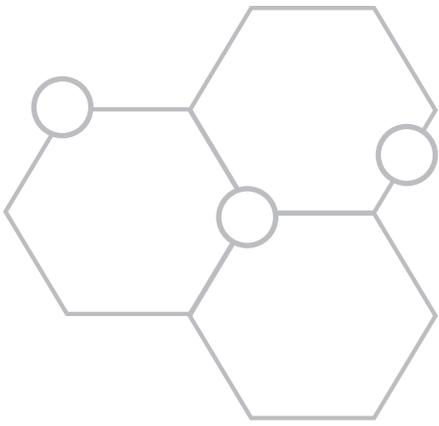
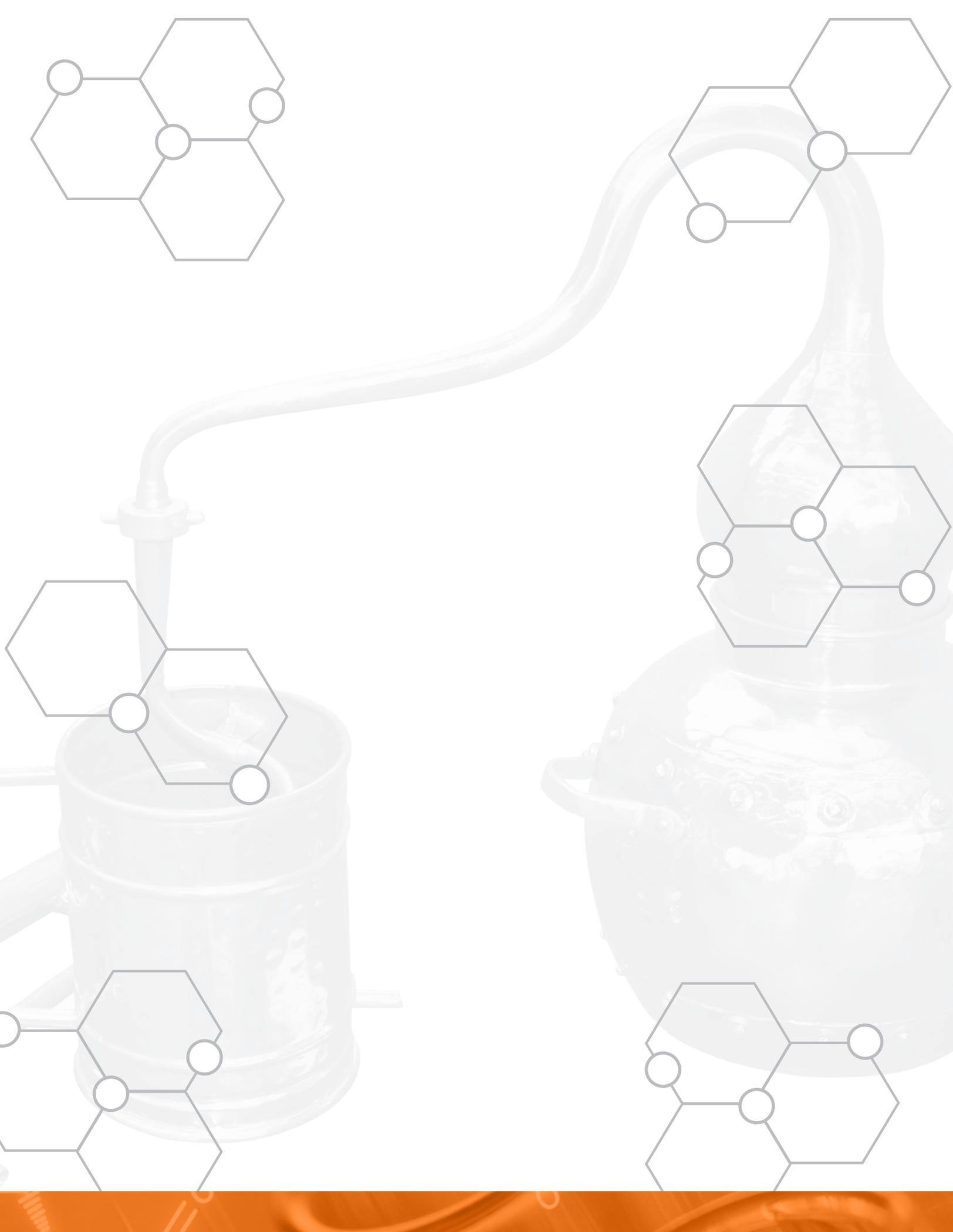




