



**White Labs - 2017 Pure Pitchable Liquid Yeast Offerings**

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Your order is due by: **Monday, January 1 @ 6 pm** Yeast pick up starts **Friday, January 5** Email order to: **kent@momalt.com**

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

**Redeem your White Labs free vial coupons!**

Each White Labs vial 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.mrmalty.com](http://www.mrmalty.com) or [www.wyeastlab.com/hb\\_pitchrate.cfm](http://www.wyeastlab.com/hb_pitchrate.cfm)

White Labs Vault Yeast Strains Available in November and December 2017		Description	Attenuation	Flocculation	Optimum Temp. (°F)	Alcohol Tolerance
WLP640	Brettanomyces anomalus	Typical barnyard funk character with some fruitiness. Acidity is medium. Primary fermentation can be done with this strain, but a starter may be necessary.	70 - 85	Low	70 - 85	M-H (8-12 %)
WLP845	Fast Lager Yeast	Use this strain when you need a lager sooner rather than later. Low sulfur production and medium flocculation characteristics.	75 - 78	Med	50 - 55	M (5 - 10 %)
White Labs Vault Yeast Strains Available in January and February 2018		Description	Attenuation	Flocculation	Optimum Temp. (°F)	Alcohol Tolerance
WLP076	Old Sonoma Ale Yeast	From a historic brewery in Northern California. This strain was embraced by the early pioneers of craft beer in America and is ideal for those seeking to use a traditional British-style yeast. A neutral and versatile strain, it is a great choice for pale ales, porters, and stouts.	70 - 74	Medium	66 - 70	M (5 - 10 %)
WLP885	Zurich Lager Yeast	A Swiss-style lager yeast that with proper care can be used to produce lagers over 11% ABV. Sulfur and diacetyl production is minimal.	70 - 80	Medium	50 - 55	VH (> 15 %)

White Labs Original Pitchable Yeast Strains Ales		WYEAST Comparison	Description	Attenuation	Flocculation	Optimum Temp. (°F)	Alcohol Tolerance
1	WLP090	**San Diego Super Yeast**	A super clean, super fast fermenting strain. A low ester-producing strain that results in a balanced, neutral flavor and aroma profile. Alcohol-tolerant and very versatile for a wide variety of styles. Similar to California Ale Yeast WLP001 but it generally ferments faster.	76-83	M-H	65-68	H
2	WLP001	California Ale Yeast	1056 This yeast is famous for its clean flavors, balance and ability to be used in almost any style ale. It accentuates the hop flavors and is extremely versatile. Source: Sierra-Nevada.	73-80	M	68-73	H
3	WLP002	English Ale Yeast	1968 A classic ESB strain from one of England's largest independent breweries. This yeast will leave a beer very clear, with some residual sweetness. Source: Fuller's ESB.	63-70	VH	65-68	M
4	WLP004	Irish Ale Yeast	1084 From one of the oldest stout producing breweries in the world. It produces a slint hint of diacetyl, balanced by light fruitiness and slight dry crispness. Source: Guinness.	69-74	M-H	65-68	M-H
5	WLP005	British Ale Yeast	1187 This yeast is a little more attenuative than WLP002. Like most English strains, this yeast produces malty beers. Excellent for all English style ales. Source: Ringwood.	69-74	H	65-70	M
6	WLP007	Dry English Ale Yeast	1098 Clean, highly flocculent, and highly attenuative yeast. This yeast is similar to WLP002 in flavor profile, but is 10% more attenuative. This eliminates the residual sweetness, and makes the yeast well suited for high gravity ales. It also reaches terminal gravity quickly. 80% attenuation will be reached even with 10% ABV beers. Source: Whitbread (dry).	70 - 80	M-H	65-70	M-H
7	WLP008	East Coast Ale Yeast	This "Brewer Patriot" strain can be used to reproduce many of the American versions of classic beer styles. Similar neutral character of WLP001, but less attenuation, less accentuation of hop bitterness, slightly less flocculation, and a little tartness. Very clean and low esters. Great yeast for golden, blonde, honey, pales and German alt style ales. Source: Boston Brewing Co.	70-75	M-L	68-73	M
