

Imperial Yeast Labs - 2019 Pure Organic Homebrew Strain Offerings - 2 x Cell Count and Organic imperialyeast.com
Guaranteed fresh by Missouri Malt Supply momalt.com

A group order of 26 pouches triggers the ordering process. Email your order to: kent@momalt.com

Pricing: \$11.49 per each for an order of 3 or more pouches (mix and match). \$11.99 per each for a 1 - 2 pouch order.

Each Imperial Yeast single strain *Saccharomyces* yeast pack contains ~ 200 billion yeast cells - that is twice the amount of viable cells than the competition. For best results with single strain *Saccharomyces*, 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

Imperial Yeast is certified organic brewing yeast certified organic by the USDA and by Oregon Tilth.

Homebrew Strains 2019 - Ales	Compares to	Assumed Origin	Description	Attenuation	Flocculation	Optimum Temp. (°F)	Alcohol Tolerance
B53 Precious Belgian Ale - Seasonal (New Release)	WLP510	Orval	You must have the Precious! Where would your Trappist IPA be without this strain? A low phenolic profile along with clean, bright esters makes this a great strain for a hoppy Belgian style ale. Use Precious in primary then add some W15 Suburban Brett in secondary or in bottles to produce a crisp, complex, dry and wild Belgian style beer that will morph into a new creature over months of conditioning.	73 - 78 %	Medium	65 - 73 °F	High
A07 Flagship Ale	WY1056 and WLP001	Sierra Nevada	A07 Flagship is a versatile strain prized by home and craft brewers alike for its tremendously clean character. A07 Flagship performs well at conventional ale temperatures, but can be used in the low 60s to produce remarkably crisp ales. Due to its middle of the road flocculation, filtration or fining is required to achieve a crystal clear beer.	73 - 77 %	Medium - Low	60 - 72 °F	High
A01 House Ale	WY1088 and WLP007	Whitbread	The best of both worlds, House is clean and allows malt and hops to shine. This strain is extremely versatile and flocculent enough to drop out of the beer quickly. Best used in American IPAs but works well in English style ales. House is clean at cold temperatures with increased esters as fermentation temperatures increase.	73 - 75 %	High	62 - 70 °F	10 % ABV
A09 Pub Ale	WY1968 and WLP002	Fullers	A09 Pub is a highly sought after strain that home brewers swear by due to its ability to achieve brilliantly bright ales in a short amount of time. Because Pub is extremely flocculent it will tear through fermentation and drop out of your beer quickly. This strain will produce higher levels of esters than most ale strains. A sufficient diacetyl rest is highly recommended when using A09 Pub.	69 - 74 %	Very High	64 - 70 °F	9 % ABV
A04 Barbarian Ale	DIPA Yeast	The Alchemist	Ready to attack your IPA, Barbarian produces stone fruit esters that work great when paired with citrus hops. Barbarian will give you what you need for an exceptionally balanced IPA.	73 - 74 %	Medium	62 - 70 °F	10 % ABV
A10 Darkness Ale	WY1084 and WLP004	Guinness	A beautiful strain for stout, porter, brown, and amber ales. Darkness produces a unique character that matches up perfectly with roasted and caramel malts. This strain is alcohol tolerant, so don't hesitate to throw high gravity worts its way.	71 - 75 %	Medium	62 - 72 °F	12 % ABV
A15 Independence Ale	WY1272 and WLP051	Anchor Liberty	Independence is the strain for bringing some new character into your hop-driven beers. Higher in esters than Flagship, this yeast will give some fruit character that will take your hoppy beers to a new level. While it shines in pale ales and IPAs, independence is a great all-around strain and will also work well in stouts and English ales.	72 - 76 %	Medium	60 - 72 °F	12 % ABV
A18 Joystick Ale	WY1764 Pacman	Rogue	This strain is a fast mover and can be used at the low end of the ale fermentation spectrum to keep it clean. Joystick is a good choice for big, high alcohol, malty beers but has no issues chomping on a hoppy double IPA.	73 - 77 %	Medium - High	60 - 70 °F	12 % ABV
