

American Amber & Pale Ale

| 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. |
| 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. |
| Canadian/Belgian Style 3864 | L | Wyeast | Medium | 75-79% | 65-80° | Mild phenolics and low ester profile with tart finish. |
| 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. |
| Fermentis US 56 | D | Fermentis | Medium | 77% | 59-75° | Clean with mild flavor for a wide range of styles. |
| 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. |
| Northwest Ale 1332 | L | Wyeast | High | 67-71% | 65-75° | Malty, mildly fruity, good depth and complexity. |
| 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. |
| Safbrew T-58 | D | Fermentis | Low | 75% | 59-75° | Develops estery and somewhat peppery spiceyness. |
| San Francisco Lager WLP810 | L | White Labs | High | 65-70% | 58-65° | For "California Common" type beer. |
| Wyeast Ale Blend 1087 | L | Wyeast | High | 71-75% | 64-72° | A blend of the best strains to provide quick starts. |

American Lager

| Name & Number | Type | Lab | Floc. | Atten. | Temp. | Description |
|----------------------------|------|--------------|-----------|--------|--------|---|
| American Lager 2035 | L | Wyeast | Medium | 75-80% | 48-58° | Bold, complex and aromatic; slight diacetyl. |
| American Lager BRY 118 | L | Siebel Inst. | Very High | Medium | 68-72° | Produces slightly fruity beer; some residual sugar. |
| American Lager WLP840 | L | White Labs | Medium | 75-80% | 50-55° | Dry and clean with a very slight apple fruitiness. |
| California Lager 2112 | L | Wyeast | High | 67-71% | 58-68° | Produces malty, brilliantly clear beers. |
| Mexican Lager Yeast WLP940 | L | White Labs | Medium | 70-78% | 50-55° | Produces clean lager beer, with a crisp finish. |
| North American Lager 2272 | L | Wyeast | High | 70-76% | 52-58° | Malty finish, traditional Canadian lagers. |

Barleywine and Imperial 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 Yeast Blend WLP060 | L | White Labs | Medium | 72-80% | 68-73° | Blend celebrates the strengths of California ale strains. |
| 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. |
| Dry English ale WLP007 | L | White Labs | High | 70-80% | 65-70° | Good for high gravity ales with no residuals. |
| East Coast Ale WLP008 | L | White Labs | Low/Med | 70-75% | 68-73° | Very clean and low esters. |
| Fermentis US 56 | D | Fermentis | Medium | 77% | 59-75° | Clean with mild flavor for a wide range of styles. |
| Safbrew S-33 | D | Fermentis | Med/High | 75% | 59-75° | Versatile strain that can perform in beers up to 11.5% ABV. |
| Super High Gravity WLP099 | L | White Labs | Low | <80% | 69-74° | High gravity yeast, ferments up to 25% alcohol. |
| Windsor | D | Danstar | Low | Medium | 64-70° | Full-bodied, fruity English ale. |

Belgian and French Ale

| Name & Number | Type | Lab | Floc. | Atten. | Temp. | Description |
|--------------------------------------|------|--------------|---------|--------|--------|--|
| Belgian Ale WLP550 | L | White Labs | Medium | 78-85% | 68-78° | Phenolic and spicy flavours dominate the profile. |
| Belgian Saison 3724 | L | Wyeast | Low | 76-80% | 70-80° | Very tart and dry with spicy and bubblegum aromatics |
| Belgian Saison I WLP565 | L | White Labs | Medium | 65-75% | 68-75° | Produces earthy, spicy, and peppery notes. |
| Belgian Style Ale Yeast Blend WLP575 | L | White Labs | Medium | 74-80% | 68-75° | Blend of Trappist yeast and Belgian ale yeast |
| Biere de Garde | L | Wyeast | Low | 76-80% | 70-95° | Low to moderate ester production with mild spicyness |
| Dutch Castle Yeast 3822 | L | Wyeast | Medium | 74-79% | 65-80° | Spicy, phenolic and tart in the nose. |
| Farmhouse Ale 3726 | L | Wyeast | Low | 76-81% | 70-95° | Complex aromas dominated by an earthy/spicy note. |
| Leuven Pale Ale 3538 | L | Wyeast | High | 75-78% | 60-75° | Slight phenolics and spicy aromatic characteristics. |
| Safbrew T-58 | D | Fermentis | Low | 75% | 59-75° | Develops estery and somewhat peppery spiceyness. |
| Trappist Ale BRY 204 | L | Siebel Inst. | Medium | High | 64-72° | Dry, estery flavor with a light, clove-like spiciness. |
| Trappist Ale WLP500 | L | White Labs | Low/Med | 75-80% | 65-72° | Distinctive fruitiness and plum characteristics. |