8	WLP009	Australian Ale Yeast	Produces a clean, malty beer. Pleasant ester character, can be described as "bready". Can ferment successfully, and clean, at higher temperatures. This yeast combines good flocculation with good attenuation.	70-75	High	65-70	M (5 - 10 %)
9	WLP011	European Ale Yeast	1338 Malty, Northern European-origin ale yeast. Low ester production, giving a clean profile. Little to no sulfur production. Low attenuation helps to contribute to the malty character. Good for Alt, Kolsch, malty English ales, and fruit beers. Source: Wissenschaftliche Station # 338 (Munich).	65-70	M	65-70	M (5 - 10 %)
10	WLP013	London Ale Yeast	1028 Dry, malty ale yeast. Provides a complex, oakey ester character to your beer. Hop bitterness comes through well. This yeast is well suited for classic British pale ales, bitters, milds and stouts. Does not flocculate as much as WLP002 and WLP005. Source: Worthington White Shield.	67-75	M	66-71	M (5 - 10 %)
11	WLP023	Burton Ale Yeast	1275 From the famous brewing town of Burton-upon-Trent, England, this yeast is packed with character. It provides delicious subtle fruity flavors like apple, clove, honey and pear. Great for all English styles, IPA's, bitters, and pales. Excellent in porters and stouts. Source: Marston's.	69-75	M	68-73	M (5 - 10 %)
12	WLP028	Edinburgh Scottish Ale Yeast	1728 Scotland is famous for its malty, strong ales. This yeast can reproduce complex, flavorful Scottish style ales. This yeast can be an everyday strain, similar to WLP001. Hop character is not muted with this strain, as it is with WLP002. Source: McKewan's.	70-75	M	65-70	M-H
13	WLP029	German/ Kolsch Ale Yeast	From a small brewpub in Cologne, Germany, this yeast works great in Kölsch and Alt style beers. Good for light beers like blond and honey. Accentuates hop flavors, similar to WLP001. The slight sulfur produced during fermentation will disappear with age and leave a super clean, lager like ale.	72-78	M	65-69	M (5 - 10 %)
14	WLP036	Düsseldorf Alt Yeast	Traditional Alt yeast from Düsseldorf, Germany. Produces clean, slightly sweet alt beers. Does not accentuate hop flavor as WLP029 does.	65-72	M	65-69	M (5 - 10 %)
15	WLP041	Pacific Ale Yeast	A popular ale yeast from the Pacific Northwest. The yeast will clear from the beer well, and leave a malty profile. More fruity than WLP002, English Ale Yeast. Good yeast for English style ales including milds, bitters, IPA, porters, and English style stouts.	65-70	H	65-68	M (5 - 10 %)
16	WLP045	Scotch Whiskey Yeast	A strain that was widely used for Scotch Whisky production from the early 1950s, producing a complex array of ester compounds and fusel oils, as well as some spicy, clove character. Suitable for Scotch Whisky or American-style Whiskey. Used in high-gravity beers.	75-80	M	72-77	H
17	WLP050	Tennessee Whiskey Yeast	Suitable for American-style whiskey and bourbon. This yeast is famous for creating rich, smooth flavors. Clean and dry fermenting yeast. Will tolerate high alcohol concentrations (15%), and ester production is low. Also popular in high-gravity beers.	75-80	M	75-79	H
18	WLP051	California V Ale Yeast	1272 From Northern California. This strain is more fruity than WLP001, and slightly more flocculent. Attenuation is lower, resulting in a fuller bodied beer than with WLP001. Source: Anchor Liberty.	70-75	M-H	66-70	M-H
19	WLP065	American Whiskey Yeast	Yeast strain that produces low ester profile and moderate fusel oils. Temperature and alcohol tolerant and suitable for American-style whiskey using barley or corn base. Also used in high-gravity beers.	76-82	M	75-82	H
