Brewmistress · Yeast – cheat sheet

Updated 2026-11-23 · version 4

The yeasts in the homebrew shops, by type: lab, form, phenols, attenuation, temperature, flocculation and the same strain or close swaps from other labs.

What all the homebrew shops we follow sell.

Flocculation: ●●●●● clears fast, ●○○○○ stays hazy for long. Attenuation, temperature and alcohol tolerance: the figures the labs and shops give.

Lager

Yeast	Lab	Form	Phenols	Attenuation	°C	Alc. %	Flocculation	Same strain / swap for
AEB - GEB Great Taste - German Lager Yeast	AEB (Fermoale)	dry	POF–	87 %	10–22 °C		●●●●○	–
AEB - GEB Top Pour - Classic Lager Yeast	AEB (Fermoale)	dry	POF–	87 %	10–22 °C		●●●●○	–
AEB Fermolager Crisp Tørrgjær	AEB (Fermoale)	dry	POF–	81.5 %	10–13 °C	10 %	●●●○○	–
Bavarian Lager M76	Mangrove Jack's	dry	POF–	77.5 %	8–14 °C	8 %	●●●○○	SafLager W-34/70, White Labs WLP830 German Lager, Wyeast 2124 Bohemian Lager, Fermolager W - AEB Brewing
Berlin Fermolager	AEB (Fermoale)	dry	POF–	83.5 %	9.5–14.5 °C	11 %	●●●○○	–
Bohemian Lager M84	Mangrove Jack's	dry	POF–	74 %	10–15 °C	8 %	●●●●○	SafLager S-23
Brewly Berlin Lager	Brewly	dry	POF–	85 %	9–15 °C	11 %	●●●●○	–
Brewly Lager W34/70	Brewly	dry	POF–	83 %	9–22 °C	10 %	●●●●○	–
Bulldog B23 Steam Lager Yeast	Bulldog Brews	dry	POF–				●●●●○	–
Bulldog B34 German Lager Yeast	Bulldog Brews	dry	POF–				●●●●○	–
Bulldog B38 Amber Lager Yeast	Bulldog Brews	dry	POF–				●●●○○	–
California Lager M54	Mangrove Jack's	dry	POF–	79.5 %	18–20 °C	9 %	●●●●○	SafAle K-97
Crown Pilsner W34/70	Crown Yeast	dry	POF–	82 %	12–18 °C	10 %	●●●●○	–
CS GERMAN Weihenstephan	CellarScience	dry	POF–	81.5 %	10–15 °C	10 %	●●●●○	Fermolager W - AEB Brewing, SafLager W-34/70, White Labs WLP830 German Lager, Wyeast 2124 Bohemian Lager
Czech Pilsner CP18	Gozdawa	dry	POF–	80 %	9–20 °C	6.9 %	●●●○○	–
Essential 01 Ale & Lager	Lallemand Brewing	dry	POF–		17–22 °C	10 %	●●●●○	–
Fermentis SafBrew LD-20	Fermentis	dry	POF–	100 %	12–20 °C	11 %	●●●○○	–
Fermentis Saflager E-30	Fermentis	dry	POF–	82 %	12–18 °C	10.5 %	●●●●○	–
Fermentis SafLager SH-45	Fermentis	dry	POF–	79.5 %	12–18 °C	11 %	●●●●○	–
Fermolager W - AEB Brewing	AEB (Fermoale)	dry	POF–	80.8 %	10–14 °C	12 %	●●●●○	CS GERMAN Weihenstephan, SafLager W-34/70, White Labs WLP830 German Lager, Wyeast 2124 Bohemian Lager
German Lager W35	Gozdawa	dry	POF–	82 %	12–22 °C	7.5 %	●●●●○	–
Harvest - Tysk Lagergjær (Prod. 26.08.2026 L17	Imperial Yeast	liquid	POF–	72 %	10–16 °C	10 %	●●●○○	Munich Heritage Fermolager, White Labs PurePitch "Münchner Helles Lager" WLP860, Wyeast WYEAST "MUNICH LAGER II" 2352
Heritage Pilsner yeast	Pinnacle (AB Biotek)	dry	POF–	77.5 %	12–15 °C	11 %	●●●●○	–

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Yeast	Lab	Form	Phenols	Attenuation	°C	Alc. %	Flocculation	Same strain / swap for
High Pressure Lager Yeast – PurePitch Next Generation WLP925	White Labs	liquid	POF−	77.5 %	17–20 °C	10 %	●●●○○	–
Imperial Yeast L09 Que Bueno	Imperial Yeast	liquid	POF−	75 %	8–13 °C	8 %	●●●○○	White Labs WLP940 Mexican Lager, – Mexican Lager OYL-113
LalBrew Diamond Lager	Lallemand Brewing	dry	POF−	80 %	10–15 °C	13 %	●●●●○	SafLager W-34/70, White Labs WLP830 German Lager, Wyeast 2124 Bohemian Lager, Fermolager W - AEB Brewing
LalBrew Essential 02 Lager	Lallemand Brewing	dry	POF−		10–15 °C	10 %	●●●○○	–
LalBrew NovaLager	Lallemand Brewing	dry	POF−	81 %	10–20 °C	13 %	●●●○○	–
LALLEMAND LalBrew NovaLagerTM	Lallemand Brewing	dry			10–20 °C	13 %		–
Munich Heritage Fermolager	AEB (Fermoale)	dry	POF−	79.5 %	10–14 °C	10 %	●●●○○	Harvest - Tysk Lagergjær (Prod. 26.08.2026 L17, White Labs PurePitch "Münchner Helles Lager" WLP860, Wyeast WYEAST "MUNICH LAGER II" 2352
On The Pitch Lager Yeast Blend WLP826	White Labs	liquid	POF−				●●●○○	–
Pinnacle Heritage Pilsnergist	Pinnacle (AB Biotek)	dry						–
SafLager S-189	Fermentis	dry	POF−	82 %	10.5–18 °C	11 %	●●●●○	–
SafLager S-23	Fermentis	dry	POF−	82 %	11–15 °C	11 %	●●●●○	Bohemian Lager M84
SafLager W-34/70	Fermentis	dry	POF−	82 %	10–18 °C	11 %	●●●●○	CS GERMAN Weihenstephan, Fermolager W - AEB Brewing, White Labs WLP830 German Lager, Wyeast 2124 Bohemian Lager
San Francisco Lager - White Labs - PurePitch WLP810	White Labs	liquid	POF−	72.5 %	14–18 °C	10 %	●●●●○	Wyeast 2112 California Lager
Urkel - Tsjekkisk Lagergjær (Prod. 17.08.2026 L28	Imperial Yeast	liquid	POF−	73 %	11–14 °C	10 %	●●●○○	–
Versa Lager - Mangrove Jack's M24	Mangrove Jack's	dry	POF−	81 %	10–25 °C	13 %	●●●○○	–
WHC Apres Ski	WHC Lab	dry	POF−	76.5 %	8–16 °C	12 %	●●●○○	–
WHC Blitz lager	WHC Lab	dry	POF−	75 %	16–20 °C	11 %	●●●○○	–
WHC Cerveza Campeón	WHC Lab	dry	POF−	78 %	10–14 °C	12 %	●●●○○	–
WHC Lab Einstein	WHC Lab	dry	POF−	78 %	9–16 °C	12 %	●●●●○	–
White Labs Copenhagen Lager Yeast - PurePitch Next Generation WLP850	White Labs	liquid	POF−	75 %	10–14 °C	10 %	●●●○○	–
White Labs PurePitch "Czech Budejovice Lager" WLP802	White Labs	liquid	POF−	72.5 %	10–13 °C	10 %	●●●○○	Wyeast WYEAST PC "Budvar Lager" 2000
White Labs PurePitch "Münchner Helles Lager" WLP860	White Labs	liquid	POF−	70 %	9–11 °C	10 %	●●●○○	Harvest - Tysk Lagergjær (Prod. 26.08.2026 L17, Munich Heritage Fermolager, Wyeast WYEAST "MUNICH LAGER II" 2352
White Labs PurePitch "Oktoberfest Lager" WLP820	White Labs	liquid	POF−	69 %	11–14 °C	10 %	●●●○○	Wyeast 2206 Bavarian Lager, – Oktoberfest OYL-107

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Yeast	Lab	Form	Phenols	Attenuation	°C	Alc. %	Flocculation	Same strain / swap for
White Labs PurePitch "Old Bavarian Lager" WLP920	White Labs	liquid	POF−	69.5 %	10–13 °C	12 %	●●●○○	–
White Labs PurePitch -O "German X Lager" WLP835	White Labs	liquid	POF−	73 %	10–12 °C	12 %	●●●○○	–
White Labs WLP800 Pilsner Lager	White Labs	liquid	POF−	74.5 %	10–13 °C	15 %	●●●●○	Wyeast 2001 Urquell Lager, – Pilsner I OYL-101
White Labs WLP830 German Lager	White Labs	liquid	POF−	76.5 %	10–13 °C	10 %	●●●●○	CS GERMAN Weihenstephan, Fermolager W - AEB Brewing, SafLager W-34/70, Wyeast 2124 Bohemian Lager
White Labs WLP833 German Bock Lager	White Labs	liquid	POF−	73 %	9–13 °C	10 %	●●●○○	– German Bock OYL-111
White Labs WLP838 Southern German Lager	White Labs	liquid	POF−	72 %	10–13 °C	10 %	●●●●○	Wyeast 2308 Munich Lager, LalBrew Diamond Lager
White Labs WLP840 American Lager	White Labs	liquid	POF−	77.5 %	10–13 °C	10 %	●●●○○	Wyeast 2007 Pilsen Lager
White Labs WLP940 Mexican Lager	White Labs	liquid	POF−	74 %	10–13 °C	10 %	●●●○○	Imperial Yeast L09 Que Bueno, – Mexican Lager OYL-113
Wyeast -PC Hella Bock Lager 2487	Wyeast	liquid	POF−				●●●○○	–
Wyeast 2001 Urquell Lager	Wyeast	liquid	POF−	74 %	9–14 °C	9 %	●●●●○	– Pilsner I OYL-101, White Labs WLP800 Pilsner Lager
Wyeast 2007 Pilsen Lager	Wyeast	liquid	POF−	73.5 %	9–13 °C	9.5 %	●●●○○	White Labs WLP840 American Lager
Wyeast 2035 American Lager	Wyeast	liquid						–
Wyeast 2112 California Lager	Wyeast	liquid	POF−	69 %	14–20 °C	9 %	●●●●○	San Francisco Lager - White Labs - PurePitch WLP810
Wyeast 2124 Bohemian Lager	Wyeast	liquid	POF−	75 %	9–14 °C	9 %	●●●●○	CS GERMAN Weihenstephan, Fermolager W - AEB Brewing, SafLager W-34/70, White Labs WLP830 German Lager
Wyeast 2206 Bavarian Lager	Wyeast	liquid	POF−	75 %	8–14 °C	9 %	●●●●○	White Labs PurePitch "Oktoberfest Lager" WLP820, – Oktoberfest OYL-107
Wyeast 2278 Czech Pils	Wyeast	liquid	POF−	72 %	10–14 °C	9 %	●●●●○	–
Wyeast 2308 Munich Lager	Wyeast	liquid	POF−	72 %	9–13 °C	9 %	●●●○○	White Labs WLP838 Southern German Lager, LalBrew Diamond Lager
Wyeast 2633 Oktoberfest Lager Blend	Wyeast	liquid	POF−	75 %	9–14 °C	10 %	●●○○○	–
Wyeast WYEAST "MUNICH LAGER II" 2352	Wyeast	liquid	POF−				●●●○○	Harvest - Tysk Lagergjær (Prod. 26.08.2026 L17, Munich Heritage Fermolager, White Labs PurePitch "Münchner Helles Lager" WLP860
Wyeast WYEAST "PC Staro Prague Lager" 2782	Wyeast	liquid	POF−				●●●○○	–
Wyeast WYEAST PC "Budvar Lager" 2000	Wyeast	liquid	POF−				●●●●○	White Labs PurePitch "Czech Budejovice Lager" WLP802
Wyeast WYEAST PC "European Lager" 2247	Wyeast	liquid	POF−				●●○○○	–
Wyeast WYEAST PC "Gambrinus Lager" 2002	Wyeast	liquid	POF−				●●●●○	–
Wyeast WYEAST PC "North Lager" 2272	Wyeast	liquid	POF−				●●●●○	–

