

New Strains from White Labs

WLP037 Yorkshire Square Ale Yeast

This yeast produces a beer that is malty, but well-balanced. Expect flavors that are toasty with malt-driven esters. Highly flocculent and good choice for English pale ales, English brown ales, and mild ales.

Attenuation: 68-72%

Flocculation: High

Optimum Fermentation Temperature: 65-70F

Alcohol Tolerance: Medium-High

WLP038 Manchester Ale Yeast

Top-fermenting strain that is traditionally good for top-cropping. Moderately flocculent with a clean, dry finish. Low ester profile, producing a highly balanced English-style beer.

Attenuation: 70-74%

Flocculation: Medium-High

Optimum Fermentation Temperature: 65-70F

Alcohol Tolerance: Medium-High

WLP072 French Ale

Clean strain that complements malt flavor. Low to moderate esters, when fermentation temperature is below 70F. Moderate plus ester character over 70F. Low diacetyl production. Good yeast strain for Biere de Garde, blond, amber, brown ales, and specialty beers

Attenuation: 68-75%

Flocculation: Medium High

Optimum Fermentation Temperature: 63-73°F

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 strongs, Abbey Ales, and Christmas beers.

Attenuation: 78-85%

Flocculation: Medium

Optimal Fermentation Temperature: 66-72F

Alcohol Tolerance: High

WLP700 Flor Sherry Yeast

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.

Alcohol Tolerance: 16%

Attenuation: >80%

Optimum Fermentation Temperature: >70% F

WLP705 Sake Yeast

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.

Alcohol Tolerance: 16%

Attenuation: >80%

Optimum Fermentation Temperature: >70%