation temperature and the IBU. Higher fermentation temperatures and lower (0-5) IBU will produce elevated levels of acidity. Lower fermentation temperatures and higher (10+) IBU will produce lower levels of acidity. Approximately 53 billion cells/vial.	80 - 90 %	Medium - Low	70 - 78
WLP4682	Lactobacillus Blend	The Lactobacillus Blend includes three strains: Lactobacillus plantarum, Lactobacillus brevis and a strain of Lactobacillus isolated from a very unique brewer of American sour beers that returned a sequencing result of "uncultured Lactobacillus". Sure to please anyone with a knack for creating sour beers, it can quickly produce acidity across a wide range of temperatures. This blend can be used on its own for kettle souring prior to pitching yeast to create acidity quickly, or co-pitched with yeast to create sourness over time. It will produce a pronounced and rounded acidity that is the foundation of any complex sour beer. We recommend holding the IBU on the low end (< 2-3) if you'd like to use this blend to create acidity in a shorter time frame. Higher IBUs may result in very slow or no souring (testing is still ongoing to determine IBU at which lactic acid production is inhibited).	NA	NA	70 - 90