

# Fruit Beer

Name & Number	Type	Lab	Floc.	Atten.	Temp.	Description
American Ale BRY 96	L	Siebel Inst.	Medium	High	64-72°	Very clean ale flavor.
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.
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.

## German Amber 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.
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.
Octoberfest Lager Blend 2633	L	Wyeast	Low/Med	73-77%	48-58°	Plenty of malt character and mouth feel. Low in sulfur.
Oktoberfest/Märzen WLP820	L	White Labs	Medium	65-73%	52-58°	Produces a very malty, bock-like style.
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.

# India 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.
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.
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.
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.
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.
Safbrew T-58	D	Fermentis	Low	75%	59-75°	Develops estery and somewhat peppery spiceyness.
Southwold Ale WLP025	L	White Labs	Medium	72-78%	65-69°	Complex fruits and citrus flavors.
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.

## Kölsch and Altbier

Name & Number	Type	Lab	Floc.	Atten.	Temp.	Description
Alt Ale BRY 144	L	Siebel Inst.	Medium	High	59-68°	Full-flavoured but clean tasting with estery flavour.
Dusseldorf Alt WLP036	L	White Labs	Medium	65-72%	65-69°	Produces clean, slightly sweet alt beers.
European Ale 1338	L	Wyeast	High	67-71%	62-72°	Full-bodied complex strain and dense malty finish.
European Ale WLP011	L	White Labs	Medium	65-70%	65-70°	Low ester production, giving a clean profile.
German Ale 1007	L	Wyeast	Low	73-77%	55-68°	Ferments dry and crisp with a mild flavor.
German Ale II WLP003	L	White Labs	Medium	70-75%	65-70°	Clean, sulfur component that reduces with aging.
German Ale/Kölsch WLP029	L	White Labs	Very High	72-78%	65-69°	A super-clean, lager-like ale.
Kölsch 2565	L	Wyeast	Low	73-77%	56-70°	Malty with a subdued fruitiness and a crisp finish.

# Light 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 Yeast Blend WLP060	L	White Labs	Medium	72-80%	68-73°	Blend celebrates the strengths of California ale strains.
American Wheat 1010	L	Wyeast	Low	74-78%	58-74°	Produces a dry, slightly tart, crisp beer.
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.
Wyeast Ale Blend 1087	L	Wyeast	High	71-75%	64-72°	A blend of the best strains to provide quick starts.

## Porter

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.
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.

## Scottish 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.
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 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.
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.
Scottish Ale 1728	L	Wyeast	High	69-73%	55-75°	Suited for Scottish-style ales, high-gravity ales.
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.

# Smoked 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.
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.