

Specialty and Experimental Beer

Name & Number	Type	Lab	Floc.	Atten.	Temp.	Description
10th Anniversary Blend WLP010	L	White Labs	Medium	75-80%	65-70°	Blend of WLP001, WLP002, WLP004 & WLP810.
American Ale 1056	L	Wyeast	Low/Med	73-77%	60-72°	Well balanced. Ferments dry, finishes soft.
American Ale BRY 96	L	Siebel Inst.	Medium	High	64-72°	Very clean ale flavor.
American Ale II 1272	L	Wyeast	High	72-76%	60-72°	Slightly nutty, soft, clean and tart finish.
American Ale Yeast Blend WLP060	L	White Labs	Medium	72-80%	68-73°	Blend celebrates the strengths of California ale strains.
Bedford British Ale WLP006	L	White Labs	High	72-80%	65-70°	Good choice for most English style ales.
British Ale 1098	L	Wyeast	Medium	73-75%	64-72°	Ferments dry and crisp, slightly tart and fruity.
British Ale II 1335	L	Wyeast	High	73-75%	63-75°	Malty flavor, crisp finish, clean, fairly dry.
British Ale WLP005	L	White Labs	High	75-80%	68-75°	English strain that produces malty beers.
British Cask Ale 1026	L	Wyeast	Med/High	75-78%	60-75°	Produces nice malt profile with a hint of fruit.
Burton Ale WLP023	L	White Labs	Medium	65-75%	68-73°	Subtle fruity flavors: apple, clover honey and pear.
California Ale V WLP051	L	White Labs	Med/High	70-75%	66-70°	Produces a fruity, full-bodied beer.
California Ale WLP001	L	White Labs	Medium	67-74%	65-70°	Clean flavors accentuate hops; very versatile.
Coopers Homebrew Yeast	D	Coopers	High	High	68-80°	Clean, round flavor profile.
East Coast Ale WLP008	L	White Labs	Low/Med	70-75%	68-73°	Very clean and low esters.
English Ale BRY 264	L	Siebel Inst.	Medium	High	59-68°	Clean ale with slightly nutty and estery character.
English Ale WLP002	L	White Labs	Med/High	70-75%	68-73°	Very clear with some residual sweetness.
English Special Bitter 1768	L	Wyeast	High	68-72%	64-72°	Produces light fruit ethanol aroma with soft finish.
Essex Ale Yeast WLP022	L	White Labs	Med/High	71-76%	66-70°	Drier finish than many British ale yeasts
Fermentis US 56	D	Fermentis	Medium	77%	59-75°	Clean with mild flavor for a wide range of styles.
London Ale 1028	L	Wyeast	Low/Med	73-77%	60-72°	Bold and crisp with a rich mineral profile.
London Ale III 1318	L	Wyeast	High	71-75%	64-74°	Very light and fruity, with a soft, balanced palate.
London Ale WLP013	L	White Labs	Medium	67-75%	66-71°	Dry malty ale yeast for pales, bitters and stouts.
London ESB Ale 1968	L	Wyeast	High	67-71%	64-72°	Rich, malty character with balanced fruitiness.
Muntons Premium Gold	D	Muntons	High	High	57-77°	Clean balanced ale yeast for 100% malt recipies.
Muntons Standard Yeast	D	Muntons	High	High	57-77°	Clean well balanced ale yeast.
Nottingham	D	Danstar	High	High	57-70°	Neutral for an ale yeast; fruity estery aromas.
Ringwood Ale 1187	L	Wyeast	High	67-71%	64-74°	A malty, complex profile that clears well.
Safale S-04	D	Fermentis	High	79%	59-75°	English ale yeast that forms very compact sediment.
Safbrew S-33	D	Fermentis	Med/High	75%	59-75°	Versatile strain that can perform in beers up to 11.5% ABV.
Wyeast Ale Blend 1087	L	Wyeast	High	71-75%	64-72°	A blend of the best strains to provide quick starts.