20	WLP070	Bourbon Yeast	From a traditional distillery in the heart of Bourbon country, this strain produces a caramel, malty character with balanced ester profile. Suitable for Bourbon or other American Whiskey with barley, rye, or corn as the base grain. Used in high-gravity beers.	75-80	M	72-77	H
21	WLP078	Neutral Grain Yeast	Marked by a clean, fast fermentation, this strain is ideal for any neutral grain spirit. Alcohol and temperature tolerant. Used in high-gravity beers.	77-84	M	76-85	H
22	WLP095	Burlington Ale Yeast	This yeast has proven to be great in IPAs. This is a great yeast for people who like WLP001 California Ale Yeast because this yeast throws a little personality and body into your beer. Esters are higher than WLP001. This yeast has been known to result in more diacetyl so increasing the temperature at the end of fermentation is suggested.	73 - 78	M	67-70	H
23	WLP099	Super High Gravity Ale Yeast	Can ferment up to 25% alcohol. From England. Produces ester character that increases with increasing gravity. Malt character dominates at lower gravities. Source: Thomas Hardy	>80	M	65-69	VH

Original Pitchable Yeast Strains Yeast Blends		WYEAST Comparison	Description	Attenuation	Flocculation	Optimum Temp. (°F)	Alcohol Tolerance
1	WLP060 American Ale Yeast Blend		This blend celebrates the strengths of California Ale WLP001- clean, neutral fermentation, versatile usage, and adds two other strains that belong to the same 'clean/neutral' flavor category. The additional strains create complexity to the finished beer. This blend tastes more lager like than WLP001. Hop flavors and bitterness are accentuated, but not to the extreme of California. Slight sulfur will be produced during fermentation.	72-80	Medium	68-72	M-H
2	WLP080 Cream Ale Yeast Blend		This is a blend of ale and lager yeast strains. The strains work together to create a clean, crisp, light American lager style ale. A pleasing estery aroma may be perceived from the ale yeast contribution. Hop flavors and bitterness are slightly subdued. Slight sulfur will be produced during fermentation, from the lager yeast.	75 - 80	Medium	65-70	M-H
3	WLP085 English Ale Yeast Blend		A blend of British ale yeast strains, designed to add complexity to your ale. Moderate fruitiness and mineral-like, with little to no sulfur. Drier than WLP002 and WLP005, but with similar flocculation properties. Good yeast blend for English Pale Ale, Bitter, Porter, Stout, and India Pale Ale.	69 - 76	Medium to High	68 - 72	Medium
4	WLP568 Belgian Style Saison Ale Yeast Blend		This blend yields Belgian style ale and saison strains. The strains work in harmony to create complex, fruity aromas and flavors. The blend of yeast strains encourages complete fermentation in a timely manner. Phenolic, spicy, earthy, and clove like flavors are also created.	70-80	Medium	70-80	M-H
5	WLP575 Belgian Style Ale Yeast Blend		A blend of Trappist type yeast (2) and one Belgian ale type yeast. This creates a versatile blend that can be used for Trappist type beer, or a myriad of beers that can be described as 'Belgian type'.	74-80	Medium	65-75	M-H
6	WLP630 Berliner Weisse Blend		A blend of a traditional German Weizen yeast and Lactobacillus to create a subtle, tart, drinkable beer. Can take several months to develop tart character. Perfect for traditional Berliner Weisse.	73 - 80	Medium	66 - 72	5 - 10 %
7	WLP665 Flemish Ale Blend		Blended culture used to produce the classic beer styles of the West Flanders region of Belgium. A proprietary blend of Saccharomyces yeasts, Brettanomyces, Lactobacillus, and Pediococcus, this culture creates a more complex, dark stone fruit characteristic than WLP 655 Belgian Sour Mix. Inspired by local American brewers creating semi-traditional Belgian-style ales. This blend creates a complex flavor profile with a moderate level of sourness. It consists of a traditional farmhouse yeast strain and Brettanomyces. Great yeast for farmhouse ales, Saisons, and other Belgian-inspired beers.	80 - 85 %+	Low - Medium	68 - 80	M - H
