

## 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.             |
| Muntions Premium Gold           | D    | Muntions     | High     | High   | 57-77° | Clean balanced ale yeast for 100% malt recipies.            |
| Muntions Standard Yeast         | D    | Muntions     | 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.           |
| Muntions Premium Gold           | D    | Muntions     | High     | High   | 57-77° | Clean balanced ale yeast for 100% malt recipies.          |
| Muntions Standard Yeast         | D    | Muntions     | 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.            |