Yeast	Lab	Form	Phenols	Attenuation	°C	Alc. %	Flocculation	Same strain / swap for
Zymoferm BAVARIA LAGER	Zymoferm	dry		74 %	10–15 °C			–
Zymoferm DUNKEL, BRAUN, RAUCHBIER	Zymoferm	liquid		81 %	8–12 °C	10 %		–
Zymoferm HELL, PILS, LAGER	Zymoferm	liquid		76 %	8–12 °C	10 %		–
Zymoferm TOP'N BOTTOM	Zymoferm	dry		72.5 %	12–18 °C			–
Zymoferm TYP WEIHENSTEPHAN-W34/78	Zymoferm	liquid		81.5 %	9–14 °C	10 %		–
– Bayern Lager. OYL-114	Omega Yeast	liquid	POF−				●●●○○	–
– German Bock OYL-111	Omega Yeast	liquid	POF−				●●●○○	White Labs WLP833 German Bock Lager
– German Lager I OYL-106	Omega Yeast	liquid	POF−				●●●●○	CS GERMAN Weihenstephan, Fermolager W - AEB Brewing, SafLager W-34/70, White Labs WLP830 German Lager
– Mexican Lager OYL-113	Omega Yeast	liquid	POF−				●●●○○	Imperial Yeast L09 Que Bueno, White Labs WLP940 Mexican Lager
– Oktoberfest OYL-107	Omega Yeast	liquid	POF−				●●●●○	White Labs PurePitch "Oktoberfest Lager" WLP820, Wyeast 2206 Bavarian Lager
– Pilsner I OYL-101	Omega Yeast	liquid	POF−				●●●○○	Wyeast 2001 Urquell Lager, White Labs WLP800 Pilsner Lager

Ale

Yeast	Lab	Form	Phenols	Attenuation	°C	Alc. %	Flocculation	Same strain / swap for
AEB Fermoale AY4	AEB (Fermoale)	dry		79.5 %	16–23 °C	11 %		–
Bulldog B1 Universal Ale Yeast	Bulldog Brews	dry	POF−				●●●○○	–
Bulldog B44 European Ale Yeast	Bulldog Brews	dry	POF−				●●●●○	–
Charlies Fist Bump – PurePitch Next Generation WLP1983	White Labs	liquid	POF−				●●○○○	–
Citrus Fermo Brew	AEB (Fermoale)	dry	POF+		11–16 °C	11 %	●●●○○	–
European Ale Yeast – VAULT STRAIN WLP011	White Labs	liquid	POF−				●●●○○	–
Fermentis Safale HA-18	Fermentis	dry	POF+	100 %	25–35 °C	18 %	●●●○○	–
GOZDAWA U.S. East Coast 01 " Conan"	Gozdawa	dry		78 %	15–22 °C	11 %		–
Gozdawa W34/70 Ale	Gozdawa	dry		85 %	9–22 °C	10 %		–
Gozdawa – Porter i Kvass	Gozdawa	dry					●●●●○	–
Hybrid Ale Yeast	Gozdawa	dry	POF−	85 %	11–22 °C	14 %	●●●●○	–
LalBrew Aurora - Northern IPA Yeast	Lallemand Brewing	dry	POF−	78 %	12–30 °C	13 %	●●●●○	–
LALLEMAND LalBrew House Ale	Lallemand Brewing	dry	POF−	82 %	16–22 °C	14 %	●●●○○	–
Original Grodziskie Yeast Blend WLP548	White Labs	liquid	POF−				●●●○○	–
Thiol Unleashed	WHC Lab	dry		77 %	18–22 °C	13 %	●●○○○	–

Yeast	Lab	Form	Phenols	Attenuation	°C	Alc. %	Flocculation	Same strain / swap for
WHC Low Rider	WHC Lab	dry	POF−	65.5 %	18–22 °C	9 %	●●●○○	–
White Labs PurePitch "Cream Ale Yeast Blend" WLP080	White Labs	liquid	POF−	77.5 %	18–21 °C	12 %	●●●○○	–
White Labs PurePitch "Pacific Ale" WLP041	White Labs	liquid	POF−				●●●●○	Wyeast 1332 Northwest Ale, – Pacific NW Ale OYL-012
White Labs PurePitch "Super High Gravity Ale" WLP099	White Labs	liquid	POF− · STA1+	85 %	18–20.5 °C	25 %	●●●○○	–
WLPD079 – Suava Ale Yeast WLP079	White Labs	dry	POF−	77 %	20–30 °C	12 %	●●○○○	–
Wyeast WYEAST "PC Bohemian Ale" 1087	Wyeast	liquid					●●●○○	–
WYEAST XL "Denny's Favorite 50" 1450	Wyeast	liquid	POF−	75 %	15.5–21 °C	10 %	●●○○○	–
Zymoferm BEST WEST USA	Zymoferm	dry		81 %	18–23 °C			–
Zymoferm DARK'N STRONG ALE	Zymoferm	dry		72.5 %	18–22 °C			–
Zymoferm KINGDOM ALE	Zymoferm	dry		79.5 %	16–22 °C			–
– Gulo Ale. OYL-501	Omega Yeast	liquid	POF− · STA1+				●●●○○	–

Clean American ale

Yeast	Lab	Form	Phenols	Attenuation	°C	Alc. %	Flocculation	Same strain / swap for
AEB - GEB Clean Ale - Sierra Nevada Yeast	AEB (Fermoale)	dry	POF−	89 %	12–28 °C		●●○○○	Imperial Yeast A07 Flagship, Omega Yeast OYL-004 West Coast Ale I, SafAle US-05, WHC Lab LAX
American Ale Yeast Blend – PurePitch Next Generation WLP060	White Labs	liquid	POF−				●●●○○	–
Brewly American Ale	Brewly	dry	POF−	80 %	15–22 °C	12 %	●●●○○	–
Bulldog B5 American West IPA Yeast	Bulldog Brews	dry	POF−				●●●○○	–
CellarScience West Coast	CellarScience	dry	POF−	79.5 %	15–22 °C	10 %	●●●○○	–
Crown American Ale	Crown Yeast	dry	POF−	80 %	12–28 °C	10 %	●●●○○	–
Crown Boston Ale	Crown Yeast	dry	POF−		15.5–22 °C	8 %	●●●○○	–
Hophead Ale M66	Mangrove Jack's	dry	POF−	78 %	18–22 °C	10 %	●●●○○	–
Imperial Yeast A07 Flagship	Imperial Yeast	liquid	POF−	75 %	16–22 °C	12 %	●●○○○	AEB - GEB Clean Ale - Sierra Nevada Yeast, Omega Yeast OYL-004 West Coast Ale I, SafAle US-05, WHC Lab LAX
Independence - Amerikansk Alegjær (Prod. 07.08.2026 A15	Imperial Yeast	liquid	POF−	74 %	16–22 °C	12 %	●●●●○	Wyeast 1272 American Ale II, – West Coast Ale II OYL-009
LalBrew BRY-97 American West Coast	Lallemand Brewing	dry	POF−	81 %	15–22 °C	13 %	●●●●○	US West Coast M44, SafAle US-05, White Labs WLP001 California Ale, White Labs WLP001 California Ale Dry
LalBrew Essential 03 IPA	Lallemand Brewing	dry	POF−		18–22 °C	10 %	●●●○○	–

Yeast	Lab	Form	Phenols	Attenuation	°C	Alc. %	Flocculation	Same strain / swap for
Omega Yeast OYL-004 West Coast Ale I	Omega Yeast	liquid	POF–				●●○○○	AEB - GEB Clean Ale - Sierra Nevada Yeast, Imperial Yeast A07 Flagship, SafAle US-05, WHC Lab LAX
Organic Liquid Yeast -O California Ale V WLP051	White Labs	liquid	POF–	72.5 %	19–21 °C	11.5 %	●●●○○	White Labs WLP001 California Ale
Pinnacle Heritage American	Pinnacle (AB Biotek)	dry		79 %	16–21 °C	11 %		–
Pure Ale Yeast 7	Gozdawa	dry	POF–	75 %	16–32 °C	12 %	●●●●○	–
SafAle US-05	Fermentis	dry	POF–	80 %	16.5–26 °C	11 %	●●○○○	AEB - GEB Clean Ale - Sierra Nevada Yeast, Imperial Yeast A07 Flagship, Omega Yeast OYL-004 West Coast Ale I, WHC Lab LAX
U.S. West Coast	Gozdawa	dry	POF–	81 %	14–22 °C	7.4 %	●●●○○	–
US West Coast M44	Mangrove Jack's	dry	POF–	81 %	18–23 °C	11 %	●●●●○	SafAle US-05, White Labs WLP001 California Ale, White Labs WLP001 California Ale Dry, Wyeast 1056 American Ale
WHC Lab High Voltage sausos alaus mielės	WHC Lab	dry	POF–	78 %	31–35 °C	17 %	●●●○○	–
WHC Lab LAX	WHC Lab	dry	POF–	78 %	18–22 °C	13 %	●●○○○	AEB - GEB Clean Ale - Sierra Nevada Yeast, Imperial Yeast A07 Flagship, Omega Yeast OYL-004 West Coast Ale I, SafAle US-05
White Labs PurePitch "East Coast Ale" WLP008	White Labs	liquid	POF–	72.5 %	20–23 °C	10 %	●●○○○	–
White Labs WLP001 California Ale	White Labs	liquid	POF–	79 %	20–23 °C	15 %	●●○○○	AEB - GEB Clean Ale - Sierra Nevada Yeast, Imperial Yeast A07 Flagship, Omega Yeast OYL-004 West Coast Ale I, SafAle US-05
White Labs WLP001 California Ale Dry	White Labs	dry	POF–	79 %	18–23 °C	10 %	●●○○○	AEB - GEB Clean Ale - Sierra Nevada Yeast, Imperial Yeast A07 Flagship, Omega Yeast OYL-004 West Coast Ale I, SafAle US-05
White Labs WLP090 San Diego Super	White Labs	liquid	POF–	79.5 %	18–20 °C	10 %	●●●○○	–
Wyeast 1010 American Wheat	Wyeast	liquid	POF–	76 %	14–23 °C	10 %	●●○○○	– American Wheat OYL-002
Wyeast 1056 American Ale	Wyeast	liquid	POF–	75 %	15–22 °C	10 %	●●○○○	AEB - GEB Clean Ale - Sierra Nevada Yeast, Imperial Yeast A07 Flagship, Omega Yeast OYL-004 West Coast Ale I, SafAle US-05
Wyeast 1272 American Ale II	Wyeast	liquid	POF–	74 %	15–22 °C	10 %	●●●○○	Independence - Amerikansk Alegjær (Prod. 07.08.2026 A15, – West Coast Ale II OYL-009
Wyeast WYEAST "PC West Coast IPA" 1217	Wyeast	liquid	POF–				●●●○○	–
– American Wheat OYL-002	Omega Yeast	liquid	POF–				●●○○○	Wyeast 1010 American Wheat
– West Coast Ale II OYL-009	Omega Yeast	liquid	POF–				●●●●○	Independence - Amerikansk Alegjær (Prod. 07.08.2026 A15, Wyeast 1272 American Ale II