8	WLP670 American Farmhouse Blend			75 - 82	Medium	68 - 72	Medium

White Labs Original Pitchable Yeast Strains Specialty Ales		WYEAST Comparison	Description	Attenuation	Flocculation	Optimum Temp. (°F)	Alcohol Tolerance
1	WLP300 Hefeweizen Ale Yeast	3068	This famous German yeast is a strain used in the production of traditional, authentic wheat beers. It produces the banana and clove nose traditionally associated with German wheat beers and leaves the desired cloudy look of traditional German wheat beers.	72-76	L	68-72	M
2	WLP320 American Hefeweizen Ale Yeast		This yeast is used to produce the Oregon style American Hefeweizen. Unlike WLP300, this yeast produces a very slight amount of the banana and clove notes. It produces some sulfur, but is otherwise a clean fermenting yeast, which does not flocculate well, producing a cloudy beer.	70-75	L	65-69	M
3	WLP351 Bavarian Weizen Ale Yeast		Former Yeast Lab W51 yeast strain, acquired from Dan McConnell. The description originally used by Yeast Lab still fits: "This strain produces a classic German-style wheat beer, with moderately high, spicy, phenolic overtones reminiscent of cloves."	73 -77	L	66-70	M
4	WLP380 Hefeweizen IV Ale Yeast	3333	Large clove and phenolic aroma and flavor, with minimal banana. Refreshing citrus and apricot notes. Crisp, drinkable hefeweizen. Less flocculent than WLP300, and sulfur production is higher.	73-80	L	66-70	M
5	WLP400 Belgian Wit Ale Yeast	3944	Slightly phenolic and tart, this is the original yeast used to produce Wit in Belgium. <b>Source: Hoegaarden.</b>	74-78	L-M	67-74	M
6	WLP500 Trappist Ale Yeast	1214	From one of the few remaining Trappist breweries remaining in the world, this yeast produces the distinctive fruitiness and plum characteristics. Excellent yeast for high gravity beers, Belgian ales, dubbels and trippels. <b>Source: Chimay.</b>	75-80	L-M	67-72	H
7	WLP510 Bastogne Ale Yeast		A high gravity, Trappist style ale yeast. Produces dry beer with slight acidic finish. More 'clean' fermentation character than WLP500 or WLP530. Not as spicy as WLP530 or WLP550. Excellent yeast for high gravity beers, Belgian ales, dubbels and trippels. <b>Source: Orval</b>	74-80	Medium	66-72	High
8	WLP530 Abbey Ale Yeast	3787	Used to produce Trappist style beers. Similar to WLP500, but is less fruity and more alcohol tolerant (up to 15% ABV). Excellent yeast for high gravity beers, Belgian ales, dubbels and trippels.	75-80	M-H	66-72	H
9	WLP545 Belgian Strong Ale Yeast		From the Ardennes region of Belgium, this classic yeast strain produces moderate levels of ester and spicy phenolic character. Typically results in a dry, but balanced finish. This yeast is well suited for Belgian dark strong, Abbey Ales, and Christmas beers.	75 - 85	M	66 - 72	H
10	WLP550 Belgian Ale Yeast	3522	Saisons, Belgian Ales, Belgian Reds, Belgian Browns, and White Beers are just a few of the classic Belgian beer styles that can be created with this yeast strain. Phenolic and spicy flavors dominate the profile, with less fruitiness than WLP500.	65-75	M-H	68-75	M
11	WLP565 Saison Ale Yeast	3724	Classic Saison yeast from Wallonia. It produces earthy, peppery, and spicy notes. Slightly sweet. With high gravity saisons, brewers may wish to dry the beer with an alternate yeast added after 75% fermentation. <b>Source: Brasserie DuPont.</b>	78-85	M-H	68-78	M
12	WLP566 Saison II Ale Yeast		Saison strain with more fruity ester production than with WLP565. Moderately phenolic, with a clove-like characteristic in finished beer flavor and aroma. Ferments faster than WLP565.	78-85	M-H	68-78	M
13	WLP570 Belgian Golden Ale Yeast	1388	From East Flanders, versatile yeast that can produce light Belgian ales to high gravity Belgian beers (12% ABV). A combination of fruitiness and phenolic characteristics dominate the flavor profile. Some sulfur is produced during fermentation, which will dissipate following the end of fermentation. <b>Source: Leffmans.</b>	73-78	L	68-75	H
