

**WYEAST - Pure Liquid Yeast Offerings**

**wyeastlab.com**

**Guaranteed fresh by Missouri Malt Supply**

**momalt.com**

**Your Order Due Date Sunday, June 3 @ 6 pm Yeast arrives Friday, June 8 Email order to: kent@momalt.com**

**Pricing: \$7.49 per each for an order of 3 or more activator packs (mix and match). \$7.99 per each for a 1 - 2 activator pack order.**

**We gladly accept your WYEAST free yeast competition coupons!**

Each Activator Smack Pack contains 100 billion yeast cells. 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 [www.mrmalt.com](http://www.mrmalt.com) or [www.wyeastlab.com/hb\\_pitchrate.cfm](http://www.wyeastlab.com/hb_pitchrate.cfm)

"Rustic Spring" Private Collection Produced by WYEAST April - June 2018		Description	Attenuation	Flocculation	Optimum Temp. (°F)	Alcohol Tolerance
5151-PC	BRETTANOMYCES CLAUSSENII™ 	<b>Profile:</b> This wild yeast produces a mild "Brett" character with overtones of tropical fruit and pineapple. Typically used in conjunction with other yeast and lactic acid bacteria, it ferments best in wort with a reduced pH after primary fermentation has begun. It may form a pellicle in bottles or casks. <b>Beer Styles:</b> Lambic, Gueuze, Fruit Lambic, Flanders Red Ale, Old Ale, Irish Extra Stout, Tropical Stout, Brett Beer, Mixed-Fermentation Sout Beer, Wild Specialty Beer	80 - 84 %	Medium	60 - 75	12 % ABV
3655-PC	BELGIAN SCHELDE ALE™	<b>Profile:</b> Beer Styles: From the East Flanders - Antwerpen region of Belgium, this unique top-fermenting yeast produces complex, classic Belgian aromas and flavors that meld well with premium quality pale and crystal malts. Well-rounded and smooth textures are exhibited with a full bodied malty profile and mouthfeel. <b>Beer Styles:</b> Belgian Pale Ale, Belgian Dubbel, Belgian Tripel, Belgian Golden Strong Ale, Belgian Dark Strong Ale, Belgian Blonde Ale, Oud Bruin	73 - 77 %	Medium	62 - 74	11 % ABV
3191-PC	BERLINER WEISSE BLEND™	<b>Profile:</b> This blend includes a German ale strain with low ester formation and a dry, crisp finish. The Lactobacillus included produces moderate levels of acidity. The unique Brettanomyces strain imparts a critical earthy characteristic that is indicative of a true Berliner Weisse. When this blend is used, expect a slow start to fermentation as the yeast and bacteria in the blend is balanced to allow proper acid production. It generally requires 3-6 months of aging to fully develop flavor characteristics. Use this blend with worts containing extremely low hopping rates. <b>Beer Styles:</b> Berliner Weisse, Lambic, Gueuze, Fruit Lambic, Flanders Red Ale, Gose, Wild Specialty Beer	73 - 77 %	Low	68 - 72	6 % ABV