English ale

Yeast	Lab	Form	Phenols	Attenuation	°C	Alc. %	Flocculation	Same strain / swap for
AEB - GEB Big Bold - British Ale Yeast	AEB (Fermoale)	dry	POF–	87 %	12–22 °C		●●●●○	–

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Yeast	Lab	Form	Phenols	Attenuation	°C	Alc. %	Flocculation	Same strain / swap for
Bedford British Ale Yeast – VAULT STRAIN. WLP006	White Labs	liquid	POF–				●●●●○	–
Brewly English Ale	Brewly	dry	POF–	80 %	17–23 °C	12 %	●●●●○	–
Brewly London Haze	Brewly	dry	POF–	76.5 %	15–23 °C	11 %	●●○○○	–
British Ale - White Labs - Purepitch WLP005	White Labs	liquid	POF–	70.5 %	18–21 °C	10 %	●●●●●	Wyeast 1187 Ringwood Ale
Bulldog B4 English Ale Yeast	Bulldog Brews	dry	POF–				●●●●○	–
CellarScience Big Ben	CellarScience	dry	POF–	78.5 %	15–22 °C	12 %	●●●●○	–
Darkness - Irsk Alegjær (Prod. 26.08.2026 A10	Imperial Yeast	liquid	POF–	73 %	17–22 °C	12 %	●●●○○	White Labs WLP004 Irish Ale, Wyeast 1084 Irish Ale, – Irish Ale. OYL-005
East Midlands Ale Yeast – VAULT WLP039	White Labs	liquid	POF–				●●●●○	LalBrew Nottingham
Empire Ale M15	Mangrove Jack's	dry	POF–	72.5 %	18–22 °C	8 %	●●●●○	–
Fermoale AY3 - AEB Brewing	AEB (Fermoale)	dry	POF–	79 %	16–23 °C	12 %	●●●●○	SafAle S-04
Gozdawa British ALE OBAY 04	Gozdawa	dry						–
Heritage English Ale yeast	Pinnacle (AB Biotek)	dry	POF–	75 %	18–22 °C	11 %	●●●●○	–
House - Engelsk Alegjær (prod. 18.08.2026 A01	Imperial Yeast	liquid	POF–	74 %	16–21 °C	10 %	●●●●○	White Labs WLP007 Dry English Ale, Wyeast 1098 British Ale, – British Ale I. OYL-006, SafAle S-04
LalBrew London	Lallemand Brewing	dry	POF–				●●●○○	–
LalBrew Nottingham	Lallemand Brewing	dry	POF–	81 %	10–23 °C	14 %	●●●●○	East Midlands Ale Yeast – VAULT WLP039
LalBrew Windsor	Lallemand Brewing	dry	POF–	68.5 %	15–22 °C	12 %	●●○○○	SafAle S-04
Liberty Bell Ale M36	Mangrove Jack's	dry	POF–	76 %	18–23 °C	9 %	●●●●○	–
New World Strong Ale M42	Mangrove Jack's	dry	POF–	79.5 %	16–22 °C	12 %	●●●●○	–
Original British Ale 04 Withbread	Gozdawa	dry	POF–				●●●●○	–
Pinnacle Haritage English Ale gist11.	Pinnacle (AB Biotek)	dry						–
Pub - Engelsk Alegjær (prod. 17.08.2026 A09	Imperial Yeast	liquid	POF–	71.5 %	18–21 °C	10 %	●●●●●	White Labs WLP002 English Ale, Wyeast 1968 London ESB Ale, – British Ale VIII. OYL-016
SafAle S-04	Fermentis	dry	POF–	78 %	18–24 °C	11 %	●●●●○	Fermoale AY3 - AEB Brewing, Wyeast 1098 British Ale, – British Ale I. OYL-006, White Labs WLP007 Dry English Ale
Southwold Yeast – VAULT STRAIN WLP025	White Labs	liquid	POF–				●●●●○	Wyeast 1335 British Ale II
WHC British Pub Ale	WHC Lab	dry	POF–	78 %	18–22 °C	14 %	●●●●○	–
WHC Fountainbridge	WHC Lab	dry	POF–	78 %	18–22 °C	12 %	●●●○○	–
WHC Old English	WHC Lab	dry	POF–	81.5 %	18–22 °C	14 %	●●●●○	–
WHC The Dubliner	WHC Lab	dry	POF–	77.5 %	18–22 °C	15 %	●●●○○	–

Brewmistress · Yeast – cheat sheet

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Yeast	Lab	Form	Phenols	Attenuation	°C	Alc. %	Flocculation	Same strain / swap for
Whitbread II Ale Yeast – VAULT WLP017	White Labs	liquid	POF–				●●●●○	–
White Labs WLP002 English Ale	White Labs	liquid	POF–	66.5 %	18–20 °C	10 %	●●●●●	Pub - Engelsk Alegjær (prod. 17.08.2026 A09, Wyeast 1968 London ESB Ale, – British Ale VIII. OYL-016, White Labs WLP007 Dry English Ale
White Labs WLP004 Irish Ale	White Labs	liquid	POF–	71.5 %	18–20 °C	10 %	●●●○○	Darkness - Irsk Alegjær (Prod. 26.08.2026 A10, Wyeast 1084 Irish Ale, – Irish Ale. OYL-005
White Labs WLP007 Dry English Ale	White Labs	liquid	POF–	75 %	18–21 °C	10 %	●●●●○	House - Engelsk Alegjær (prod. 18.08.2026 A01, Wyeast 1098 British Ale, – British Ale I. OYL-006, SafAle S-04
White Labs WLP013 London Ale	White Labs	liquid	POF–	71 %	19–22 °C	12 %	●●●○○	–
White Labs WLP023 Burton Ale	White Labs	liquid	POF–	73.5 %	20–23 °C	10 %	●●●○○	Wyeast 1275 Thames Valley Ale
White Labs WLP028 Edinburgh Scottish Ale	White Labs	liquid	POF–	72.5 %	18–21 °C	12 %	●●●○○	Wyeast 1728 Scottish Ale, – Scottish Ale OYL-015
White Labs Yorkshire Square Ale Yeast - PurePitch Next Generation WLP037	White Labs	liquid	POF–				●●●●●	–
Wyeast 1028 London Ale	Wyeast	liquid	POF–	75 %	15–22 °C	10.5 %	●●●○○	– London Ale OYL-003
Wyeast 1084 Irish Ale	Wyeast	liquid	POF–	73 %	16–22 °C	11 %	●●●○○	Darkness - Irsk Alegjær (Prod. 26.08.2026 A10, White Labs WLP004 Irish Ale, – Irish Ale. OYL-005
Wyeast 1098 British Ale	Wyeast	liquid	POF–	74 %	18–22 °C	10 %	●●●○○	House - Engelsk Alegjær (prod. 18.08.2026 A01, White Labs WLP007 Dry English Ale, – British Ale I. OYL-006, SafAle S-04
Wyeast 1099 Whitbread Ale	Wyeast	liquid	POF–	70 %	18–24 °C	10 %	●●●●○	–
Wyeast 1187 Ringwood Ale	Wyeast	liquid	POF–	70 %	18–23 °C	10 %	●●●●○	British Ale - White Labs - Purepitch WLP005
Wyeast 1275 Thames Valley Ale	Wyeast	liquid	POF–	77 %	16–22 °C	10 %	●●○○○	White Labs WLP023 Burton Ale
Wyeast 1332 Northwest Ale	Wyeast	liquid	POF–	69 %	18–24 °C	10 %	●●●●○	White Labs PurePitch "Pacific Ale" WLP041, – Pacific NW Ale OYL-012
Wyeast 1335 British Ale II	Wyeast	liquid	POF–	74.5 %	17–24 °C	10 %	●●●●○	Southwold Yeast – VAULT STRAIN WLP025
Wyeast 1469 West Yorkshire Ale	Wyeast	liquid	POF–	69 %	18–22 °C	9 %	●●●●●	–
Wyeast 1728 Scottish Ale	Wyeast	liquid	POF–	71 %	13–24 °C	12 %	●●●●○	White Labs WLP028 Edinburgh Scottish Ale, – Scottish Ale OYL-015
Wyeast 1968 London ESB Ale	Wyeast	liquid	POF–	69 %	18–22 °C	10 %	●●●●●	Pub - Engelsk Alegjær (prod. 17.08.2026 A09, White Labs WLP002 English Ale, – British Ale VIII. OYL-016
– British Ale I. OYL-006	Omega Yeast	liquid	POF–				●●●●○	House - Engelsk Alegjær (prod. 18.08.2026 A01, White Labs WLP007 Dry English Ale, Wyeast 1098 British Ale, SafAle S-04
– British Ale VIII. OYL-016	Omega Yeast	liquid	POF–				●●●●●	Pub - Engelsk Alegjær (prod. 17.08.2026 A09, White Labs WLP002 English Ale, Wyeast 1968 London ESB Ale
– Irish Ale. OYL-005	Omega Yeast	liquid	POF–				●●●○○	Darkness - Irsk Alegjær (Prod. 26.08.2026 A10, White Labs WLP004 Irish Ale, Wyeast 1084 Irish Ale
– London Ale OYL-003	Omega Yeast	liquid	POF–				●●●○○	Wyeast 1028 London Ale

Yeast	Lab	Form	Phenols	Attenuation	°C	Alc. %	Flocculation	Same strain / swap for
– Pacific NW Ale OYL-012	Omega Yeast	liquid	POF−				●●●●○	White Labs PurePitch "Pacific Ale" WLP041, Wyeast 1332 Northwest Ale
– Scottish Ale OYL-015	Omega Yeast	liquid	POF−				●●●○○	White Labs WLP028 Edinburgh Scottish Ale, Wyeast 1728 Scottish Ale