14	WLP590 French Saison Ale Yeast	3711	Unique yeast strain producing farmhouse-style beers with a phenolic "bite" and moderate ester compounds. Producing a cleaner aroma profile than other farmhouse styles, this yeast is versatile and highly attenuating. The most popular saison strain in the White Labs Tasting Room. <b>Source: Brasserie Thiriez</b>	73-80	M	69-75	5-10 %

White Labs Original Pitchable Yeast Strains Lager Yeast		WYEAST Comparison	Description	Attenuation	Flocculation	Optimum Temp. (°F)	Alcohol Tolerance
1	WLP800 Pilsner Lager Yeast	2001	Classic pilsner strain from the premier pilsner producer in the Czech Republic. Somewhat dry with a malty finish, this yeast is best suited for European pilsner production.	72-77	M-H	50 - 55	M
2	WLP802 Czech Budejovce Lager Yeast	2278	Pilsner lager yeast from Southern Czech Republic. Produces dry and crisp lagers, with low diacetyl production.	75-80	M	50 - 55	M
3	WLP810 San Francisco Lager Yeast	2112	This yeast is used to produce the "California Common" style beer. A unique lager strain which has the ability to ferment up to 65 degrees while retaining lager characteristics. Can also be fermented down to 50 degrees for production of marzens, pilsners and other style lagers.	65-70	H	58-65	M-H
4	WLP820 Oktoberfest/Märzen Lager Yeast	2206	This yeast produces a very malty, bock like style. It does not finish as dry as WLP830. This yeast is much slower in the first generation than WLP830, so we encourage a larger starter to be used the first generation or schedule a longer lagging time.	65-73	M	52-58	M-H
5	WLP830 German Lager Yeast	2124	This yeast is one of the most widely used lager yeasts in the world. Very malty and clean, great for all German lagers, Pilsner, Oktoberfest, and Märzen.	74-79	M	50 - 55	M
6	WLP833 German Bock Lager Yeast		From the Alps of southern Bavaria, this yeast produces a beer that is well balanced between malt and hop character. The excellent malt profile makes it well suited for Bocks, Doppelbocks, and Oktoberfest style beers. Very versatile lager yeast, it is so well balanced that it has gained tremendous popularity for use in Classic American style Pilsners. Also good for Helles style lager beer.	70-76	M	48-55	M-H
7	WLP838 Southern German Lager Yeast	2308	This yeast is characterized by a malty finish and balanced aroma. It is a strong fermenter, produces slight sulfur, and low diacetyl.	68-76	M-H	50 - 55	M
8	WLP840 American Pilsner Lager Yeast	2007	This yeast is used to produce American style lagers. Dry and clean with a very slight apple fruitiness. Sulfur and diacetyl production is minimal. A Budweiser yeast.	75-80	M	50 - 55	M
9	WLP850 Copenhagen Lager Yeast		Clean, crisp northern European lager yeast. Not as malty as the southern European lager yeast strains. Great for European style pilsners, European style dark lagers, Vienna, and American style lagers.	72-78	M	50-58	M (5 - 10 %)
10	WLP862 Cry Havoc from Charlie Papazian		Licensed from Charlie Papazian, this strain can ferment at ale and lager temperatures, allowing brewers to produce diverse beer styles. The recipes in both Papazian's books, <i>The Complete Joy of Homebrewing</i> and <i>The Homebrewers Companion</i> , were originally developed and brewed with this yeast.	66-70	M-L	68-74 Ales 55-58 Lagers	M-L
11	WLP885 Zurich Lager Yeast		A Swiss-style lager yeast that with proper care can be used to produce lagers over 11% ABV. Sulfur and diacetyl production is minimal.	70-80	M	50-55	VH (>15 %)
12	WLP940 Mexican Lager Yeast		From Mexico City, this yeast produces clean lager beer, with a crisp finish. Good for Mexican style light lagers, as well as dark lagers.	70 - 78	M	50 - 55	M