Belgian Lambic and Sour Ale

| Name & Number | Type | Lab | Floc. | Atten. | Temp. | Description |
|-----------------------------------|------|------------|---------|--------|--------|---|
| Belgian Lambic Blend 3278 | L | Wyeast | Low/Med | 65-75% | 63-75° | Rich, earthy aroma and acidic finish. |
| Belgian Sour Mix WLP655 | L | White Labs | | NA | NA | Includes Brettanomyces, Saccharomyces, and the bacterial strains Lactobacillus and Pediococcus. |
| Brettan. Bruxellensis 3112 | L | Wyeast | Low/Med | Low | 64-70° | Produces classic lambic characteristics. |
| Brettan. Lambicus 3526 | L | Wyeast | Medium | Low | 60-75° | Pie cherry-like flavor and sourness. |
| Brettanomyces bruxellensis WLP650 | L | White Labs | | NA | NA | Classic strain used in secondary for Belgian styles. |
| Brettanomyces Claussenii WLP645 | L | White Labs | | NA | NA | Low intensity Brett character. More aroma than flavor. |
| Brettanomyces Lambicus WLP653 | L | White Labs | | NA | NA | High Brett character. Horsey, Smokey and spicy flavors. |
| Lactobac. Delbruckii 4335 | L | Wyeast | | NA | NA | Lactic acid bacteria. |
| Pediococcus Cerivisiae 4733 | L | Wyeast | | NA | NA | Lactic acid bacteria. |

Belgian Strong Ale

| Name & Number | Type | Lab | Floc. | Atten. | Temp. | Description |
|--------------------------------------|------|--------------|----------|--------|--------|--|
| Abbey Ale WLP530 | L | White Labs | Med/High | 75-80% | 66-72° | Produces fruitiness and plum characteristics. |
| Bastogne Belgian Ale Yeast WLP510 | L | White Labs | Medium | 74-80% | 66-72° | A high gravity, Trappist style ale yeast. |
| Belgian Abbey II 1762 | L | Wyeast | Medium | 73-77% | 65-75° | Slightly fruity with a dry finish. |
| Belgian Ale 1214 | L | Wyeast | Medium | 72-76% | 58-68° | Abbey-style, top-fermenting yeast for high gravity. |
| Belgian Golden Ale WLP570 | L | White Labs | Low | 73-78% | 68-75° | A combination of fruitiness and phenolic flavors. |
| Belgian Strong Ale 1388 | L | Wyeast | Low | 73-77% | 65-75° | Fruity nose and palate, dry, tart finish. |
| Belgian Style Ale Yeast Blend WLP575 | L | White Labs | Medium | 74-80% | 68-75° | Blend of Trappist yeast and Belgian ale yeast |
| Forbidden Fruit Yeast 3463 | L | Wyeast | Low | 73-77% | 63-76° | Phenolic profile, subdued fruitiness. |
| Super High Gravity WLP099 | L | White Labs | Low | <80% | 69-74° | High gravity yeast, ferments up to 25% alcohol. |
| Trappist Ale BRY 204 | L | Siebel Inst. | Medium | High | 64-72° | Dry, estery flavor with a light, clove-like spiciness. |
| Trappist Ale WLP500 | L | White Labs | Low/Med | 75-80% | 65-72° | Distinctive fruitiness and plum characteristics. |
| Trappist High Gravity 3787 | L | Wyeast | Medium | 72-86% | 64-78° | Ferments dry, rich ester profile and malty palate. |