A20 Citrus Ale	WLP644	Unicorn Dust	Citrus cranks out orange and lemon aromas along with some tropical fruit. Use this strain at high temps for big ester production. A wild <i>Saccharomyces</i> strain, it will get a bit funky without the worries of a <i>Brettanomyces</i> strain.	74 - 78 %	Low	67 - 80 °F	12 % ABV
A24 Dry Hop Blend	NA	NA	Dry Hop is a blend of A20 Citrus and A04 Barbarian. When this blend goes to work on your hoppy beer, the hop aroma blows up. The combination of these strains produces amazing aromas of citrus, peach and apricot that will accentuate your IPA, pale ale, and any other hop driven beer.	74 - 78 %	Medium	64 - 70 °F	12 % ABV
A31 Tartan Ale	WY1728 and WLP028	McEwan	Tartan is a traditional strain that accentuates the malt character of Scottish ales. It can also be used for other styles and works well in IPAs due to its clean character. For a higher ester profile, use this ale yeast at the top end of the temperature range.	73 - 77 %	Medium	55 - 75 °F	12 % ABV
A38 Juice Ale	WY1318 London Ale III	Boddingtons	Juicy. Fruity. Juice is an amazing strain for East Coast IPAs: The ester profile of Juice brings out the aromas and flavors of the new school hops and creates a beer that is greater than the sum of its parts. Keep an eye on this strain, it likes to move to the top of fermentation and will climb out the fermenter if too full.	73 - 77 %	Medium	64 - 74 °F	10 % ABV
A43 Lofi Ale	NA	NA	Loki is a traditional Norwegian strain that has an extremely wide fermentation temperature range. This strain has traditionally been used in farmhouse style beers however, due to its wide range it can be used in a variety of beers from pseudo lagers to Belgian inspired beers. On the cool end of the range Loki is super clean, producing little to no esters and phenols. As things start to warm up, it tends to produce a huge fruity ester profile.	75 - 85 %	Medium - High	60 - 100 °F	11 % ABV
Belgian Ales							
B44 Whiteout Ale	WY3944 and WLP400	Celis White / Hoegaarden	This is the strain for Belgian Wit style beers. Whiteout produces an excellent balance of spicy phenolic character and esters. Along with the necessary aromatics, this strain produces a significant amount of acidity which is perfect for wits and other light colored Belgian ales. Whiteout can be flocculent during fermentation, then become non-flocculent at the end. This may lead to slower than normal fermentation.	72 - 76 %	Medium - Low	64 - 70 °F	10 % ABV
B45 Gnome Ale	WY3522 and WLP500	Achouffe	Gnome is the yeast for brewing Belgian inspired beers in a hurry. This strain is extremely flocculent and drops out of the beer quickly after fermentation. Gnome produces a nice phenolic character that goes well with hops, as well as with caramel and toffee flavors. Great for Belgian ales that need to be crystal clear without filtration.	72 - 76 %	Medium - High	65 - 75 °F	9 % ABV
B48 Triple Double Ale	WY3787 and WLP530	Westmalle	The perfect strain for your classic abbey ales. Triple Double produces moderate esters with low to no phenolic characteristics. This strain is tried and true and works perfectly in a production environment. Keep an eye on Triple Double, it likes to sit on top of the wort throughout fermentation which may result in slow fermentation.	74 - 78 %	Medium	65 - 77 °F	12 % ABV
B51 Workhorse Ale	WY1581 Belgian Stout	Kasteel	Saloon...no problem. Belgian stout, double...yep. Workhorse is the strain to use for a wide variety of brews. Super clean, this fast-attenuating strain has good flocculation characteristics. High alcohol tolerance makes this a great option for big Belgian beers.	72 - 77 %	Medium	72 - 77 °F	12 % ABV
B56 Rustic Ale	WY3726 Farmhouse	Brasserie de Blaugies	This unique yeast can be used in your saison, farmhouse ale, or other Belgian styles where high ester levels are important. Rustic typically produces a lot of bubblegum and juicy aromas that compliment complex maltness.	72 - 76 %	Medium	68 - 80 °F	12 % ABV