White Labs Original Pitchable Yeast Strains Wine - Mead - Cider - Sake Yeast		WYEAST Comparison	Description	Attenuation	Flocculation	Optimum Temp. (°F)	Alcohol Tolerance
1	WLP700		This yeast develops a film (flor) on the surface of the wine. Creates green almond, granny smith and nougat characteristics found in sherry. Can also be used for Port, Madeira and other sweet styles. For use in secondary fermentation. Slow fermentor.	>80		> 70	16%
2	WLP705		For use in rice based fermentations. For sake, use this yeast in conjunction with Koji (to produce fermentable sugar). WLP705 produces full body sake character, and subtle fragrance.	>80		> 70	16%
3	WLP715		Classic yeast, used to produce champagne, cider, dry meads, dry wines, or to fully attenuate barley wines/ strong ales. Neutral.	>75	Low	70-75	17%
4	WLP718		Champagne isolate used for complexity in whites. Contributes elegance, especially in barrel fermented Chardonnays.	>80	Low	60-90	15%
5	WLP720	3463	A wine yeast strain that is less attenuative than WLP715, leaving some residual sweetness. Slightly fruity and will tolerate alcohol concentrations up to 15%. A good choice for sweet mead and cider, as well as Blush wines, Gewürztraminer, Sauternes, Riesling.	<75	Low	70-75	15%
6	WLP727		German in origin, this yeast has high fruit/ester production. Perfect for Riesling and Gewürztraminer. Moderate fermentation characteristics and cold tolerant.	>80	Low	50-90	14%
7	WLP730		Dry wine yeast. Slight ester production, low sulfur dioxide production. Enhances varietal character. WLP730 is a good choice for all white and blush wines, including Chablis, Chenin Blanc, Semillon, and Sauvignon Blanc. Fermentation speed is moderate.	>80	Low	50-90	14%
8	WLP735		Classic yeast for white wine fermentation. Slow to moderate fermenter and foam producer. Gives an enhanced creamy texture.	>80	Low	60-90	16%
9	WLP740		Neutral, low fusel alcohol production. Will ferment to dryness, alcohol tolerance to 18%. Vigorous fermenter. WLP740 is well suited for Merlot, Shiraz, Pinot Noir, Chardonnay, Cabernet, Sauvignon Blanc, and Semillon.	>80	Low	60-90	18%
10	WLP749		German red wine yeast, which results in spicy, fruit aromas. Perfect for Pinot Noir and Zinfandel. Slow to moderate fermenter which is cold tolerant.	>80	Low	50-90	16%
11	WLP750		Classic Bordeaux yeast for red wine fermentations. Moderate fermentation characteristics. Tolerates lower fermentation temperatures. Rich, smooth flavor profile.	>80	Low	60-90	17%
12	WLP760		High temperature tolerance. Moderate fermentation speed. Excellent for full-bodied red wines, ester production complements flavor. WLP760 is also suitable for Merlot, Chardonnay, Chianti, Chenin Blanc, and Sauvignon Blanc.	>80	Low	60-90	16%
13	WLP770		Emphasizes fruit aromas in barrel fermentations. High nutrient requirement to avoid volatile acidity production.	>80	Low	60-90	16%
14	WLP775		Classic cider yeast. Ferments dry, but retains flavor from apples. Sulfur is produced during fermentation, but will disappear in first two weeks of aging. Can also be used for wine and high gravity beers.	>80	M	68-75	M-H

White Labs Original Pitchable Yeast Strains Brettanomyces and Bacteria		WYEAST Comparison	Description	Attenuation	Flocculation	Optimum Temp. (°F)	Alcohol Tolerance
1	WLP600		White Labs now offers WLP600 Kombucha SCOBY, a symbiotic culture of bacteria and yeast that is used for fermenting sweet tea into kombucha. White Labs' SCOBY is free of food pathogens and has been genetically identified to know specially what yeast and bacteria are involved in the fermentation of kombucha. As we continue our genetic identification we will publish the data below. This SCOBY has medium acetic acid production and low alcohol production based on our recipe. The SCOBY diameter is 2.92 inches. Contains 11 bacteria strains plus 2 yeast strains.				