WYEAST Yeast Strains Ales		Description	Attenuation	Flocculation	Optimum Temp. (°F)	Alcohol Tolerance
1007	German Ale™	A true top cropping yeast with low ester formation and a broad temperature range. Fermentation at higher temperatures may produce mild fruitiness. This powdery strain results in yeast that remains in suspension post fermentation. Beers mature rapidly, even when cold fermentation is used. Low or no detectable diacetyl. <b>Source: Dusseldorf (Zum Uerige)</b>	73 - 77	Low	55 - 68	11 % ABV
1010	American Wheat Ale™	A strong fermenting, true top cropping yeast that produces a dry, slightly tart, crisp beer. Ideal for beers when a low ester profile is desirable. <b>Source: Widmer via Zum Uerige</b>	74 - 78	Low	58 - 74	10 % ABV
1028	London Ale™	A rich, mineral profile that is bold and crisp with some fruitiness. Often used for higher gravity ales and when a high level of attenuation is desired. <b>Source: Worthington White Shield</b>	73 - 77	Medium - Low	60 - 72	11 % ABV
1056	American Ale™	Very clean, crisp flavor characteristics with low fruitiness and mild ester production. A very versatile yeast for styles that desire dominate malt and hop character. This strain makes a wonderful "House" strain. Mild citrus notes develop with cooler 60-66°F (15-19°C) fermentations. Normally requires filtration for bright beers. <b>Source: Sierra Nevada (Selbel 96)</b>	73 - 77	Medium - Low	60 - 72	11 % ABV
1084	Irish Ale™	This versatile yeast ferments extremely well in dark worts. It is a good choice for most high gravity beers. Beers fermented in the lower temperature range produce a dry, crisp profile with subtle fruitiness. Fruit and complex esters will increase when fermentation temperatures are above 64°F (18°C). <b>Source: Guinness</b>	71 - 75	Medium	62 - 72	12 % ABV
1098	British Ale™	This yeast allows malt and hop character to dominate the profile. It ferments dry and crisp, slightly tart, fruity and well balanced. Beers will finish clean and neutral. Ferments well down to 64°F (18°C). <b>Source: Whitbread - dry</b>	73 - 75	Medium	64 - 72	10 % ABV
1099	Whitbread Ale™	A mildly malty and slightly fruity fermentation profile. It is less tart and dry than Wyeast 1098 British Ale. With good flocculation characteristics, this yeast clears well without filtration. Low fermentation temperatures will produce a clean finish with a very low ester profile. <b>Source: Whitbread</b>	68 - 72	Medium - High	64 - 75	10 % ABV
1187	Ringwood Ale™	A top cropping yeast strain with unique fermentation and flavor characteristics. Expect distinct fruit esters with a malty, complex profile. Flocculation is high, and the beer will clear well without filtration. A thorough diacetyl rest is recommended after fermentation is complete. <b>Source: Pripps Brewery, Sweden</b>	68 - 72	High	64 - 74	10 % ABV
1272	American Ale II™	With many of the best qualities that brewers look for when brewing American styles of beer, this strain's performance is consistent and it makes great beer. This versatile strain is a very good choice for a "House" strain. Expect a soft, clean profile with hints of nut, and a slightly tart finish. Ferment at warmer temperatures to accentuate hop character with an increased fruitiness. Or, ferment cool for a clean, light citrus character. It attenuates well and is reliably flocculent, producing bright beer without filtration. <b>Source: Anchor Liberty</b>	72 - 76	Medium - High	60 - 72	10 % ABV
1275	Thames Valley Ale™	This strain produces classic British bitters with a rich, complex flavor profile. The yeast has a light malt character, low fruitiness, low esters and is clean and well balanced. <b>Source: Henley of Thames (Brakspear Bitter)</b>	72 - 76	Medium - Low	62 - 72	10 % ABV
1318	London Ale III™	Originating from a traditional London brewery, this yeast has a wonderful malt and hop profile. It is a true top cropping strain with a fruity, very light and softly balanced palate. This strain will finish slightly sweet. <b>Source: Boddingtons</b>	71 - 75	High	64 - 74	10 % ABV
1332	Northwest Ale™	One of the classic ale strains from a Northwest U.S. Brewery. It produces a malty and mildly fruity ale with good depth and complexity. <b>Source: Hales Brewery, Seattle (via Gales Brewery, UK)</b>	65 - 75	High	67 - 71	10 % ABV
1335	British Ale II™	A classic British ale profile with good flocculation and malty flavor characteristics. It will finish crisp, clean and fairly dry.	73 - 76	High	63 - 75	10 % ABV
1338	European Ale™	A full-bodied strain, finishing very malty with a complex flavor profile. This strain's characteristics are very desirable in English style brown ales and porters. It produces a dense, rocky head during fermentation, and can be a slow start and to attenuate. This yeast may continue to produce CO2 for an extended period after packaging or collection. <b>Source: Wissenschaftliche Station #338 (Munich)</b>	62 - 72	High	67 - 71	10 % ABV
1450	Denny's Favorite 50	This terrific all-round yeast can be used for almost any beer style, and is a mainstay of homebrewer Denny Conn. It is unique in that it produces a big mouthfeel and accentuates the malt, caramel, or fruit character of a beer without being sweet or under-attenuated.	74 - 76	Low	60 - 70	10 % ABV
1469	West Yorkshire Ale	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.	67 - 71	High	64 - 72	9 % ABV
1728	Scottish Ale™	This Scottish ale strain is ideally suited for the strong, malty ales of Scotland. This strain is very versatile, and is often used as a "House" strain as it ferments neutral and clean. Higher fermentation temperatures will result in an increased ester profile. <b>Source: McEwans</b>	69 - 74	High	55 - 75	12 % ABV
1968	London ESB Ale™	A very good cask conditioned ale strain, this extremely flocculent yeast produces distinctly malty beers. Attenuation levels are typically less than most other yeast strains which results in a slightly sweeter finish. Ales produced with this strain tend to be fruity, increasingly so with higher fermentation temperatures of 70-74°F (21-23° C). A thorough diacetyl rest is recommended after fermentation is complete. Bright beers are easily achieved within days without any filtration. <b>Source: Fullers</b>	67 - 71	Very High	64 - 72	9 % ABV
2565	Kölsch™	This strain is a classic, true top cropping yeast strain from a traditional brewery in Cologne, Germany. Beers will exhibit some of the fruity character of an ale, with a clean lager like profile. It produces low or no detectable levels of diacetyl. This yeast may also be used to produce quick-conditioning pseudo-lager beers and ferments well at cold 55-60°F (13-16°C) range. This powdery strain results in yeast that remain in suspension post fermentation. It requires filtration or additional settling time to produce bright beers. <b>Source: Weihenstephan 165, Köln (Pilsner)</b>	73 - 77	Low	56 - 70	10 % ABV