Belgian ale

Yeast	Lab	Form	Phenols	Attenuation	°C	Alc. %	Flocculation	Same strain / swap for
Abbey IV Ale Yeast WLP540	White Labs	liquid	POF+	78 %	19–22 °C	10 %	●●●○○	AEB Fermoale Bel-Abbey tørrgjær, Wyeast 1762 Belgian Abbey II
AEB Fermoale Bel-Abbey tørrgjær	AEB (Fermoale)	dry	POF+	80 %	16–25 °C	12 %	●●●○○	Abbey IV Ale Yeast WLP540, Wyeast 1762 Belgian Abbey II
Belgian Abbey M47	Mangrove Jack's	dry	POF+	75 %	18–25 °C	8 %	●●●●○	–
Belgian Ale M41	Mangrove Jack's	dry	POF+	85 %	18–28 °C	12 %	●●●○○	–
Belgian Tripel M31	Mangrove Jack's	dry	POF+	85 %	18–28 °C	10 %	●●●○○	–
Brewly Belgian Abbey Ale	Brewly	dry	POF+	75 %	15–25 °C	10 %	●●●○○	–
Bulldog B19 Belgian Trapix Beer Yeast	Bulldog Brews	dry	POF+				●●●○○	–
Dark Belgian Cask – PurePitch Next Generation WLP4653	White Labs	liquid	POF+				●●●○○	–
Fermentis SafBrew DW-17	Fermentis	dry	POF+	100 %	20–32 °C	17 %	●●●○○	–
GOZDAWA Belgian Trapist Ale Yeast " Rochefort "	Gozdawa	dry						–
Gozdawa Belgian Trappist Ale Yeast “Rochefort”	Gozdawa	dry	POF+		17–24 °C	7.7 %	●●●○○	–
LalBrew Abbaye	Lallemand Brewing	dry	POF+	80 %	17–25 °C	14 %	●●●○○	–
O Bastogne Belgian Ale WLP510	White Labs	liquid	POF+	77 %	19–22 °C	15 %	●●●○○	–
SafAle BE-256	Fermentis	dry	POF+	84 %	15–25 °C	11 %	●●●●○	–
SafAle S-33	Fermentis	dry	POF−	70 %	15–24 °C	11 %	●●●○○	–
SafAle T-58	Fermentis	dry	POF+	75 %	15–25 °C	11 %	●●●○○	–
Triple Double - Belgisk Abbeygjær (Prod. 12.08.2026 B48	Imperial Yeast	liquid	POF+	76 %	18–25 °C	12 %	●●●○○	White Labs WLP530 Abbey Ale, Wyeast 3787 Trappist High Gravity, – Belgian Ale W OYL-028
WHC Belgian Haze	WHC Lab	dry	POF+	75 %	17–22 °C	10 %	●●○○○	–
White Labs Belgian Style Ale Yeast Blend - PurePitch Next Generation WLP575	White Labs	liquid	POF+	77 %	20–24 °C	12 %	●●●○○	–
White Labs PurePitch "Belgian Golden Ale - Next Generation" WLP570	White Labs	liquid	POF+ · STA1+	78.5 %	20–24 °C	15 %	●●○○○	Wyeast 1388 Belgian Strong Ale
White Labs PurePitch "Sacch. Brux-like Trois" WLP644	White Labs	liquid	POF+ · STA1+	85 %	21–30 °C	13.5 %	●●○○○	–

Yeast	Lab	Form	Phenols	Attenuation	°C	Alc. %	Flocculation	Same strain / swap for
White Labs WLP500 Monastery Ale	White Labs	liquid	POF+	77.5 %	18–22 °C	15 %	●●○○○	Wyeast 1214 Belgian Abbey
White Labs WLP530 Abbey Ale	White Labs	liquid	POF+	77.5 %	19–22 °C	12 %	●●●●○	Triple Double - Belgisk Abbeygjær (Prod. 12.08.2026 B48, Wyeast 3787 Trappist High Gravity, – Belgian Ale W OYL-028
White Labs WLP545 Belgian Strong Ale	White Labs	liquid	POF+ · STA1+	81.5 %	19–22 °C	15 %	●●●○○	–
White Labs WLP550 Belgian Ale	White Labs	liquid	POF+	81.5 %	20–26 °C	15 %	●●●○○	Wyeast 3522 Belgian Ardennes, – Belgian Ale A. OYL-024
Wyeast 1214 Belgian Abbey	Wyeast	liquid	POF+	75 %	20–24 °C	10.5 %	●●○○○	White Labs WLP500 Monastery Ale
Wyeast 1388 Belgian Strong Ale	Wyeast	liquid	POF+ · STA1+	75.2 %	18–24 °C	13 %	●●○○○	White Labs PurePitch "Belgian Golden Ale - Next Generation" WLP570
Wyeast 1762 Belgian Abbey II	Wyeast	liquid	POF+	75 %	18–24 °C	12 %	●●●○○	Abbey IV Ale Yeast WLP540, AEB Fermoale Bel-Abbey tørrgjær
Wyeast 3522 Belgian Ardennes	Wyeast	liquid	POF+	74 %	18–27.5 °C	12 %	●●●●○	White Labs WLP550 Belgian Ale, – Belgian Ale A. OYL-024
Wyeast 3787 Trappist High Gravity	Wyeast	liquid	POF+	76 %	18–25.5 °C	12 %	●●●●○	Triple Double - Belgisk Abbeygjær (Prod. 12.08.2026 B48, White Labs WLP530 Abbey Ale, – Belgian Ale W OYL-028
Wyeast Canadian Belgian Ale Yeast 3864	Wyeast	liquid	POF+ · STA1+				●●●○○	–
– Belgian Ale A. OYL-024	Omega Yeast	liquid	POF+				●●●○○	White Labs WLP550 Belgian Ale, Wyeast 3522 Belgian Ardennes
– Belgian Ale W OYL-028	Omega Yeast	liquid	POF+				●●●○○	Triple Double - Belgisk Abbeygjær (Prod. 12.08.2026 B48, White Labs WLP530 Abbey Ale, Wyeast 3787 Trappist High Gravity

Hazy/NEIPA

Yeast	Lab	Form	Phenols	Attenuation	°C	Alc. %	Flocculation	Same strain / swap for
AEB - GEB Juicy - New England Yeast	AEB (Fermoale)	dry	POF−	77.5 %	16–23 °C		●●○○○	–
AEB Fermoale New-E	AEB (Fermoale)	dry	POF−	73.5 %	16–23 °C	11 %	●●●○○	–
Brewly New England Ale	Brewly	dry	POF−	75 %	15–23 °C	8 %	●●○○○	–
Burlington Ale WLP095	White Labs	liquid	POF−	77.5 %	19–22 °C	12 %	●●●○○	Vermont Ale Yeast Ekologisk WLP4000, White Labs Vermont Ale Yeast - PurePitch Next Generation WLP4000, – DIPA Ale. OYL-052
CellarScience Jungle	CellarScience	dry	POF−	76.5 %	18–32 °C	15 %	●●●○○	–
CellarScience NE Hazy	CellarScience	dry	POF−	77.5 %	15–22 °C	12 %	●●○○○	–
HAZY DAZE BLEND – PurePitch Next Generation WLP4042	White Labs	liquid	POF−				●●●○○	–
HAZY DAZE II – PurePitch Next Generation WLP4044	White Labs	liquid	POF− · STA1+				●●○○○	–
Imperial Yeast A38 Juice	Imperial Yeast	liquid	POF−	74 %	18–23 °C	10 %	●●●○○	Omega Yeast OYL-011 British Ale V, Wyeast 1318 London Ale III, White Labs WLP066 London Fog Ale, LalBrew Verdant IPA
LalBrew Essential 04 Fruity IPA	Lallemand Brewing	dry	POF−		18–24 °C	10 %	●●●○○	–

Yeast	Lab	Form	Phenols	Attenuation	°C	Alc. %	Flocculation	Same strain / swap for
LalBrew New England	Lallemand Brewing	dry	POF−	80.5 %	15–22 °C	9 %	●●●○○	–
LalBrew Pomona	Lallemand Brewing	dry	POF−	79.5 %	18–22 °C	10 %	●●○○○	–
LalBrew Verdant IPA	Lallemand Brewing	dry	POF−	78.5 %	18–23 °C	10 %	●●●○○	Wyeast 1318 London Ale III, Imperial Yeast A38 Juice, Omega Yeast OYL-011 British Ale V
Omega Yeast OYL-011 British Ale V	Omega Yeast	liquid	POF−				●●●○○	Imperial Yeast A38 Juice, Wyeast 1318 London Ale III, White Labs WLP066 London Fog Ale, LalBrew Verdant IPA
Vermont Ale Yeast Ekologisk WLP4000	The Yeast Bay	liquid	POF−	80 %	18–22 °C		●●●○○	Burlington Ale WLP095, White Labs Vermont Ale Yeast - PurePitch Next Generation WLP4000, – DIPA Ale. OYL-052
WHC Haze Heaven	WHC Lab	dry	POF−	78 %	18–21 °C	11 %	●●○○○	–
WHC Pineapple Passion	WHC Lab	dry	POF−	78 %	22–26 °C	15 %	●●●○○	–
WHC Saturated	WHC Lab	dry	POF−	75 %	19–22 °C	13 %	●●○○○	–
White Labs PurePitch "Best Coast Hazy Ale" WLP091	White Labs	liquid	POF−	72.5 %	20–22 °C	12 %	●●○○○	–
White Labs PurePitch "Coastal Haze Ale" WLP067	White Labs	liquid	POF− · STA1+	78.5 %	20–22 °C	12 %	●●○○○	–
White Labs PurePitch "Tropical Yeast Blend" - Next Generation WLP077	White Labs	liquid	POF−	78.5 %	17–23 °C	12 %	●●●○○	–
White Labs Vermont Ale Yeast - PurePitch Next Generation WLP4000	White Labs	liquid	POF−	80 %	18–22 °C	12 %	●●●○○	Burlington Ale WLP095, Vermont Ale Yeast Ekologisk WLP4000, – DIPA Ale. OYL-052
White Labs WLP066 London Fog Ale	White Labs	liquid	POF−	78.5 %	18–21 °C	10 %	●●○○○	Wyeast 1318 London Ale III, Imperial Yeast A38 Juice, Omega Yeast OYL-011 British Ale V
White Labs WLP066 London Fog Ale Dry	White Labs	dry	POF−	73 %	18–21 °C	10 %	●●○○○	–
Wyeast 1318 London Ale III	Wyeast	liquid	POF−	73 %	18–23 °C	10 %	●●●●○	Imperial Yeast A38 Juice, Omega Yeast OYL-011 British Ale V, White Labs WLP066 London Fog Ale, LalBrew Verdant IPA
– DIPA Ale. OYL-052	Omega Yeast	liquid	POF−				●●●○○	Burlington Ale WLP095, Vermont Ale Yeast Ekologisk WLP4000, White Labs Vermont Ale Yeast - PurePitch Next Generation WLP4000
– Tropical IPA OYL-200	Omega Yeast	liquid	STA1+				●○○○○	–

Wheat beer (hefeweizen)