Spice, Herb, and Vegetable Beer

Name & Number	Type	Lab	Floc.	Atten.	Temp.	Description
10th Anniversary Blend WLP010	L	White Labs	Medium	75-80%	65-70°	Blend of WLP001, WLP002, WLP004 & WLP810.
American Ale 1056	L	Wyeast	Low/Med	73-77%	60-72°	Well balanced. Ferments dry, finishes soft.
American Ale BRY 96	L	Siebel Inst.	Medium	High	64-72°	Very clean ale flavor.
American Ale II 1272	L	Wyeast	High	72-76%	60-72°	Slightly nutty, soft, clean and tart finish.
American Ale Yeast Blend WLP060	L	White Labs	Medium	72-80%	68-73°	Blend celebrates the strengths of California ale strains.
Bedford British Ale WLP006	L	White Labs	High	72-80%	65-70°	Good choice for most English style ales.
British Ale 1098	L	Wyeast	Medium	73-75%	64-72°	Ferments dry and crisp, slightly tart and fruity.
British Ale II 1335	L	Wyeast	High	73-75%	63-75°	Malty flavor, crisp finish, clean, fairly dry.
British Ale WLP005	L	White Labs	High	75-80%	68-75°	English strain that produces malty beers.
British Cask Ale 1026	L	Wyeast	Med/High	75-78%	60-75°	Produces nice malt profile with a hint of fruit.
Burton Ale WLP023	L	White Labs	Medium	65-75%	68-73°	Subtle fruity flavors: apple, clover honey and pear.
California Ale V WLP051	L	White Labs	Med/High	70-75%	66-70°	Produces a fruity, full-bodied beer.
California Ale WLP001	L	White Labs	Medium	67-74%	65-70°	Clean flavors accentuate hops; very versatile.
Coopers Homebrew Yeast	D	Coopers	High	High	68-80°	Clean, round flavor profile.
East Coast Ale WLP008	L	White Labs	Low/Med	70-75%	68-73°	Very clean and low esters.
English Ale BRY 264	L	Siebel Inst.	Medium	High	59-68°	Clean ale with slightly nutty and estery character.
English Ale WLP002	L	White Labs	Med/High	70-75%	68-73°	Very clear with some residual sweetness.
English Special Bitter 1768	L	Wyeast	High	68-72%	64-72°	Produces light fruit ethanol aroma with soft finish.
Essex Ale Yeast WLP022	L	White Labs	Med/High	71-76%	66-70°	Drier finish than many British ale yeasts
Fermentis US 56	D	Fermentis	Medium	77%	59-75°	Clean with mild flavor for a wide range of styles.
London Ale 1028	L	Wyeast	Low/Med	73-77%	60-72°	Bold and crisp with a rich mineral profile.
London Ale III 1318	L	Wyeast	High	71-75%	64-74°	Very light and fruity, with a soft, balanced palate.
London Ale WLP013	L	White Labs	Medium	67-75%	66-71°	Dry malty ale yeast for pales, bitters and stouts.
London ESB Ale 1968	L	Wyeast	High	67-71%	64-72°	Rich, malty character with balanced fruitiness.
Muntons Premium Gold	D	Muntons	High	High	57-77°	Clean balanced ale yeast for 100% malt recipies.
Muntons Standard Yeast	D	Muntons	High	High	57-77°	Clean well balanced ale yeast.
Nottingham	D	Danstar	High	High	57-70°	Neutral for an ale yeast; fruity estery aromas.
Ringwood Ale 1187	L	Wyeast	High	67-71%	64-74°	A malty, complex profile that clears well.
Safale S-04	D	Fermentis	High	79%	59-75°	English ale yeast that forms very compact sediment.
Windsor	D	Danstar	Low	Medium	64-70°	Full-bodied, fruity English ale.
Wyeast Ale Blend 1087	L	Wyeast	High	71-75%	64-72°	A blend of the best strains to provide quick starts.