WYEAST Yeast Strains Wheat and Belgian Style Strains		Description	Attenuation	Flocculation	Optimum Temp. (°F)	Alcohol Tolerance
1214	Belgian Abbey™	A widely used and alcohol tolerant Abbey yeast that is suitable for a variety of Belgian style ales. This strain produces a nice ester profile as well as slightly spicy alcohol notes. It can be slow to start; however, it attenuates well. <b>Source: Chimay</b>	74 - 78	Medium - Low	68 - 78	12 % ABV
1388	Belgian Strong Ale™	The classic choice for brewing golden strong ales. This alcohol tolerant strain will produce a complex ester profile balanced nicely with subtle phenolics. Malt flavors and aromas will remain even with a well attenuated dry, tart finish. It may continue to produce CO2 for an extended period after packaging or collection.	74 - 78	Low	64 - 80	12-13 % ABV
1762	Belgian Abbey II™	An excellent yeast strain for use in Belgian dark strong ales. This strain has a relatively "clean profile" which allows a rich malt and distinctive ethanol character to shine. Delicate dried fruit esters can be produced when used at higher fermentation temperatures or in a high gravity wort.	74 - 78	Medium - Low	68 - 78	12 % ABV
3463	Forbidden Fruit™	A widely used strain in the production of Witbier and Grand Cru. This yeast will produce spicy phenolics which are balanced nicely by a complex ester profile. The subtle fruit character and dry tart finish will complement wheat malt, orange peel and spice additions typical of Wits.	73 - 77	Medium	64 - 74	10 % ABV
3522	Belgian Ardennes™	One of the great and versatile strains for the production of classic Belgian style ales. This strain produces a beautiful balance of delicate fruit esters and subtle spicy notes; with neither one dominating. Unlike many other Belgian style strains, this strain is highly flocculent and results in bright beers. <b>Source: Achouffe</b>	72 - 76	High	65 - 74	12 % ABV
3711	French Saison™	A very versatile strain that produces Saison or farmhouse style beers as well as other Belgian style beers that are highly aromatic (estery), peppery, spicy and citrusy. This strain enhances the use of spices and aroma hops, and is extremely attenuative but leaves an unexpected silky and rich mouthfeel. This strain can also be used to re-start stuck fermentations or in high gravity beers. <b>Source: Brasserie Thiriez</b>	77 - 83	Low	65 - 77	12 % ABV
3724	Belgian Saison™	This strain is the classic farmhouse ale yeast. A traditional yeast that is spicy with complex aromatics, including bubble gum. It is very tart and dry on the palate with a mild fruitiness. Expect a crisp, mildly acidic finish that will benefit from elevated fermentation temperatures. This strain is notorious for a rapid and vigorous start to fermentation, only to stick around 1.035 S.G. Fermentation will finish, given time and warm temperatures. Warm fermentation temperatures at least 90°F (32°C) or the use of a secondary strain can accelerate attenuation.	76 - 80	Low	70 - 95	12 % ABV
3787	Trappist High Gravity™	A classic strain selection for brewing Belgian dubbel or Belgian tripel. This Abbey strain produces a nice balance of complex fruity esters and phenolics, making it desirable for use in other Belgian style ales as well. A flocculent, true top cropping yeast (additional headspace is recommended), that will work over a broad temperature range. This strain makes a great Belgian style "House" strain. <b>Source: Westmalle</b>	74 - 78	Medium	64 - 78	11-12 % ABV
3942	Belgian Wheat™	Isolated from a small Belgian brewery, this strain produces beers with moderate esters and minimal phenolics. Apple, bubblegum and plum-like aromas blend nicely with malt and hops. This strain will finish dry with a hint of tartness.	72 - 76	Medium	64 - 74	12 % ABV
3944	Belgian Witbier™	This versatile witbier yeast strain can be used in a variety of Belgian style ales. This strain produces a complex flavor profile dominated by spicy phenolics with low to moderate ester production. It is a great strain choice when you want a delicate clove profile not to be overshadowed by esters. It will ferment fairly dry with a slightly tart finish that compliments the use of oats, malted and unmalted wheat. This strain is a true top cropping yeast requiring full fermenter headspace of 33%. <b>Source: Celis White / Hoegaarden</b>	72 - 76	Medium	62 - 75	11-12 % ABV
3056	Bavarian Wheat Blend™	This proprietary blend of a top-fermenting neutral ale strain and a Bavarian wheat strain is a great choice when a subtle German style wheat beer is desired. The complex esters and phenolics from the wheat strain are nicely softened and balanced by the neutral ale strain.	73 - 77	Medium	64 - 74	10 % ABV
3068	Weihenstephan Weizen™	The classic and most popular German wheat beer strain used worldwide. This yeast strain produces a beautiful and delicate balance of banana esters and clove phenolics. The balance can be manipulated towards ester production through increasing the fermentation temperature, increasing the wort density, and decreasing the pitch rate. <b>Source: Weihenstephan 68 (S. delbrueckii single strain)</b>	73 - 77	Low	64 - 75	10 % ABV
3333	German Wheat™	A highly flocculent German wheat beer strain that is the perfect choice for use in Kristallweizen. This yeast strain produces a beautiful and delicate balance of banana esters and clove phenolics similar to the popular Weist 3068. However, this strain will sediment rapidly, resulting in bright beer without filtration. The balance can be manipulated towards ester production through increasing fermentation temperature, increasing the wort density, and decreasing the pitch rate.	70 - 76	High	63 - 75	10 % ABV
3638	Bavarian Wheat™	A complex alternative to the standard German wheat strain profile. This strain produces apple, pear, and plum esters in addition to the dominant banana character. The esters are complemented nicely by clove and subtle vanilla phenolics. The balance can be manipulated towards ester production through increasing fermentation temperature, increasing the wort density, and decreasing the pitch rate.	70 - 76	Low	64 - 75	10 % ABV