Yeast	Lab	Form	Phenols	Attenuation	°C	Alc. %	Flocculation	Same strain / swap for
AEB Fermoale Weiss tørrgjær	AEB (Fermoale)	dry	POF+	80 %	16–24 °C	10 %	●●○○○	SafAle W-68, Stefon - Tysk Hveteølgjær (Prod. 26.08.2026 G01, White Labs WLP300 Hefeweizen Ale, Wyeast 3068 Weihenstephan Weizen
Bavarian Weizen (White Labs Next Gen WLP351	White Labs	liquid	POF+ · STA1+	78.5 %	19–21 °C	15 %	●●○○○	–
Bavarian Wheat M20	Mangrove Jack's	dry	POF+	72.5 %	18–30 °C	7.5 %	●○○○○	–

Brewmistress · Yeast – cheat sheet

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Yeast	Lab	Form	Phenols	Attenuation	°C	Alc. %	Flocculation	Same strain / swap for
Brewly Weissbier Ale	Brewly	dry	POF+	80 %	12–25 °C	12 %	●●○○○	–
Bulldog B49 Bavarian Wheat Yeast	Bulldog Brews	dry	POF+				●●○○○	–
CellarScience Hefe	CellarScience	dry	POF+	85.5 %	15–25 °C	10 %	●●○○○	–
Gozdawa Bavarian Wheat	Gozdawa	dry			20–32 °C	12.2 %		–
Gozdawa Bavarian Wheat 11	Gozdawa	dry	POF+	75 %	20–32 °C	7.7 %	●●○○○	–
Gozdawa Bavarian Wheat 11 (BW11	Gozdawa	dry			20–32 °C			–
GOZDAWA Bavarian Wheat 11 (BW11) - Weizenbier	Gozdawa	dry			20–32 °C			–
Gozdawa Bavarian Wheat Classic	Gozdawa	dry		85 %	16–25 °C	10 %		–
LalBrew Essential 05 Wheat	Lallemand Brewing	dry	POF+		15–20 °C	10 %	●●○○○	–
LalBrew Munich Classic	Lallemand Brewing	dry	POF+	79.5 %	17–22 °C	12 %	●●○○○	–
München	Lallemand Brewing	dry	POF+		17–22 °C		●●○○○	–
SafAle W-68	Fermentis	dry	POF+	81 %	18–26 °C	10 %	●●○○○	AEB Fermoale Weiss tørrgjær, Stefon - Tysk Hveteølgjær (Prod. 26.08.2026 G01, White Labs WLP300 Hefeweizen Ale, Wyeast 3068 Weihenstephan Weizen
SafAle WB-06	Fermentis	dry	POF+ · STA1+	88 %	18–25 °C	11 %	●●○○○	–
Stefon - Tysk Hveteølgjær (Prod. 26.08.2026 G01	Imperial Yeast	liquid	POF+	75 %	17–23 °C	10 %	●○○○○	AEB Fermoale Weiss tørrgjær, SafAle W-68, White Labs WLP300 Hefeweizen Ale, Wyeast 3068 Weihenstephan Weizen
WHC Banana Split	WHC Lab	dry	POF+	76.5 %	19–24 °C	12 %	●●○○○	–
White Labs PurePitch "American Hefeweizen Ale Yeast" WLP320	White Labs	liquid	POF+				●●○○○	–
White Labs WLP300 Hefeweizen Ale	White Labs	liquid	POF+	74 %	20–22 °C	12 %	●○○○○	AEB Fermoale Weiss tørrgjær, SafAle W-68, Stefon - Tysk Hveteølgjær (Prod. 26.08.2026 G01, Wyeast 3068 Weihenstephan Weizen
White Labs WLP380 Hefeweizen IV Ale	White Labs	liquid	POF+	76.5 %	19–21 °C	10 %	●●○○○	–
Wyeast 3068 Weihenstephan Weizen	Wyeast	liquid	POF+	75 %	18–24 °C	10 %	●○○○○	AEB Fermoale Weiss tørrgjær, SafAle W-68, Stefon - Tysk Hveteølgjær (Prod. 26.08.2026 G01, White Labs WLP300 Hefeweizen Ale
Wyeast 3333 German Wheat	Wyeast	liquid						–
Wyeast WYEAST "Bavarian Wheat Blend" 3056	Wyeast	liquid	POF+	75 %	18–23 °C	10 %	●●●○○	–
WYEAST XL "Bavarian Wheat" 3638	Wyeast	liquid	POF+	73 %	18–24 °C	10 %	●●○○○	–
Zymoferm GERMAN WHEAT	Zymoferm	dry		73 %	18–25 °C			–
Zymoferm TYP WEIHENSTEPHAN-W68	Zymoferm	liquid		80 %	18–22 °C	8.5 %		–
Zymoferm WEISSBIER- II	Zymoferm	liquid		79 %	18–25 °C	8.5 %		–

Yeast	Lab	Form	Phenols	Attenuation	°C	Alc. %	Flocculation	Same strain / swap for
– Hefeweizen Ale I. OYL-021	Omega Yeast	liquid	POF+				●○○○○	AEB Fermoale Weiss tørrgjær, SafAle W-68, Stefon - Tysk Hveteølgjær (Prod. 26.08.2026 G01, White Labs WLP300 Hefeweizen Ale

Witbier

Yeast	Lab	Form	Phenols	Attenuation	°C	Alc. %	Flocculation	Same strain / swap for
Belgian Wit II Ale – White Labs WLP410	White Labs	liquid	POF+	72.5 %	19–23 °C	10 %	●●○○○	Wyeast 3944 Belgian Witbier, White Labs WLP400 Belgian Wit Ale, – Wit OYL-030, Whiteout - Belgisk Witbiergjær (Prod. 02.09.2026 B44
Belgian Wit M21	Mangrove Jack's	dry	POF+	72.5 %	18–25 °C	8 %	●●○○○	–
Classic Belgian Witbier CBW	Gozdawa	dry	POF+	78 %	16–25 °C	6.8 %	●●○○○	–
Gozdawa – Fruit Blanche G1	Gozdawa	dry	POF+				●●○○○	–
LalBrew Wit	Lallemand Brewing	dry	POF+	78.5 %	17–25 °C	12 %	●●○○○	–
Safale fermentis BW-20	Fermentis	dry	POF+	80 %	18–26 °C	10 %	●●○○○	–
White Labs WLP400 Belgian Wit Ale	White Labs	liquid	POF+	76 %	19–23 °C	10 %	●●○○○	Whiteout - Belgisk Witbiergjær (Prod. 02.09.2026 B44, Wyeast 3944 Belgian Witbier, – Wit OYL-030, Belgian Wit II Ale – White Labs WLP410
Whiteout - Belgisk Witbiergjær (Prod. 02.09.2026 B44	Imperial Yeast	liquid	POF+	74 %	17–22 °C	10 %	●●○○○	White Labs WLP400 Belgian Wit Ale, Wyeast 3944 Belgian Witbier, – Wit OYL-030, Belgian Wit II Ale – White Labs WLP410
Wyeast 3463 Forbidden Fruit	Wyeast	liquid	POF+				●●○○○	–
Wyeast 3944 Belgian Witbier	Wyeast	liquid	POF+	74 %	16–24 °C	12 %	●●○○○	White Labs WLP400 Belgian Wit Ale, Whiteout - Belgisk Witbiergjær (Prod. 02.09.2026 B44, – Wit OYL-030, Belgian Wit II Ale – White Labs WLP410
Wyeast WYEAST PC "Belgian Wheat" 3942	Wyeast	liquid	POF+				●●●○○	–
– Wit OYL-030	Omega Yeast	liquid	POF+				●●○○○	White Labs WLP400 Belgian Wit Ale, Whiteout - Belgisk Witbiergjær (Prod. 02.09.2026 B44, Wyeast 3944 Belgian Witbier, Belgian Wit II Ale – White Labs WLP410

Kölsch/altbier

Yeast	Lab	Form	Phenols	Attenuation	°C	Alc. %	Flocculation	Same strain / swap for
Brewly Kölsch Ale	Brewly	dry	POF−	82 %	15–22 °C	11 %	●●●○○	–
Dieter - Kölsch Alegjær (Prod. 07.08.2026 G03	Imperial Yeast	liquid	POF−	75 %	16–20 °C	10 %	●●○○○	White Labs WLP029 German Ale / Kölsch, – Kolsch II. OYL-044, SafAle K-97, German K Fermoale
Düsseldorf Alt Ale - White Labs - PurePitch WLP036	White Labs	liquid	POF−	68.5 %	18–21 °C	10 %	●●●○○	Wyeast 1007 German Ale
German K Fermoale	AEB (Fermoale)	dry	POF−	78.8 %	13–21 °C	11 %	●●●○○	SafAle K-97, LalBrew Köln, White Labs WLP029 German Ale / Kölsch, Dieter - Kölsch Alegjær (Prod. 07.08.2026 G03

Yeast	Lab	Form	Phenols	Attenuation	°C	Alc. %	Flocculation	Same strain / swap for
LalBrew Köln	Lallemand Brewing	dry	POF−		12–20 °C	9 %	●●●○○	SafAle K-97, German K Fermoale
Old German Altbier	Gozdawa	dry	POF−	80 %	12–25 °C	6.9 %	●●●○○	–
SafAle K-97	Fermentis	dry	POF−	82 %	15–25 °C	11 %	●●○○○	White Labs WLP029 German Ale / Kölsch, Dieter - Kölsch Alegjær (Prod. 07.08.2026 G03, – Kolsch II. OYL-044, Wyeast 2565 Kölsch
White Labs WLP029 German Ale / Kölsch	White Labs	liquid	POF−	75 %	18–21 °C	12 %	●●●○○	Dieter - Kölsch Alegjær (Prod. 07.08.2026 G03, – Kolsch II. OYL-044, SafAle K-97, Wyeast 2565 Kölsch
Wyeast 1007 German Ale	Wyeast	liquid	POF−	75 %	13–20 °C	11 %	●●○○○	Düsseldorf Alt Ale - White Labs - PurePitch WLP036
Wyeast 2565 Kölsch	Wyeast	liquid	POF−	75 %	13–21 °C	10 %	●●○○○	SafAle K-97, White Labs WLP029 German Ale / Kölsch, German K Fermoale
Wyeast WYEAST PC "Kölsch II" 2575	Wyeast	liquid	POF−				●●○○○	–
Zymoferm ALT KÖLSCH ALE	Zymoferm	dry		72.5 %	18–25 °C			–
– Kolsch II. OYL-044	Omega Yeast	liquid	POF−				●●○○○	Dieter - Kölsch Alegjær (Prod. 07.08.2026 G03, White Labs WLP029 German Ale / Kölsch, SafAle K-97, German K Fermoale