DISTILLING CATALOG



Advancing fermentation. Cultivating community.



WLP001 | California Ale Yeast®

This strain was the first yeast strain produced by White Labs in 1995. It's our best-selling yeast, famous for its clean flavors and hardy fermentations. Known for its use in hoppy beers, it accentuates hop flavors and aromas and attenuates well, even for high gravity beers. This strain has the ability to be used in almost any style of ale ranging from IPA to porter and even kölsch, which makes it a great all-around house strain.



Attenuation: 73-80%
Alcohol Tolerance: High
Flocculation: Medium
Optimum Fermentation Temperature: 68-73°F (20-23°C)

WLP028 | Edinburgh Scottish Ale Yeast

This strain produces underlying esters of pear and melon which work well with hop and malt derived notes. It's medium to high alcohol tolerance is well-suited for strong Scotch-style ales or barleywine beers. This is a versatile strain that can be neutral at the low end of the recommended fermentation temperature range or provide more esters at the higher range.



Attenuation: 70-75%
Alcohol Tolerance: Medium to High
Flocculation: Medium
Optimum Fermentation Temperature: 65-70°F (18-21°C)

WLP045 | Scotch Whisky Yeast

STA1+ A strain that has been widely used for Scotch whisky production since the early 1950s. This yeast produces a complex array of ester compounds and fusel oils, as well as some spicy clover character. Suitable for Scotch or American-style whiskeys.



Attenuation: 75-80%
Alcohol Tolerance: High
Flocculation: Medium
Optimum Fermentation Temperature: 72-77°F (22-25°C)

WLP050 | Tennessee Whiskey Yeast

Suitable for American-style whiskeys and bourbons, this strain is famous for creating rich, smooth flavors. A clean and dry-fermenting yeast that will tolerate high alcohol concentrations (up to 15% ABV). Ester production is low.



Attenuation: 75-80%
Alcohol Tolerance: High
Flocculation: Medium
Optimum Fermentation Temperature: 75-79°F (24-26°C)

WLP065 | American Whiskey Yeast

A yeast strain that produces a low ester profile and moderate fusel oils. It is temperature and alcohol tolerant and suitable for American-style whiskeys using barley or corn bases.



Attenuation: 76-82%
Alcohol Tolerance: High
Flocculation: Medium
Optimum Fermentation Temperature: 75-82°F (24-28°C)

WLP070 | Kentucky Bourbon Yeast

From a traditional distillery in the heart of Bourbon Country, this strain produces a malty caramel character with a balanced ester profile. Suitable for bourbons or other American whiskeys with barley, rye, or corn base grains.



Attenuation: 75-80%

Alcohol Tolerance: High

Flocculation: Medium

Optimum Fermentation

Temperature: 72-77°F (22-25°C)

WLP078 | Neutral Grain Yeast

Marked by a clean, fast fermentation, this strain is ideal for any neutral grain spirit. Alcohol and temperature tolerant.



Attenuation: 77-84%

Alcohol Tolerance: High

Flocculation: Medium

Optimum Fermentation

Temperature: 76-85°F (24-29°C)

WLP095 | Burlington Ale Yeast

This yeast is the signature strain for a brewery in the Northeast United States, making it ideal for New England-style IPAs. Adding personality to your beer by contributing esters and body, this strain will blend with hop flavors and aromas while balancing bitterness. Esters are higher than WLP001 California Ale Yeast® and this strain has been known to result in more diacetyl increasing the temperature at the end of fermentation is suggested.