B63 Monastic Ale	WY1214 and WLP500	Chimay	This strain is a beautiful yeast for fermenting abbey ales, especially quads; high alcohol and dark Belgian beers. Monastic will produce beers with a high level of phenolic character and esters. It can be slow to begin fermentation but will easily dry out high gravity worts. This strain is a low flocculating strain, so expect it to stay suspended for a long time.	74 - 78 %	Medium - Low	68 - 78 °F	12 % ABV
B64 Napoleon Ale	WY3711 French Saison	Brasserie Thiriez	This yeast is an insane wort attenuator. Napoleon will destroy the sugars in your saison and farmhouse beers - even the ones in which most brewer's strains have no interest. When all is said and done, Napoleon produces very dry, crisp beers with nice citrus aromas. Yeast settling times can be long, usually requiring filtration for bright beers.	69 - 78 %	Low	77 - 83 °F	12 % ABV
German Ales							
G01 Stefon	WY3068 and WLP300	Weihenstephan	This is the traditional German strain used to produce world class weizen beers where big banana aroma is required. Balanced with mild clove, depending on your wort profile, this strain will produce amazing beers. Stefon will create a slightly higher level of acidity to give your beer a very crisp finish. Slightly underpitching will help increase the banana character.	73 - 77 %	Low	63 - 73 °F	5 - 10 % ABV
G02 Kaiser	WY1007 and WLP036	Dusseldorf (Zum Trierer)	A traditional alt strain, Kaiser is ready to produce an array of German style beers. It will keep the beer clean and allow the delicate malt flavors and aromas to shine through. Characteristics of this strain make it a good choice for traditional Berliner weisse fermentations. Kaiser is a low flocculating strain, so expect typical clarification times, but very low diacetyl levels.	73 - 77 %	Low	56 - 65 °F	5 - 10 % ABV
G03 Dieter	WLP029	PI Fruh	Dieter is a clean, crisp, traditional German Kölsch strain. A very low ester profile makes this strain perfect for Kölsch, Alt and other light colored delicate beers. Dieter has better flocculation characteristics than most Kölsch strains which allows brewers to produce clean, bright beers in a shorter amount of time.	73 - 77 %	Medium	60 - 69 °F	5 - 10 % ABV
Lagers							
L05 Cablecar	WY2112 and WLP810	Anchor	This strain is for fermenting your "California Common" beer. Cablecar can produce clean pseudo lagers at ale temperatures, but is also willing to work as a traditional lager strain down to the mid 50s.	71 - 75 %	Medium	55 - 65 °F	8 - 12 % ABV
L13 Global	WY2124 and WLP830	Weihenstephan	The world's most popular lager strain is ready for you. Global is an all-around solid lager strain that produces clean beers with a very low ester profile. This strain is very powdery, so long lagging times or filtration is required for bright beer.	73 - 77 %	Med - Low	46 - 56 °F	5 - 10 % ABV
L17 Harvest	WY2352 and WLP860	Augustiner	This strain combines good flocculation characteristics with low sulfur and low diacetyl. Clean fermentations produce amazing bock, helles, pilsner, dunkles, and just about any other lager style you throw its way.	70 - 74 %	Medium	50 - 60 °F	5 - 10 % ABV
L28 Urkel	WY2278	Urquell	A traditional Czech lager strain, Urkel allows for a nice balance between hops and malt. This strain can be slightly sulphury during fermentation, but it cleans up during lagging. Fermentation at the higher end of the range will produce a beer with minimal sulfur and a light ester profile.	71 - 75 %	Med - High	52 - 58 °F	9 % ABV
Wilds and Sours							
F08 Sour Patch Kidz	Imperial Yeast Exclusive Blend		Sour Patch Kidz is a blend of low attenuating Belgian saison yeast, Lactobacillus, and two <i>Brettanomyces</i> yeast strains. This blend is great for emulating lambrics, Flanders reds, sour farmhouse ales and any other brew you would like to funk up.	80 % +	Low	68 - 76 °F	NA
W15 Suburban Brett	Imperial Yeast Exclusive Blend		Suburban Brett is <i>Brettanomyces</i> yeast that works great as a secondary aging strain. It really shines when used in wood barrels and will produce complex and balanced aromas of sour cherry and dried fruit. It can also be used for as a primary strain for brett only beers.	75 - 80 %	Low	64 - 74 °F	NA