WYEAST Yeast Strains Lager Strains		Description	Attenuation	Flocculation	Optimum Temp. (°F)	Alcohol Tolerance
2000	Budvar Lager™	The Budvar strain has a nice malty nose with subtle fruit tones and a rich malt profile on the palate. It finishes malty but dry, well balanced and crisp. Hop character comes through in the finish.	71 - 75	Medium - High	48 - 56	9 % ABV
2001	Uruell Lager™	With a mild fruit and floral aroma this strain has a very dry and clean palate with a full mouthfeel and nice subtle malt character. It has a very clean and neutral finish.	72 - 76	Medium - High	48 - 56	9 % ABV
2007	Pilsen Lager™	Wyeast 2007 is the classic American lager strain. This mild, neutral strain produces beers with a nice malty character and a smooth palate. It ferments dry and crisp with minimal sulfur or diacetyl. Beers from this strain exhibit the characteristics of the most popular lager in America. <b>Origin: Budweiser strain.</b>	71 - 75	Medium	48 - 56	9 % ABV
2035	American Lager™	A complex and aromatic strain that can be used for a variety of lager beers. This strain is an excellent choice for Classic American Pilsner beers.	73 - 77	Medium	48 - 58	9 % ABV
2042	Danish Lager™	This yeast is a good choice for Dortmund-style lagers. It will ferment crisp and dry with a soft, rounded profile that accentuates hop characteristics.	73 - 77	Low	46 - 56	9 % ABV
2112	California Lager™	This strain is particularly well suited for producing 19th century-style West Coast beers with woody/minty hop flavor. It retains lager characteristics at temperatures up to 65°F (18°C) and produces malty, brilliantly clear beers. This strain is not recommended for cold temperature fermentation.	67 - 71	High	58 - 68	9 % ABV
2124	Bohemian Lager™	This Carlsberg type yeast is the most widely used lager strain in the world. This strain produces a distinct malty profile with some ester character and a crisp finish. A versatile strain, that is great to use with lagers or Pilsners for fermentations in the 45-55°F (8-12°C) range. It may also be used for Common beer production with fermentations at 65-68°F (18-20°C). A thorough diacetyl rest is recommended after fermentation is complete.	73 - 77	Medium - Low	45 - 68	9 % ABV
2206	Bavarian Lager	Used by many German breweries to produce rich, full-bodied, malty beers, this strain is a good choice for bocks and doppelbocks. A thorough diacetyl rest is recommended after fermentation is complete.	73 - 77	Medium - High	48 - 56	9 % ABV
2278	Czech Pils™	Originating from the home of great Pilsners in the Czech Republic, this classic Pilsner strain will finish dry and malty. It is the perfect choice for Pilsners and all malt beers. Sulfur produced during fermentation can be reduced with warmer fermentation temperatures 58°F (14°C) and will dissipate with conditioning.	70 - 74	Medium - High	50 - 58	9 % ABV
2308	Munich Lager™	This is a unique strain, capable of producing fine lagers. It is very smooth, well-rounded and full-bodied. A thorough diacetyl rest is recommended after fermentation is complete.	70 - 74	Medium	48 - 56	9 % ABV
2633	Oktoberfest Lager Blend™	This blend of lager strains is designed to produce a rich, malty, complex and full bodied Oktoberfest style beer. It attenuates well while leaving plenty of malt character and mouthfeel. This strain is low in sulfur production.	73 - 77	Medium - Low	48 - 58	9 % ABV