Attenuation: 73-78%

Alcohol Tolerance: Medium to High

Flocculation: Medium

Optimum Fermentation

Temperature: 66-72°F (19-22°C)

WLP099 | Super High Gravity Ale Yeast

STA1+ From England, this yeast can ferment up to 25% alcohol when used correctly. It produces ester characters that increase with increasing gravity. Malt character dominates at lower gravities. To achieve >25% ABV, sugar needs to be fed over the course of the fermentation.



Attenuation: 80-100%

Alcohol Tolerance: Very High

Flocculation: Medium

Optimum Fermentation

Temperature: 65-68°F (18-20°C)

WLP720 | Sweet Mead/Wine Yeast

Produces a slightly fruity flavor and aroma while leaving more residual sweetness than WLP715 Champagne Yeast. This strain will tolerate alcohol concentrations up to 15%.



Wine Type: Sweet mead, cider, blush wines, gewüztraminer, Sauterne, riesling

Alcohol Tolerance: 15%

Fermentation Speed: Moderate

Optimum Fermentation

Temperature: 70-75°F (21-24°C)

DISTILLING

WLP760 | Cabernet Red Wine Yeast

A versatile strain for full-bodied red wines with ester production that complements dry aromatic white wines.



Wine Type: Merlot, chardonnay, Chianti, chenin blanc, sauvignon blanc

Alcohol Tolerance: 16%

Fermentation Speed: Moderate

Optimum Fermentation

Temperature: 60–90°F (16–32°C)

WLP775 | English Cider Yeast

Classic cider yeast that ferments dry, but retains the flavor from apples.



Wine Type: Dry cider

Alcohol Tolerance: 13%

Fermentation Speed: Moderate

Optimum Fermentation

Temperature: 68–75°F (20–24°C)

SPIRIT ANALYSES

LS3010 | Methanol



Method: Gas Chromatograph. Results reported in ppm.

LS3410 | Ethyl Acetate



Method: Gas Chromatograph. Results reported in ppm.

LS3450 | Distillation Profile by GC



Includes ethyl acetate, 1-propanol, acetaldehyde, isoamyl alcohol, isoamyl acetate, acetone, ethyl butyrate, isobutyl acetate, methanol and isobutanol. Method: Gas Chromatograph. Results reported in ppm.

LS6646 | ABV/ABW

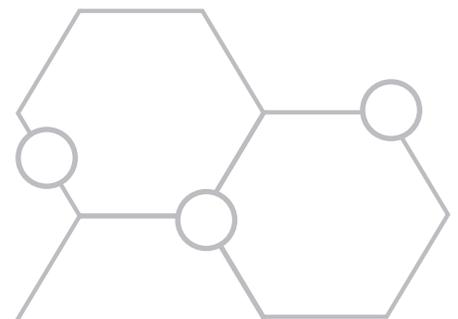
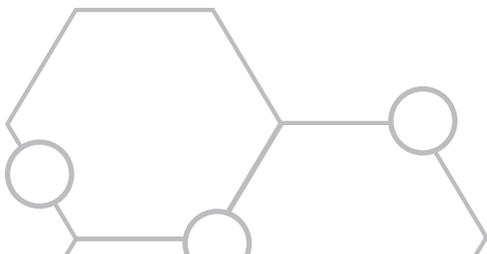


Alcohol by volume and alcohol by weight. Method: Anton Paar Beer AlcoLyzer and DMA 5000 (default) or Gas Chromatograph.

SIT0033 | Acetaldehyde



Method: Gas Chromatograph. Results reported in ppm.