2	WLP630		A blend of a traditional German Weizen yeast and Lactobacillus to create a subtle, tart, drinkable beer. Can take several months to develop tart character. Perfect for traditional Berliner Weisse.	73 - 80	Medium	66 - 72	5 - 10 %
3	WLP644		This Belgian strain, used traditionally for 100% Brettanomyces fermentations, produces a slightly tart beer with delicate characteristics of mango and pineapple. Can also be used to produce effervescence when bottle-conditioning.	85 % +	Low	70 - 85	M - H
4	WLP645		Low intensity Brett character. Originally isolated from strong English stock beer, in the early 20th century. The Brett flavors produced are more subtle than WLP650 and WLP653. More aroma than flavor contribution. Fruity, pineapple like aroma. B. clausenii is closely related to B. anomalus.	70 - 85 %	Low	85 +	M - H
5	WLP648		The vrai (true, in French) Brettanomyces bruxellensis Trois. The infamous strain used for all-Brettanomyces fermentations, has a robust, complex sour character with aromas of pear. Best used as a primary fermentation strain.	85 % +	Low	70 - 85	M - H
6	WLP650		Medium intensity Brett character. Classic strain used in secondary fermentation for Belgian style beers and lambics. One Trappist brewery uses this strain in secondary fermentation and bottling to produce their characteristic flavor.	70 - 85 %	Low	85 +	M - H
7	WLP653		High intensity Brett character. Defines the "Brett character". Horsey, smoky and spicy flavors. As the name suggests, this strain is found most often in lambic style beers, which are spontaneously fermented beers. Also found in Flanders and sour brown style beers.	70 - 85 %	Low	85 +	M - H
8	WLP661		Pediococcus damnosus is a cocci bacteria known for its souring capabilities by producing lactic acid. Perfect to add to any sour program. High diacetyl producer and slow growing.	65 %	Low	N/A	N/A
9	WLP655		A unique blend perfect for Belgian style beers. Includes Brettanomyces, Saccharomyces, and the bacterial strains Lactobacillus and Pediococcus.	70 - 80 %	Medium - Low	80 - 85 % +	M - H
10	WLP665		Blended culture used to produce the classic beer styles of the West Flanders region of Belgium. A proprietary blend of Saccharomyces yeasts, Brettanomyces, Lactobacillus, and Pediococcus, this culture creates a more complex, dark stone fruit characteristic than WLP 655 Belgian Sour Mix.	80 - 85 %+	Low - Medium	68 - 80	M - H
11	WLP670		Inspired by local American brewers crafting semi-traditional Belgian-style ales. This blend creates a complex flavor profile with a moderate level of sourness. It consists of a traditional farmhouse yeast strain and Brettanomyces. Great yeast for farmhouse ales, Saisons, and other Belgian-inspired beers.	75 - 82	Medium	68 - 72	Medium
12	WLP672		Lactobacillus brevis is a rod-shaped bacteria used for souring beers. Typically produces more lactic acid than Lactobacillus delbrueckii. Great addition to any sour program!	80 %	N/A	N/A	N/A
13	WLP675		Malolactic fermentation is the conversion of malic acid to lactic acid by bacteria from the lactic acid bacteria family. Lactic acid is less acidic than malic acid, which in turn decreases acidity and helps to soften and/or round out some of the flavors in wine.				
14	WLP677		This lactic acid bacteria produces moderate levels of acidity and sour flavors found in lambics, Berliner Weiss, sour brown ale and gueuze.	75 - 82 %	Low	70 - 75	M - H