Bock

| Name & Number | Type | Lab | Floc. | Atten. | Temp. | Description |
|---------------------------------|-------------|------------|--------------|---------------|--------------|--|
| Bavarian Lager 2206 | L | Wyeast | Medium | 73-77% | 46-58° | Produces rich, malty, full-bodied beers. |
| Bohemian Lager 2124 | L | Wyeast | Medium | 69-73% | 48-58° | Ferments clean and malty. |
| German Bock Lager Yeast WLP833 | L | White Labs | Medium | 74-79% | 50-55° | Produces well balanced beers of malt and hop character. |
| German Lager WLP830 | L | White Labs | Medium | 74-79% | 50-55° | Malty and clean; great for all German lagers. |
| Munich Lager 2308 | L | Wyeast | Medium | 73-77% | 48-56° | Very smooth, well-rounded and full-bodied. |
| Old Bavarian Lager Yeast WLP920 | L | White Labs | Medium | 66-73% | 50-55° | Finishes malty with a slight ester profile. Use in beers such as Oktoberfest, Bock, and dark lagers. |
| So. German Lager WLP838 | L | White Labs | Med/High | 68-76% | 50-55° | A malty finish and balanced aroma. |

Brown Ale

| 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. |
| 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. |

English and Scottish Strong Ale

| Name & Number | Type | Lab | Floc. | Atten. | Temp. | Description |
|-----------------------------|------|--------------|----------|--------|--------|---|
| 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. |
| Coopers Homebrew Yeast | D | Coopers | High | High | 68-80° | Clean, round flavor profile. |
| Dry English ale WLP007 | L | White Labs | High | 70-80% | 65-70° | Good for high gravity ales with no residuals. |
| Edinburgh Ale WLP028 | L | White Labs | Medium | 70-75% | 65-70° | Malty, strong Scottish ales. |
| 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 |
| 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. |
| Scottish Ale 1728 | L | Wyeast | High | 69-73% | 55-75° | Suited for Scottish-style ales, high-gravity ales. |
| Southwold Ale WLP025 | L | White Labs | Medium | 72-78% | 65-69° | Complex fruits and citrus flavors. |
| Super High Gravity WLP099 | L | White Labs | Low | <80% | 69-74° | High gravity yeast, ferments up to 25% alcohol. |
| 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. |

English Bitter and Pale Ale

| Name & Number | Type | Lab | Floc. | Atten. | Temp. | Description |
|-----------------------------|------|--------------|----------|--------|--------|--|
| Australian Ale WLP009 | L | White Labs | High | 70-75% | 65-70° | For a clean, malty and bready beer. |
| 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. |
| Coopers Homebrew Yeast | D | Coopers | High | High | 68-80° | Clean, round flavor profile. |
| 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 |
| 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. |
| 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. |
| Premium Bitter Ale WLP026 | L | White Labs | Medium | 70-75% | 67-70° | Gives a mild but complex estery character. |
| 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 T-58 | D | Fermentis | Low | 75% | 59-75° | Develops estery and somewhat peppery spicyness. |
| 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. |