DRY YEAST STRAINS FOR DISTILLERS

PINNACLE DISTILLERS YEAST

WLDPINNACLE G
Pinnacle Distillers
Yeast (G)



An active dried yeast well-suited for use in simultaneous saccharification fermentation of starch substrates from grain. It has a high tolerance to liberated glucose. Under proper conditions, this yeast can produce ethanol up to and beyond 16% w/v.

WLDPINNACLE M
Pinnacle Distillers
Yeast (M)



An active dried yeast well-suited for use in malt-based fermentations. It rapidly consumes maltose and produces a flavorful spirit. This yeast product can be applied in a variety of malt mashes.

WLDPINNACLE MG+
Pinnacle Distillers
Yeast (MG+)



An active dried yeast well-suited for use in both malt and grain fermentations. It has the collective capability to tolerate high gravity and temperature. This yeast product can be applied in a variety of cereal-based mashes.

WLDPINNACLE S
Pinnacle Distillers
Yeast (S)



An active dried yeast well-suited for use in simultaneous saccharification fermentations of molasses and pure sugars. It has a high tolerance to liberated glucose. Under proper conditions, this yeast can produce ethanol up to and beyond 16% w/v.

TURBO YEAST

With added amyloglucosidase enzymes and yeast nutrients

WLDWHISKEYAG-1kg
Whiskey Turbo



A pure-culture whiskey strain of *Saccharomyces cerevisiae* used widely for commercial whiskey, with robust and authentic aromatics even in high-alcohol fermentations. It includes the advantage of complete nutrition and amyloglucosidase, enabling both complete dextrin conversion of malt or grain for maximum yield and rapid germination up to 15% ABV, which is very high for standard whiskey “low beers.”

WLDRUMAG-1kg
Rum Turbo



An osmophilic *Saccharomyces cerevisiae* strain that is especially suited to 50:50 blend of molasses and sucrose fermentations up to 15% ABV, and produces full, rich, and fruity aromatics. It contains complete nutrition for rapid fermentation, including amyloglucosidase for breaking longer sugar chains and optimum yield.

WLDVODKAAG-1kg
Vodka Turbo



A high-yield vodka strain with extraordinarily low-metabolite production; ideal for use with sugar, grain or potato feedstock in vodka production. It provides complete nutrition for easy fermentation of low-nutrition washes together with amyloglucosidase for dextrin conversion.

WLDTY48-1kg
TY 48 High
Performance Yeast



High-performance temperature and ethanol tolerant yeast capable of reaching 20% ABV from pure sugar wash in eight days. With AG enzyme to allow starch-based feedstock after normal gelatination and alpha-amylase treatment.

YEAST NUTRIENTS

WHITE LABS YEAST NUTRIENT

A proprietary blend used to increase the health of yeast and improve fermentation and re-pitching performance. It contains diammonium phosphate (DAP), essential vitamins and co-factors, nitrogen, amino acids, proteins, peptides and minerals. An effective boost for first and/or late generation yeast slurry. If the grist is not 100% malt, then White Labs Yeast Nutrient can help make up for lack of nutrients.

FANMax Bio™

This proprietary blend of nutrients has been optimized for great solubility of nitrogen in your fermentations. This product contains peptone and yeast extract that provides essential fatty acids, free amino nitrogen, nucleic acids, vitamins and minerals for your yeast. It is 100% free of Diammonium Phosphate (DAP), containing no inorganic sources of nitrogen.

WLDFERM Fermaid K By Lallemand

Fermaid K is a blended complex yeast nutrient that supplies ammonia salts (DAP), alpha amino nitrogen (derived from yeast extract), sterols, unsaturated fatty acids, key nutrients (magnesium sulfate, thiamin, folic acid, niacin, biotin, calcium pantothenate) and inactive yeast.