WYEAST Bacteria Strains Lambic Strains and Blends		Description	Attenuation	Flocculation	Optimum Temp. (°F)	Alcohol Tolerance
3278	Belgian Lambic Blend	This blend contains yeast and bacteria cultures important to the production of spontaneously fermented beers of the Lambic region. Specific proportions of a Belgian style ale strain, a sherry strain, two Brettanomyces strains, a Lactobacillus culture, and a Pediococcus culture produce the desirable flavor components of these beers as they are brewed in West Flanders. Propagation of this culture is not recommended and will result in a change of the proportions of the individual components. This blend will produce a very dry beer due to the super-attenuative nature of the mixed cultures.	70 - 80 %	Variable	63 - 75	11 % ABV
3763	Roeseleare Ale Blend	This 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. Specific proportions of a Belgian style ale strain, a sherry strain, two Brettanomyces strains, a Lactobacillus culture, and a Pediococcus culture produce the desirable flavor components of these beers as they are brewed in West Flanders. Propagation of this culture is not recommended and will result in a change of the proportions of the individual components. This blend will produce a very dry beer due to the super-attenuative nature of the mixed cultures.	80 % +	Variable	65 - 85	11 % ABV
5112	Brettanomyces bruxellensis	This strain of wild yeast was isolated from brewery cultures in the Brussels region of Belgium. It produces the classic "sweaty horse blanket" character of indigenous beers such as gueuze, lambics and sour browns and may form a pellicle in bottles or casks. The strain is generally used in conjunction with S. cerevisiae, as well as other wild yeast and lactic bacteria. At least 3-6 months aging is generally required for flavor to fully develop.	Very High	Medium	60 - 75	12 % ABV
5526	Brettanomyces lambricus	This is a wild yeast strain isolated from a Belgian brewery. It produces a pie cherry-like flavor and sourness along with distinct "Brett" character. A pellicle may form in bottles or casks. To produce the classic Belgian character, this strain works best in conjunction with other yeast and lactic bacteria. It generally requires 3-6 months of aging to fully develop flavor characteristics.	Very High	Medium	60 - 75	12 % ABV
5335	Lactobacillus	Lactic acid bacteria isolated from a Belgian brewery. This culture produces moderate levels of acidity and is commonly found in many types of beers including gueuze, lambics, sour brown ales and Berliner Weisse. It is always used in conjunction with S. cerevisiae and often with various wild yeast. Use in beers below 10 IBU is recommended due to the culture's sensitivity to hop compounds.	NA	NA	60 - 95	9 % ABV
5733	Pediococcus	Lactic acid bacteria used in the production of Belgian style beers where additional acidity is desirable. Often found in gueuze and other Belgian style beer. Acid production will increase with storage time. It may also cause "ropiness" and produce low levels of diacetyl with extended storage time.	NA	NA	60 - 95	9 % ABV

