



YEAST STRAIN

DESCRIPTION

WLP067 Coastal Haze Ale Yeast Blend

YEAST STRAIN

DESCRIPTION

WLP838 Southern German Lager Yeast

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WLP500 Monastery Ale Yeast



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WLP661 *Pedilococcus damnosus*

WLP600-HB Kombucha SCOBY

This SCOBY has medium acetic acid production and low alcohol production based on our recipe. The SCOBY diameter is 2.92 inches.
***Also available as a starter culture*

WLP705 Sake #7 Yeast

Alcohol Tolerance: VH • Attenuation: 80-100 • OPT: 70-100°

WLP715 Champagne Yeast

Alcohol Tolerance: VH • Flocculation: L • Attenuation: 75-100 • OPT: 70-75°

WLP720 Sweet Mead/Wine Yeast

Alcohol Tolerance: VH • Flocculation: L • OPT: 70-75°

WLP735 French White Wine Yeas

Alcohol Tolerance: VH • Attenuation: 80-100 • Flocculation: L • OPT: 60-90°

Most Preferred Yeast for Style

Favorable Yeast for Style

Not Appropriate Yeast for Style

M-L = 4-8%
M = 5-10%

M-H = 8-12%

This strain has been genetically typed in our lab using polymerase chain reaction (PCR). Through this genetic testing, we have determined this strain to contain the *STAI* gene (glucoamylase), a potential indicator of *Saccharomyces cerevisiae* var. *diastaticus*. Brewers yeast are natural hybrids, which make it possible for certain strains to display elements of the *STAI* gene. These strains have the ability to utilize some dextrins (unfermentable sugars), resulting in higher levels of attenuation than what is considered typical.

WLP740 Merlot Red Wine Yeast

WLP775 English Cider Yeast
Classic cider yeast that ferments dry, bu