WLDFERMO Fermaid O By Lallemand

Fermaid O is popular with distillers and winemakers who are seeking to use an organic yeast nutrient. Fermaid O is a blend of inactivated yeast fractions rich in organic nitrogen. Fermaid O does not contain added ammonia salts (DAP) or micronutrients. The importance of organic nitrogen from yeasts is well known as a highly efficient nutrient source for wine yeasts, especially when compared to inorganic nitrogen from DAP. In addition, Fermaid O consistently produces lower levels of negative sulfur compounds, compared with DAP. With its high content of organic nitrogen, Fermaid O can help winemakers achieve steady fermentations, while limiting temperature peaks.

FERMENTATION ENZYMES

WLN4100 | Ultra-Ferm

A liquid amyloglucosidase that completely hydrolyzes dextrans into fermentable glucose. This enzyme can be added to the brewhouse or the fermentor.

WLN4300 | Opti-Mash

A thermostable α -amylase especially useful in mashes that use adjuncts. Ensures starch liquefaction and improves extract yield.

WLN4400 | Visco-Buster

A liquid bacterial endo-beta-1,3-1,4-glucanase designed to hydrolyze β -glucans and prevent blockage of beer filters and increase brewhouse capacity.

SUPPLIES



200 gallon pitchable
PurePitch® yeast
(1.5 Liters)



Yeast Propagator
(15.5 gallons) or equivalent

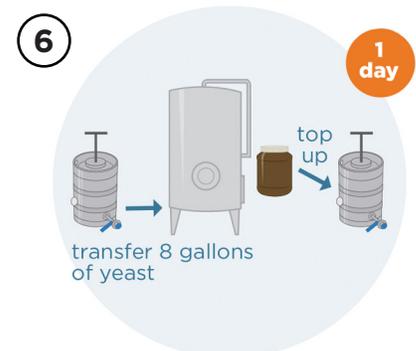
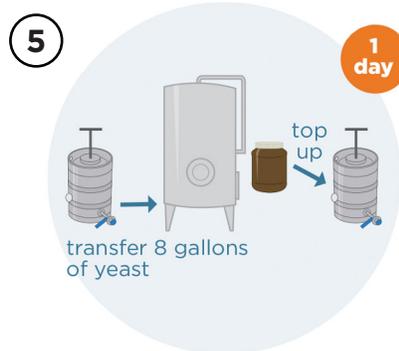
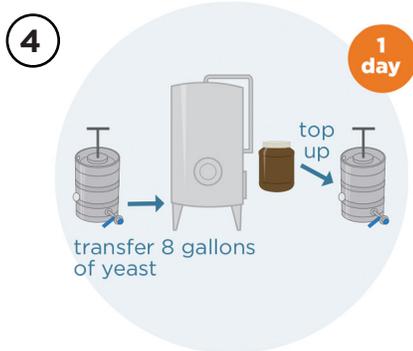
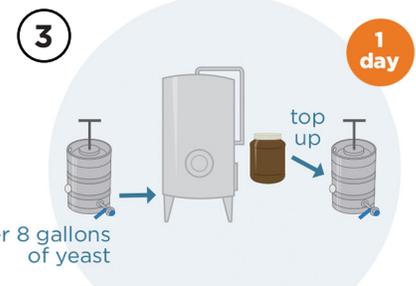


Sterile Wort
(10 gallons) x 5

GETTING THE MOST OUT OF YOUR LIQUID CULTURE

500 Gallons or less

1 PurePitch® & 1 Ferm
Flask or equivalent.



ABOUT LIQUID YEAST

- Completely free of contamination by either wild yeast or bacteria
- Results in more robust flavor congeners
- Can reduce costs by getting more out of 1 PurePitch®

STORAGE

- Yeast should be stored at 40°F (4°C) at all times until use
- We suggest using within 2 weeks for best fermentation results
- Important to degas propagator often

USING LIQUID YEAST

- Allow yeast to come to room temperature before use, 4-12 hours
- Open yeast container and directly inoculate yeast or yeast propagator



ESTD 1995

WHITE LABS

PURE YEAST &
FERMENTATION