Saison

Yeast	Lab	Form	Phenols	Attenuation	°C	Alc. %	Flocculation	Same strain / swap for
American Farmhouse Blend – PurePitch Next Generation WLP670	White Labs	liquid	POF+ · STA1+				●●○○○	–
Bulldog B16 Belgian Saison Beer Yeast	Bulldog Brews	dry	POF+				●●○○○	–
CellarScience Maison	CellarScience	dry	POF+	85 %	18–24 °C	12 %	●●●○○	–
French Saison M29	Mangrove Jack's	dry	POF+ · STA1+	87.5 %	26–32 °C	14 %	●●●○○	–
GOZDAWA Noble Saison	Gozdawa	dry			16–26 °C	12 %		–
LalBrew Belle Saison	Lallemand Brewing	dry	POF+ · STA1+		15–35 °C		●●○○○	–
LalBrew Farmhouse	Lallemand Brewing	dry	POF+	81 %	20–30 °C	13 %	●●○○○	–
Marañón Canyon Wild Cacao – Vault Strain WLP546	White Labs	liquid	POF+				●●○○○	–
SafAle BE-134	Fermentis	dry	POF+ · STA1+	91 %	18–28 °C	11 %	●●○○○	–
Saison Ale Blend WLP568	White Labs		POF+ · STA1+	75 %	21–27 °C	10 %	●●●○○	–
WHC Farmhouse Vibes	WHC Lab	dry	POF+ · STA1+	80 %	19–26 °C	14 %	●●○○○	–
White Labs WLP565 Belgian Saison I	White Labs	liquid	POF+ · STA1+	70 %	20–30 °C	15 %	●●○○○	Wyeast 3724 Belgian Saison
White Labs WLP566 Belgian Saison II	White Labs	liquid	POF+ · STA1+	81.5 %	20–30 °C	15 %	●●●○○	–
White Labs WLP590 French Saison	White Labs	liquid	POF+ · STA1+	81.5 %	20–30 °C	15 %	●●●○○	Wyeast 3711 French Saison, – French Saison OYL-026
Wyeast 3711 French Saison	Wyeast	liquid	POF+ · STA1+	80 %	18–25 °C	12 %	●●○○○	– French Saison OYL-026, White Labs WLP590 French Saison
Wyeast 3724 Belgian Saison	Wyeast	liquid	POF+ · STA1+	76.5 %	21–35 °C	12 %	●●○○○	White Labs WLP565 Belgian Saison I

Yeast	Lab	Form	Phenols	Attenuation	°C	Alc. %	Flocculation	Same strain / swap for
Wyeast WYEAST "Farmhouse Ale" 3726	Wyeast	liquid	POF+ · STA1+	76.5 %	21–29 °C	12 %	●●○○○	– Belgian Saison II. OYL-042
– Belgian Saison II. OYL-042	Omega Yeast	liquid	POF+ · STA1+				●●○○○	Wyeast WYEAST "Farmhouse Ale" 3726
– French Saison OYL-026	Omega Yeast	liquid	POF+ · STA1+				●●○○○	Wyeast 3711 French Saison, White Labs WLP590 French Saison
– Jovaru Lithuanian Farmhouse OYL-033	Omega Yeast	liquid	POF+ · STA1+				●●●○○	–
– Saisonstein’s Monster OYL-500	Omega Yeast	liquid	POF+ · STA1+				●●○○○	–

Kveik

Yeast	Lab	Form	Phenols	Attenuation	°C	Alc. %	Flocculation	Same strain / swap for
AEB - GEB Marmalade Kveik Yeast	AEB (Fermoale)	dry	POF−				●●●●○	–
Alaus mielės Kveik Yeastery K. 14 Eitrheim K14	Kveik Yeastery	liquid	POF−		15–38 °C	12 %	●●●●○	–
Alaus mielės Kveik Yeastery K. 22 Stalljen K22	Kveik Yeastery	liquid			8–38 °C	12 %	●●●●○	–
Alaus mielės Kveik Yeastery K. 9 Ebbegarden K9	Kveik Yeastery	liquid	POF−		16.5–38 °C	16 %	●●●●○	–
Brewly Hornindal Kveik	Brewly	dry	POF−	78.5 %	20–37 °C	16 %	●●●○○	–
Brewly Voss Kveik	Brewly	dry	POF−	79.5 %	20–40 °C	12 %	●●●●●	–
CellarScience Røkkar	CellarScience	dry	POF−	79 %	18–35 °C	15 %	●●●●○	–
CellarScience Velo	CellarScience	dry	POF−	79 %	16–34 °C	10 %	●●●●○	–
FERMO KVEIK-SV	AEB (Fermoale)	dry	POF−	77.5 %	34–40 °C	16 %	●●●●○	K.1 Voss, Kveik M12, LalBrew Voss, Omega Yeast OYL-061 Voss Kveik
GOZDAWA Framgarden Kveik	Gozdawa	dry						–
K.1 Voss	Kveik Yeastery	dry	POF−		15–40 °C	13 %	●●●●○	FERMO KVEIK-SV, Kveik M12, LalBrew Voss, Omega Yeast OYL-061 Voss Kveik
Kveik	Lallemand Brewing	dry	POF−				●●●●○	–
KVEIK ale yeast Lallemand premium series	Lallemand Brewing	dry						–
Kveik M12	Mangrove Jack's	dry	POF−	79.5 %	20–40 °C	12 %	●●●●○	FERMO KVEIK-SV, K.1 Voss, LalBrew Voss, Omega Yeast OYL-061 Voss Kveik
LalBrew Voss	Lallemand Brewing	dry	POF−	79 %	25–40 °C	12 %	●●●●○	FERMO KVEIK-SV, K.1 Voss, Kveik M12, Omega Yeast OYL-061 Voss Kveik
Lallemand Lutra Kveik tørrgjær	Lallemand Brewing	dry	POF−				●●●●○	OMEGA LUTRA KVEIK Dry OYL-071
OMEGA LUTRA KVEIK Dry OYL-071	Omega Yeast	dry	POF−	78.5 %	20–35 °C	15 %	●●●●○	Lallemand Lutra Kveik tørrgjær
Omega Yeast OYL-061 Voss Kveik	Omega Yeast	liquid	POF−				●●●●○	FERMO KVEIK-SV, K.1 Voss, Kveik M12, LalBrew Voss

Yeast	Lab	Form	Phenols	Attenuation	°C	Alc. %	Flocculation	Same strain / swap for
Voss Kveik	WHC Lab	dry	POF−	78 %	30–40 °C	14 %	●●●●○	FERMO KVEIK-SV, K.1 Voss, Kveik M12, LalBrew Voss
WHC Hornindal Kveik	WHC Lab	dry	POF−	76.5 %	28–37 °C	14 %	●●●○○	–
WHC Mango Madness	WHC Lab	dry	POF−	78 %	31–37 °C	17 %	●●●○○	–
White Labs Opshaug Kveik Ale Yeast - PurePitch Next Generation WLP518	White Labs	liquid	POF−	75 %	25–35 °C	15 %	●●●●○	–
White Labs PurePitch "Hornindal Kveik Ale" Next Generation WLP521	White Labs	liquid	POF−	78.5 %	22–37 °C	13.5 %	●●●●○	– Hornindal Kveik. OYL-091
White Labs PurePitch "Stranda Kveik Ale - Next Generation" WLP519	White Labs	liquid	POF−				●●●○○	–
– ESPE KVEIK OYL-090	Omega Yeast	liquid	POF−				●●●○○	–
– Hornindal Kveik. OYL-091	Omega Yeast	liquid	POF−				●●●○○	White Labs PurePitch "Hornindal Kveik Ale" Next Generation WLP521
– HotHead Ale. OYL-057	Omega Yeast	liquid	POF−				●●●○○	–

Sour (lactic)

Yeast	Lab	Form	Phenols	Attenuation	°C	Alc. %	Flocculation	Same strain / swap for
Acid Fermo Brew	AEB (Fermoale)	dry	POF−	78.8 %	19–25 °C	9 %	●●●●○	–
AEB - GEB Acid-House - Tank Sour	AEB (Fermoale)	dry	POF−			7.2 %	●●●●○	–
Belgian Lambic Blend WYEAST 3278	Wyeast	liquid	POF+	75 %	17–24 °C	11.5 %	●●○○○	–
Belgian Sour Mix 1 – PurePitch Next Generation WLP655	White Labs	liquid	POF+				●●○○○	–
FARMHOUSE SOUR ALE WLP4675	White Labs	liquid	POF+ · STA1+				●●○○○	–
Flemish Ale Blend – VAULT STRAIN. – PurePitch Next Generation WLP665	White Labs	liquid	POF+				●●○○○	–
LalBrew Philly Sour	Lallemand Brewing	dry	POF−	78 %	20–25 °C	9 %	●●●●○	–
MELANGE – SOUR BLEND – PurePitch Next Generation WLP4633	White Labs	liquid	POF+				●●○○○	–
Pinnacle Crisp Sour	Pinnacle (AB Biotek)	dry	POF−	76 %	18–30 °C	8 %	●●●○○	–
White Labs PurePitch "Berliner Weiße" WLP630	White Labs	liquid	POF+				●●○○○	–

Brettanomyces

Yeast	Lab	Form	Phenols	Attenuation	°C	Alc. %	Flocculation	Same strain / swap for
AMALGAMATION II – BRETT SUPER BLEND – PurePitch Next Generation WLP4641	White Labs	liquid	POF+				●●○○○	–

Brewmistress · Yeast – cheat sheet

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Yeast	Lab	Form	Phenols	Attenuation	°C	Alc. %	Flocculation	Same strain / swap for
AMALGAMATION – BRETT SUPER BLEND – PurePitch Next Generation WLP4637	White Labs	liquid	POF+				●●○○○	–
Beersel Brettanomyces WLP4603	White Labs	liquid	POF+				●●○○○	–
Brett Blend #3 Bring On Da Funk. OYL-212	Omega Yeast	liquid	POF+				●●○○○	–
Brettanomyces Bruxellensis Strain TYB307 WLP4655	White Labs	liquid	POF+				●●○○○	–
Brettanomyces Bruxellensis Strain – PurePitch Next Generation WLP4656	White Labs	liquid	POF+				●●○○○	–
Brettanomyces bruxellensis Trois Vrai WLP648	White Labs	liquid	POF+	85 %	21–29 °C	12 %	●●○○○	–
Brettanomyces Bruxellensis Wyeast 5112	Wyeast	liquid	POF+		15–24 °C	12 %	●●○○○	–
BRETTANOMYCES BRUXELLENSIS – STRAIN TYB184 – PurePitch Next Generation WLP4638	White Labs	liquid	POF+				●●○○○	–
BRETTANOMYCES BRUXELLENSIS – STRAIN TYB207 – PurePitch Next Generation WLP4639	White Labs	liquid	POF+				●●○○○	–
BRETTANOMYCES BRUXELLENSIS – STRAIN TYB261 WLP4640	White Labs	liquid	POF+				●●○○○	–
Brettanomyces claussenii nex gen WLP645	White Labs	liquid	POF−	76.5 %	20–23 °C	15 %	●●○○○	– Brettanomyces Claussenii OYL-201
Brussels Brettanomyces – PurePitch Next Generation WLP4613	White Labs	liquid	POF+				●●○○○	–
Oud Vat Brett WLP4642	White Labs	liquid	POF+				●●○○○	–
SafBrew BR-8	Fermentis	dry	POF+		15–25 °C	8.5 %	●●○○○	–
SAISON BRETTANOMYCES BLEND II – PurePitch Next Generation WLP4636	White Labs	liquid	POF+				●●○○○	–
SAISON BRETTANOMYCES BLEND WLP4626	White Labs	liquid	POF+ · STA1+				●●○○○	–
The Yeast Bay – LOCHRISTI BRETTANOMYCES BLEND WLP4623	White Labs	liquid	POF+				●●○○○	–
White Labs PurePitch "Brettanomyces bruxellensis" WLP650	White Labs	liquid	POF+		30 °C		●●○○○	–
Wyeast 3763 Roeselare Ale Blend	Wyeast	liquid	POF+	80 %	18–30 °C	11 %	●●○○○	–
Wyeast Brettanomyces Lambicus 5526	Wyeast	liquid	POF+		15–24 °C	12 %	●●○○○	–
– All the Bretts. OYL-218	Omega Yeast	liquid	POF+				●●○○○	–