Stout

Name & Number	Type	Lab	Floc.	Atten.	Temp.	Description
10th Anniversary Blend WLP010	L	White Labs	Medium	75-80%	65-70°	Blend of WLP001, WLP002, WLP004 & WLP810.
American Ale 1056	L	Wyeast	Low/Med	73-77%	60-72°	Well balanced. Ferments dry, finishes soft.
American Ale BRY 96	L	Siebel Inst.	Medium	High	64-72°	Very clean ale flavor.
American Ale II 1272	L	Wyeast	High	72-76%	60-72°	Slightly nutty, soft, clean and tart finish.
American Ale Yeast Blend WLP060	L	White Labs	Medium	72-80%	68-73°	Blend celebrates the strengths of California ale strains.
Bedford British Ale WLP006	L	White Labs	High	72-80%	65-70°	Good choice for most English style ales.
British Ale 1098	L	Wyeast	Medium	73-75%	64-72°	Ferments dry and crisp, slightly tart and fruity.
British Ale II 1335	L	Wyeast	High	73-75%	63-75°	Malty flavor, crisp finish, clean, fairly dry.
British Ale WLP005	L	White Labs	High	75-80%	68-75°	English strain that produces malty beers.
British Cask Ale 1026	L	Wyeast	Med/High	75-78%	60-75°	Produces nice malt profile with a hint of fruit.
Burton Ale WLP023	L	White Labs	Medium	65-75%	68-73°	Subtle fruity flavors: apple, clover honey and pear.
California Ale V WLP051	L	White Labs	Med/High	70-75%	66-70°	Produces a fruity, full-bodied beer.
California Ale WLP001	L	White Labs	Medium	67-74%	65-70°	Clean flavors accentuate hops; very versatile.
Coopers Homebrew Yeast	D	Coopers	High	High	68-80°	Clean, round flavor profile.
East Coast Ale WLP008	L	White Labs	Low/Med	70-75%	68-73°	Very clean and low esters.
English Ale BRY 264	L	Siebel Inst.	Medium	High	59-68°	Clean ale with slightly nutty and estery character.
English Ale WLP002	L	White Labs	Med/High	70-75%	68-73°	Very clear with some residual sweetness.
English Special Bitter 1768	L	Wyeast	High	68-72%	64-72°	Produces light fruit ethanol aroma with soft finish.
Essex Ale Yeast WLP022	L	White Labs	Med/High	71-76%	66-70°	Drier finish than many British ale yeasts
Fermentis US 56	D	Fermentis	Medium	77%	59-75°	Clean with mild flavor for a wide range of styles.
Irish Ale 1084	L	Wyeast	High	73-77%	60-72°	Slight residual diacetyl and fruitiness.
Irish Ale WLP004	L	White Labs	Medium	73-80%	65-70°	Light fruitiness and slight dry crispness.
London Ale 1028	L	Wyeast	Low/Med	73-77%	60-72°	Bold and crisp with a rich mineral profile.
London Ale III 1318	L	Wyeast	High	71-75%	64-74°	Very light and fruity, with a soft, balanced palate.
London Ale WLP013	L	White Labs	Medium	67-75%	66-71°	Dry malty ale yeast for pales, bitters and stouts.
London ESB Ale 1968	L	Wyeast	High	67-71%	64-72°	Rich, malty character with balanced fruitiness.
Muntons Premium Gold	D	Muntons	High	High	57-77°	Clean balanced ale yeast for 100% malt recipies.
Muntons Standard Yeast	D	Muntons	High	High	57-77°	Clean well balanced ale yeast.
Northwest Ale 1332	L	Wyeast	High	67-71%	65-75°	Malty, mildly fruity, good depth and complexity.
Nottingham	D	Danstar	High	High	57-70°	Neutral for an ale yeast; fruity estery aromas.
Pacific Ale WLP041	L	White Labs	Medium	65-70%	65-68°	A popular ale yeast from the Pacific Northwest.
Ringwood Ale 1187	L	Wyeast	High	67-71%	64-74°	A malty, complex profile that clears well.
Safale S-04	D	Fermentis	High	79%	59-75°	English ale yeast that forms very compact sediment.
Southwold Ale WLP025	L	White Labs	Medium	72-78%	65-69°	Complex fruits and citrus flavors.
Thames Valley Ale 1275	L	Wyeast	Medium	72-76%	62-72°	Clean, light malt character with low esters.
Thames Valley Ale II 1882	L	Wyeast	High	73-77%	62-72°	Slightly fruitier and maltier than 1275.
Whitbread Ale 1099	L	Wyeast	High	68-72%	64-74°	Mildly malty and slightly fruity.
Whitbread Ale WLP017	L	White Labs	Medium	67-73%	66-70°	Brittish style, slightly fruity with a hint of sulfur.
Windsor	D	Danstar	Low	Medium	64-70°	Full-bodied, fruity English ale.
Wyeast Ale Blend 1087	L	Wyeast	High	71-75%	64-72°	A blend of the best strains to provide quick starts.

Wheat Beer

Name & Number	Type	Lab	Floc.	Atten.	Temp.	Description
Amer. Hefeweizen Ale WLP320	L	White Labs	Low	70-75%	65-69°	Produces a slight amount of banana and clove notes.
Amer. Hefeweizen WLP320	L	White Labs	Med/High	72-77%	50-55°	Slight amount of banana and clove notes.
Bavarian Weizen Ale WLP351	L	White Labs	Low	73-77%	66-70°	Moderately high, spicy phenolic overtones of cloves.
Bavarian Weizen BRY 235	L	Siebel Inst.	High	Medium	50-57°	A very estery beer with mild clove-like spiciness.
Bavarian Wheat 3056	L	Wyeast	Medium	73-77%	64-74°	Produces mildly estery and phenolic wheat beers.
Bavarian Wheat 3638	L	Wyeast	Low	70-76%	64-75°	Balance banana esters w/ apple and plum esters.
Belgian Ardennes 3522	L	Wyeast	High	72-76%	65-85°	Mild fruitiness with complex spicy character.
Belgian Wheat 3942	L	Wyeast	Medium	72-76%	64-74°	Apple and plum like nose with dry finish.
Belgian Wit Ale WLP400	L	White Labs	Low/Med	74-78%	67-74°	Slightly phenolic and tart.
Belgian Wit II Ale WLP410	L	White Labs	Low/Med	70-75%	67-74°	Spicier, sweeter, and less phenolic than WLP400.
Belgian Witbier 3944	L	Wyeast	Medium	72-76%	60-75°	Alcohol tolerant, with tart, slight phenolic profile.
Brewferm Blanche	D	Brewferm	Low	High	64-73°	Ferments clean with little or no sulphur.
Brewferm Lager	D	Brewferm	High	High	50-59°	Develops Witbeer aromas like banana and clove.
Forbidden Fruit Yeast 3463	L	Wyeast	Low	73-77%	63-76°	Phenolic profile, subdued fruitiness.
German Wheat 3333	L	Wyeast	High	73-77%	63-75°	Sharp, tart crispness, fruity, sherry-like palate.
Hefeweizen Ale WLP300	L	White Labs	Low/Med	72-76%	68-72°	Produces banana and clove nose.
Hefeweizen IV Ale WLP380	L	White Labs	Low	73-80%	66-70°	Crisp, large clove and phenolic aroma and flavor.
Weihenstephan Weizen 3068	L	Wyeast	Low	73-77%	64-75°	A unique, rich and spicy weizen character.