European Dark Lager

| Name & Number | Type | Lab | Floc. | Atten. | Temp. | Description |
|---------------------------------|------|--------------|----------|--------|--------|--|
| Bavarian Lager 2206 | L | Wyeast | Medium | 73-77% | 46-58° | Produces rich, malty, full-bodied beers. |
| Bohemian Lager 2124 | L | Wyeast | Medium | 69-73% | 48-58° | Ferments clean and malty. |
| Budvar Lager 2000 | L | Wyeast | Med/High | 71-75% | 48-56° | Malty nose with subtle fruit. Finishes dry and crisp. |
| California Lager 2112 | L | Wyeast | High | 67-71% | 58-68° | Produces malty, brilliantly clear beers. |
| Copenhagen Lager WLP850 | L | White Labs | Medium | 72-78% | 50-58° | Clean crisp northern European lager yeast. |
| European Lager II 2247 | L | Wyeast | Low | 73-77% | 46-56° | Clean, very mild flavor, slight sulfur production. |
| Gambrinus Lager 2002 | L | Wyeast | Med/High | 71-75% | 46-56° | Mild floral aroma with lager characteristics in the nose. |
| German Lager WLP830 | L | White Labs | Medium | 74-79% | 50-55° | Malty and clean; great for all German lagers. |
| Mexican Lager Yeast WLP940 | L | White Labs | Medium | 70-78% | 50-55° | Produces clean lager beer, with a crisp finish. |
| Munich Lager 2308 | L | Wyeast | Medium | 73-77% | 48-56° | Very smooth, well-rounded and full-bodied. |
| North European Lager BRY 203 | L | Siebel Inst. | Low | High | 68-72° | Well balanced beer, fewer sulfur compounds. |
| Old Bavarian Lager Yeast WLP920 | L | White Labs | Medium | 66-73% | 50-55° | Finishes malty with a slight ester profile. Use in beers such as Oktoberfest, Bock, and dark lagers. |
| So. German Lager WLP838 | L | White Labs | Med/High | 68-76% | 50-55° | A malty finish and balanced aroma. |

European Pale Lager

| Name & Number | Type | Lab | Floc. | Atten. | Temp. | Description |
|-------------------------------|------|--------------|----------|--------|--------|--|
| Bavarian Lager 2206 | L | Wyeast | Medium | 73-77% | 46-58° | Produces rich, malty, full-bodied beers. |
| Bohemian Lager 2124 | L | Wyeast | Medium | 69-73% | 48-58° | Ferments clean and malty. |
| Budvar Lager 2000 | L | Wyeast | Med/High | 71-75% | 48-56° | Malty nose with subtle fruit. Finishes dry and crisp. |
| California Lager 2112 | L | Wyeast | High | 67-71% | 58-68° | Produces malty, brilliantly clear beers. |
| Copenhagen Lager WLP850 | L | White Labs | Medium | 72-78% | 50-58° | Clean crisp northern European lager yeast. |
| Czech Budejovice Lager WLP802 | L | White Labs | Medium | 74-79% | 50-55° | Produces dry and crisp lagers, with low diacetyl. |
| Czech Pils 2278 | L | Wyeast | Medium | 70-74% | 50-58° | Dry but malty finish. |
| Danish Lager 2042 | L | Wyeast | Low | 73-77% | 46-56° | Rich Dortmund style with crisp, dry finish. |
| European Lager II 2247 | L | Wyeast | Low | 73-77% | 46-56° | Clean, very mild flavor, slight sulfur production. |
| Gambrinus Lager 2002 | L | Wyeast | Med/High | 71-75% | 46-56° | Mild floral aroma with lager characteristics in the nose. |
| German Lager WLP830 | L | White Labs | Medium | 74-79% | 50-55° | Malty and clean; great for all German lagers. |
| Munich Lager 2308 | L | Wyeast | Medium | 73-77% | 48-56° | Very smooth, well-rounded and full-bodied. |
| North European Lager BRY 203 | L | Siebel Inst. | Low | High | 68-72° | Well balanced beer, fewer sulfur compounds. |
| Pilsen Lager 2007 | L | Wyeast | Medium | 71-75% | 48-56° | Smooth malty palate; ferments dry and crisp. |
| Pilsner Lager WLP800 | L | White Labs | Med/High | 72-77% | 50-55° | Somewhat dry with a malty finish. |
| Saflager S-23 | D | Fermentis | Med/High | 80% | 48-59° | Produces a fruit esterness in lagers. |
| So. German Lager WLP838 | L | White Labs | Med/High | 68-76% | 50-55° | A malty finish and balanced aroma. |
| Urquell Lager 2001 | L | Wyeast | Med/High | 71-75% | 48-58° | Mild fruit and floral aroma. Very dry with mouth feel. |
| Zurich Lager Yeast WLP885 | L | White Labs | Medium | 70-80% | 50-55° | Swiss style lager yeast with minimal sulfur and diacetyl production. |