Yeast	Lab	Form	Phenols	Attenuation	°C	Alc. %	Flocculation	Same strain / swap for
– Brett Blend #1 Where Da Funk? OYL-210	Omega Yeast	liquid	STA1+				●●○○○	–
– Brett Blend #2 Bit O’ Funk. OYL-211	Omega Yeast	liquid	POF+				●●○○○	–
– Brettanomyces Claussenii OYL-201	Omega Yeast	liquid					●●○○○	Brettanomyces claussenii nex gen WLP645
– C2C American Farmhouse. OYL-217	Omega Yeast	liquid	POF+ · STA1+				●●○○○	–

Bacteria

Yeast	Lab	Form	Phenols	Attenuation	°C	Alc. %	Flocculation	Same strain / swap for
FERMENTIS - SafSour LP 652 LP-652	Fermentis	dry			37 °C		●○○○○	–
LACTOBACILLUS BLEND WLP4682	White Labs	liquid	POF−				●○○○○	–
Lactobacillus Brevis – PurePitch Next Generation WLP672	White Labs	liquid	POF−		21–42 °C		●○○○○	–
Lactobacillus Plantarum Dehydrated Bacteria () - WHC Lab	WHC Lab	dry	POF−		35–37 °C		●○○○○	–
Lactobacillus Wyeast 5335	Wyeast	liquid			15–35 °C	9 %	●○○○○	–
Pediococcus Wyeast 5733	Wyeast	liquid			15–35 °C	9 %	●○○○○	–
SafSour LB-1	Fermentis	dry			32 °C		●○○○○	–
WildBrew Helveticus Pitch	Lallemand Brewing	dry	POF−		38–45 °C	4 %	●○○○○	–
WildBrew Sour Pitch	Lallemand Brewing	dry	POF−		30–40 °C	4 %	●○○○○	–
Wyeast -PC Lactobacillus Brevis 5223	Wyeast	liquid					●○○○○	–
– Lactobacillus Blend OYL-605	Omega Yeast	liquid	POF−				●○○○○	–

Cider

Yeast	Lab	Form	Phenols	Attenuation	°C	Alc. %	Flocculation	Same strain / swap for
Brewly Cider & Wine	Brewly	dry			9–31 °C	19 %	●●●○○	–
Bulldog Cider - Medium	Bulldog Brews	dry					●●●○○	–
Bulldog Cider - Söt	Bulldog Brews	dry					●●●○○	–
Cider (Wyeast 4766	Wyeast	liquid			15.5–24 °C	12 %	●●○○○	–
Cider M02	Mangrove Jack's	dry		97.5 %	12–28 °C	12 %	●●●●○	–
Cider M08	Mangrove Jack's	dry		97.5 %	18–23 °C	15 %	●●●●●	–
Lalvin DV10 gjær for vin og cider	Lallemand Brewing	dry			10–35 °C	18 %	●●●○○	–
Lalvin Sensy gjær for vin og cider	Lallemand Brewing	dry	POF−			15 %	●●●○○	–
SafCider - Universal cidergjær AB-1	Fermentis	dry			10–30 °C	11 %	●●●○○	–
SafCider AC-4	Fermentis	dry			10–30 °C	16 %	●●●○○	–

Yeast	Lab	Form	Phenols	Attenuation	°C	Alc. %	Flocculation	Same strain / swap for
SafCider AS-2	Fermentis	dry			10–30 °C	12 %	●●●○○	–
SafCider TF-6	Fermentis	dry			10–30 °C	8 %	●●●○○	–
The Big Apple	WHC Lab	dry			12–30 °C		●●●○○	–
White Labs WLP775 English Cider	White Labs	liquid	POF−	66.5 %	20–24 °C	15 %	●●●○○	–

Wine

Yeast	Lab	Form	Phenols	Attenuation	°C	Alc. %	Flocculation	Same strain / swap for
Bold Red / High Alcohol (Wyeast 4946	Wyeast	liquid			16–29 °C	18 %	●●●○○	–
Bulldog Bayanus	Bulldog Brews	dry					●●●○○	–
Bulldog High Alcohol Wine Yeast & Nutrient	Bulldog Brews	dry					●●●○○	–
Bulldog Vinjäst	Bulldog Brews	dry					●●●○○	–
Champagne Yeast – White Labs WLP715	White Labs	liquid	POF−	80 %	21–24 °C	15 %	●●●○○	–
Er1A Malolactic (Wyeast 4114	Wyeast	liquid			21–32 °C		●○○○○	–
Fermentis SafOeno BC S103 S-103	Fermentis	dry			10–35 °C	18 %	●●●○○	–
Fermentis SafOeno CK S102 S-102	Fermentis	dry			10–30 °C	15 %	●●●○○	–
Fermentis SafOeno FV 19 FV-19	Fermentis	dry			17–28 °C	16 %	●●●○○	–
Fermentis SafOeno HD S135 S-135	Fermentis	dry			17–24 °C	15 %	●●●○○	–
Fermentis SafOeno SH 12 SH-12	Fermentis	dry			10–30 °C	15 %	●●●○○	–
French White (White Labs Next Gen WLP735	White Labs	liquid	POF−	80 %	16–32 °C	15 %	●●●○○	–
Fruity White (Wyeast 4242	Wyeast	liquid			13–24 °C	13 %	●●●○○	–
Italian Red (Wyeast 4244	Wyeast	liquid			13–24 °C	14 %	●●●○○	–
Lalvin 71B	Lallemand Brewing	dry			15–30 °C	14 %	●●○○○	–
Lalvin EC-1118	Lallemand Brewing	dry			10–30 °C	18 %	●●●○○	–
Lalvin ICV D21 Vingjær	Lallemand Brewing	dry					●●○○○	–
Lalvin ICV D254	Lallemand Brewing	dry			15–28 °C	16 %	●●○○○	–
Lalvin ICV D47	Lallemand Brewing	dry			15–24 °C	14 %	●●●○○	–
Lalvin ICV D80 Vingjær	Lallemand Brewing	dry				16 %	●●○○○	–
Lalvin K1-V1116	Lallemand Brewing	dry			10–35 °C	18 %	●●●○○	–
Lalvin QA23	Lallemand Brewing	dry			14–28 °C	16 %	●●●○○	–
Lalvin R2 Vingjær	Lallemand Brewing	dry			5–30 °C	16 %	●●●○○	–
Lalvin RC212	Lallemand Brewing	dry			20–30 °C	16 %	●●●○○	–

Yeast	Lab	Form	Phenols	Attenuation	°C	Alc. %	Flocculation	Same strain / swap for
Lalvin Rhone 4600 Vingjær	Lallemand Brewing	dry			13–22 °C	15 %	●●●○○	–
Level2 Initia gjær for biobeskyttelse av vin	Lallemand Brewing	dry			4–18 °C	3 %	●●○○○	–
Lovely Bubbly	WHC Lab	dry		75 %	12–30 °C	17 %	●●●○○	–
Malolactic Blend (Wyeast 4007	Wyeast	liquid			13–32 °C		●○○○○	–
Red (Wyeast 4028	Wyeast	liquid			13–32 °C	14 %	●●●○○	–
Summation Red (Wyeast 4267	Wyeast	liquid			15–32 °C	14 %	●●●○○	–
Sweet White (Wyeast 4783	Wyeast	liquid			13–24 °C	14 %	●●●○○	–
Tokajer Vinjäst Coobra	Lallemand Brewing	dry					●●●○○	–
Wyeast 4021 Dry White / Sparkling	Wyeast	liquid			13–24 °C	17 %	●●●○○	–
Wyeast 4347 Extreme Fermentation	Wyeast	liquid			18–27 °C	21 %	●●●○○	–
Wyeast 4767 Dry / Fortified	Wyeast	liquid			16–32 °C	14 %	●●●○○	–

Mead

Yeast	Lab	Form	Phenols	Attenuation	°C	Alc. %	Flocculation	Same strain / swap for
Bulldog High Alcohol Mead Yeast & Nutrient	Bulldog Brews	dry					●●●○○	–
Dry Mead (Wyeast 4632	Wyeast	liquid			13–24 °C	18 %	●●○○○	–
Mead M05	Mangrove Jack's	dry		97.5 %	15–30 °C	18 %	●●●○○	–
Sweet Mead (Wyeast 4184	Wyeast	liquid			18–24 °C	11 %	●●○○○	–
Sweet Mead Yeast PurePitch WLP720	White Labs	liquid	POF−	80 %	21–24 °C	15 %	●●●○○	–

Distilling

Yeast	Lab	Form	Phenols	Attenuation	°C	Alc. %	Flocculation	Same strain / swap for
Apollo Dry Distillers Yeast	WHC Lab	dry			12–30 °C	17 %	●●○○○	–
Ares Elegant Whiskey	WHC Lab	dry			22–32 °C	16 %	●●○○○	–
SafSpirit C-70	Fermentis	dry					●●○○○	–
SafSpirit USW-6	Fermentis	dry					●●○○○	–
WHC Hades	WHC Lab	dry			25–35 °C	16 %	●●○○○	–
WHC Hercules	WHC Lab	dry			28–38 °C	16 %	●●○○○	–
WHC Prometheus	WHC Lab	dry			25–35 °C	16 %	●●○○○	–

Other

Yeast	Lab	Form	Phenols	Attenuation	°C	Alc. %	Flocculation	Same strain / swap for
CellarScience CALI	CellarScience	dry		79.5 %	15–22 °C	11 %		–
Fermentis SafBrew DA-16	Fermentis	dry	POF−	100 %	20–32 °C	16 %	●●●○○	–
Fermentis SafBrew LA-02	Fermentis	dry			20–25 °C		●●●○○	–
LalBrew CBC-1	Lallemand Brewing	dry	POF−	72.5 %	15–25 °C	14 %	●●●●○	–
LoNa	Lallemand Brewing	dry	POF−		20–25 °C		●●●○○	–
POK V Porter & Kvass	Gozdawa	dry			17–30 °C	8.8 %		–
Saccharomycodes ludwigii - White Labs - The Vault WLP618	White Labs	liquid			20–24 °C		●●●○○	–
SafAle F-2	Fermentis	dry	POF−		15–25 °C	10 %	●●●●○	–
SafaleBrew 20 grams glas - lav eller ingen alkohol - overgæret LA-01	Fermentis	dry			15–25 °C		●●●○○	–
WHC Zero Hero	WHC Lab	dry	POF−		18–22 °C	8 %	●●○○○	–
White Labs PurePitch "HB Kombucha Scoby" WLP600	White Labs	liquid						–
Wyeast 4134 Sake	Wyeast	liquid	POF−		15–24 °C	14 %	●●○○○	–

The same strain from different labs

Yeasts based on the same strain from different labs. They can usually be swapped for each other, although the dry and the liquid form may give slightly different results.