WYEAST Yeast Strains Wine - Mead - Cider - Sake - Yeast		Description	Residual Sugar	Flocculation	Optimum Temp. (°F)	Alcohol Tolerance
4021	Pasteur Champagne™ (Prise de Mousse)	Used in many white wine fermentations and also some red wines. Also used for secondary fermentation of barley wine. Ferments crisp and dry, ideal for base wines in champagne making. Low foaming, excellent barrel fermentation, good flocculating characteristics.	Dry (0 - 0.25%)	Medium	55 - 75	17 % ABV
4028	Chateau Red™	Ideal for red or white wines, which mature rapidly with Beaujolais type fruitiness, and for bigger reds requiring aging. Low foaming, low sulfur production over a broad range of temperatures.	Dry (0 - 0.35%)	Medium - High	55 - 90	14 % ABV
4134	Sake # 9™	Sake #9 used in conjunction with Koji for making wide variety of Asian Jius (rice based beverages). Full bodied profile, silky and smooth on palate with low ester production.	Dry (0 - 0.25%)	Low	60 - 75	14 % ABV
4184	Sweet Mead/ Wine Yeast™	One of two strains for mead making. Leaves 2-3% residual sugar in most meads. Rich, fruity profile complements fruit mead fermentation. Use additional nutrients for mead making.	Sweet (2 - 3%)	Medium	60 - 75	11 % ABV
4242	Chablis™	Produces extremely fruity profile, high ester formation, breadly aromas with vanilla notes. Allows fruit character to dominate aroma and flavor profile. Finishes slightly sweet and soft.	(0 - 0.85%)	Medium	55 - 75	12-13 % ABV
4244	Chianti™	Rich, very big and bold, well rounded profile. Nice soft fruit character with dry crisp finish. Excellent choice for most Italian grape varieties.	(0 - 0.75%)	Medium	55 - 75	14 % ABV
4267	Bordeaux™	Produces distinctive intense berry, graham cracker nose. Jammy, rich, very smooth complex profile, slightly vinous. Well suited to higher sugar content musts.	(0 - 0.5%)	Medium - Low	60 - 90	14 % ABV
4347	Eau de Vie™	A very good choice for alcohol tolerance and stuck fermentations. Produces a very clean, dry profile, low ester formation and other volatile aromatics.	Dry (0 %)	Low	65 - 80	21 % ABV
4632	Dry Mead™	Best choice for dry mead. Used in many award winning meads. Low foaming with little or no sulfur production. Use additional nutrients for mead making.	Dry (0 - 0.25%)	Medium - Low	55 - 75	18 % ABV
4766	Cider™	Crisp and dry fermenting yeast with big, fruity finish. Creates a nice balance for all types of apples, pears, and other fruit. Allows fruit character to dominate the profile.	Dry (0 - 0.25%)	Low	60 - 75	12 % ABV
4767	Port Wine™	Mild toast and vanilla nose. Mild fruit profile with balanced depth and complexity. Very dry finish. Dry red and white wines, add brandy for classic ports. Also used for big red wines and high sugar musts.	Dry (0 - 0.25%)	Medium - Low	60 - 90	14 % ABV
4783	Rudesheimer™	Produces distinct Riesling character. Rich flavor, creamy, fruity profile with nice dry finish and a hint of Riesling sweetness in the aftertaste.	(0.25 - 1.0 %)	Medium	55 - 75	14 % ABV
4946	Zinfandel™	Dominating, strong fermentation characteristics. Alcohol tolerant to 18% (v/v). Ideal for Zinfandel, Pinot Noir, Syrah, or any high sugar must. Good choice for restarting stuck fermentations.	Dry (0 - 0.25%)	Medium - Low	60 - 85	18 % ABV

WYEAST Wine Bacteria Strains Malolactic Bacteria		Description	Attenuation	Flocculation	Optimum Temp. (°F)	Alcohol Tolerance
4007	Malo-lactic Blend™	4007 Blend (blend of ERI1A and EY2d cultures) will provide rapid and complete malic acid reduction in wine over a broad spectrum of conditions. ERI1A, an excellent choice for red wines, has been isolated for its tolerance to low pH conditions. EY2D has been selected for its tolerance to low cellar temperatures. Malo-lactic conversion is generally completed within 1-3 months.	NA	NA	65 - 90	NA