Strain	Type	Fermentis	Lallemand	White Labs	Wyeast	Others
American lager	Lager	–	–	WLP840 American Lager	2007 Pilsen Lager	–
Augustiner / Munich Helles	Lager	–	–	PurePitch "Münchner Helles Lager" WLP860	WYEAST "MUNICH LAGER II" 2352	Harvest - Tysk Lagergjær (Prod. 26.08.2026 L17, Munich Heritage Fermolager
Ayinger bock lager	Lager	–	–	WLP833 German Bock Lager	–	– German Bock OYL-111
Bavarian / Oktoberfest lager	Lager	–	–	PurePitch "Oktoberfest Lager" WLP820	2206 Bavarian Lager	– Oktoberfest OYL-107
Budvar / Ceske Budejovice lager	Lager	–	–	PurePitch "Czech Budejovice Lager" WLP802	WYEAST PC "Budvar Lager" 2000	–
California / San Francisco Lager	Lager	–	–	San Francisco Lager - White Labs - PurePitch WLP810	2112 California Lager	–
Mexican lager	Lager	–	–	WLP940 Mexican Lager	–	Imperial Yeast L09 Que Bueno, – Mexican Lager OYL-113
Munich lager 308	Lager	–	–	WLP838 Southern German Lager	2308 Munich Lager	–
Pilsner Urquell	Lager	–	–	–	2001 Urquell Lager	– Pilsner I OYL-101
Weihenstephan 34/70	Lager	SafLager W-34/70	–	WLP830 German Lager	2124 Bohemian Lager	CS GERMAN Weihenstephan, Fermolager W - AEB Brewing, – German Lager I OYL-106
American Ale II	Clean American ale	–	–	–	1272 American Ale II	Independence - Amerikansk Alegjær (Prod. 07.08.2026 A15, – West Coast Ale II OYL-009
American Wheat	Clean American ale	–	–	–	1010 American Wheat	– American Wheat OYL-002
Chico	Clean American ale	SafAle US-05	–	WLP001 California Ale, WLP001 California Ale Dry	1056 American Ale	AEB - GEB Clean Ale - Sierra Nevada Yeast, Imperial Yeast A07 Flagship, Omega Yeast OYL-004 West Coast Ale I, WHC Lab LAX
British Ale / Whitbread "Pasteur" strain	English ale	–	–	WLP007 Dry English Ale	1098 British Ale	House - Engelsk Alegjær (prod. 18.08.2026 A01, – British Ale I. OYL-006
British Ale II / Southwold	English ale	–	–	Southwold Yeast – VAULT STRAIN WLP025	1335 British Ale II	–
Burton / Thames Valley	English ale	–	–	WLP023 Burton Ale	1275 Thames Valley Ale	–
Fuller's	English ale	–	–	WLP002 English Ale	1968 London ESB Ale	Pub - Engelsk Alegjær (prod. 17.08.2026 A09, – British Ale VIII. OYL-016

Brewmistress · Yeast – cheat sheet

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Strain	Type	Fermentis	Lallemand	White Labs	Wyeast	Others
Irish ale	English ale	–	–	WLP004 Irish Ale	1084 Irish Ale	Darkness - Irsk Alegjær (Prod. 26.08.2026 A10, – Irish Ale. OYL-005
London Ale	English ale	–	–	–	1028 London Ale	– London Ale OYL-003
McEwan's	English ale	–	–	WLP028 Edinburgh Scottish Ale	1728 Scottish Ale	– Scottish Ale OYL-015
Northwest Ale	English ale	–	–	PurePitch "Pacific Ale" WLP041	1332 Northwest Ale	– Pacific NW Ale OYL-012
Nottingham	English ale	–	LalBrew Nottingham	East Midlands Ale Yeast – VAULT WLP039	–	–
Ringwood	English ale	–	–	British Ale - White Labs - Purepitch WLP005	1187 Ringwood Ale	–
SafAle S-04 and its dry clones	English ale	SafAle S-04	–	–	–	Fermoale AY3 - AEB Brewing
Achouffe / Belgian Ardennes	Belgian ale	–	–	WLP550 Belgian Ale	3522 Belgian Ardennes	– Belgian Ale A. OYL-024
Chimay	Belgian ale	–	–	WLP500 Monastery Ale	1214 Belgian Abbey	–
Duvel / Belgian golden strong	Belgian ale	–	–	PurePitch "Belgian Golden Ale - Next Generation" WLP570	1388 Belgian Strong Ale	–
Rochefort	Belgian ale	–	–	Abbey IV Ale Yeast WLP540	1762 Belgian Abbey II	AEB Fermoale Bel-Abbey tørrgjær
Westmalle	Belgian ale	–	–	WLP530 Abbey Ale	3787 Trappist High Gravity	Triple Double - Belgisk Abbeygjær (Prod. 12.08.2026 B48, – Belgian Ale W OYL-028
Conan	Hazy/NEIPA	–	–	Burlington Ale WLP095, Vermont Ale Yeast - PurePitch Next Generation WLP4000	–	Vermont Ale Yeast Ekologisk WLP4000, – DIPA Ale. OYL-052
London Ale III	Hazy/NEIPA	–	–	–	1318 London Ale III	Imperial Yeast A38 Juice, Omega Yeast OYL-011 British Ale V
Weihenstephan 68	Wheat beer (hefeweizen)	SafAle W-68	–	WLP300 Hefeweizen Ale	3068 Weihenstephan Weizen	AEB Fermoale Weiss tørrgjær, Stefon - Tysk Hveteølgjær (Prod. 26.08.2026 G01, – Hefeweizen Ale I. OYL-021
Hoegaarden / Celis wit	Witbier	–	–	WLP400 Belgian Wit Ale	3944 Belgian Witbier	Whiteout - Belgisk Witbiergjær (Prod. 02.09.2026 B44, – Wit OYL-030
German Ale / Dusseldorf Alt	Kölsch/altbier	–	–	Düsseldorf Alt Ale - White Labs - PurePitch WLP036	1007 German Ale	–

Brewmistress · Yeast – cheat sheet

Strain	Type	Fermentis	Lallemand	White Labs	Wyeast	Others
Kolsch	Kölsch/altbier	–	–	WLP029 German Ale / Kölsch	–	Dieter - Kölsch Alegjær (Prod. 07.08.2026 G03, – Kolsch II. OYL-044
Dupont	Saison	–	–	WLP565 Belgian Saison I	3724 Belgian Saison	–
Farmhouse / Blaugies	Saison	–	–	–	WYEAST "Farmhouse Ale" 3726	– Belgian Saison II. OYL-042
French saison	Saison	–	–	–	3711 French Saison	– French Saison OYL-026
Hornindal kveik	Kveik	–	–	PurePitch "Hornindal Kveik Ale" Next Generation WLP521	–	– Hornindal Kveik. OYL-091
Lutra kveik isolate	Kveik	–	Lutra Kveik tørrgjær	–	–	OMEGA LUTRA KVEIK Dry OYL-071
Voss kveik	Kveik	–	LalBrew Voss	–	–	FERMO KVEIK-SV, K.1 Voss, Kveik M12, Omega Yeast OYL-061 Voss Kveik, Voss Kveik
Brettanomyces claussenii	Brettanomyces	–	–	Brettanomyces claussenii nex gen WLP645	–	– Brettanomyces Claussenii OYL-201

Rules of thumb

How much yeast	A common rule of thumb is 0.75 million cells per ml per degree Plato for ale and roughly double that for lager. Strong beers and lagers need more yeast; with liquid yeast that usually means a starter, with dry yeast several sachets.
Temperature and flavour	Warmer fermentation gives more esters and fusels, cooler a cleaner beer. The temperature in the first few days matters most for the flavour; towards the end the temperature can be raised a few degrees so that the yeast ferments out.
Diacetyl rest	Diacetyl tastes of butter. Let the temperature rise when fermentation is nearly finished, for lager to around 18 °C for a couple of days, so that the yeast has time to take up and break down the diacetyl before the beer is chilled.
Flocculation and clarity	High-flocculating yeast clears the beer quickly but can drop out before it has finished fermenting and leave sugar and diacetyl behind, so it sometimes needs rousing. Low-flocculating yeast stays in the beer for a long time and gives haze; a cold crash or finings help.
Freshness	Liquid yeast keeps for only a few months and loses viability even in the fridge, so check the date on the pack and make a starter if the yeast is old. Unopened dry yeast often keeps for two years or more and, according to the manufacturers, can usually be sprinkled straight onto the wort.
Oxygen	Liquid and reused yeast needs oxygen at the start to build cell membranes and multiply, so the wort is aerated or oxygenated when the yeast is pitched. Dry yeast already carries what it needs, so according to the manufacturers the wort does not normally need aerating for a new sachet. Once fermentation is under way, oxygen must be kept out, since it gives oxidised beer that tastes of cardboard.

Sources: beerandbrewing.com, beersmith.com, blog.whitelabs.com, brewersfriend.com, byo.com, escarpmentlabs.com, homebrewersassociation.org, whitelabs.com

The terms explained

Attenuation	How much of the sugar in the wort the yeast ferments out, as a percentage. High attenuation, 80 % or more, gives a dry beer, and low, 65–72 %, leaves sweetness and body. The mash temperature also plays a part.
Flocculation	How well the yeast clumps together and sinks to the bottom when fermentation is finished. High flocculation gives clear beer quickly but can leave a little more sugar, while low flocculation, as with wheat beer yeast, keeps the beer hazy for longer.
Fermentation temperature	The temperature range in which the yeast thrives. Bottom-fermenting lager yeast ferments at around 8–15 °C, top-fermenting ale yeast at around 16–24 °C and kveik all the way up to around 40 °C. Warmer fermentation gives more esters and sometimes fusels.
Alcohol tolerance	How strong a beer the yeast can ferment out, in per cent by volume. Most beer yeasts manage around 9–12 %, and stronger beer needs a hardy strain.
Esters	Fruity aroma compounds that the yeast produces, for example banana, pear, apple and stone fruit. Warm fermentation gives more of them, and they are typical of English and Belgian ale, wheat beer and kveik.
Phenols (POF)	Spicy notes such as clove, pepper and smoke, from yeast with the POF trait (phenolic off-flavour). POF+ belongs in wheat beer, Belgian beers and saison, while POF− ferments without them.
Diastaticus (STA1+)	Yeast with the STA1 gene breaks down dextrins that other yeast leaves behind and ferments very dry, sometimes carrying on in the bottle. Clean thoroughly afterwards so that it does not carry over into the next beer.
Funk and sourness	Brettanomyces gives funk, such as barnyard, leather and tropical fruit, and ferments for a long time. Lactic acid bacteria such as Lactobacillus and Pediococcus give sourness.
Dry yeast and liquid yeast	Dry yeast keeps for a long time, handles shipping well and can be sprinkled straight onto the wort. Liquid yeast comes in more strains but is a fresh product that should be stored cold and ideally built up in a starter.
Kveik	Norwegian farmhouse yeast that ferments quickly and cleanly at 30–40 °C, often with fruity esters and no phenols.
Lab	The company that grows and sells the yeast. The same strain can be available from several labs under different names, which is why each yeast page shows similar yeasts.