

Brewferm

Fermentis

Lallemand

Mauribrew

Wyeast

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Information about our

Yeasts

BROUWLAND



www.brouwland.com

Brewferm



Blanche

Top-fermenting brewer's yeast, *Saccharomyces cerevisiae*, selected for its formation of typical wheat beer aromas.

Blanche

Physical state Type

Dry Top fermentation yeast

Sedimentation	Final gravity	Temperature °C	Fermentation level vol. %	Alc. tolerance vol. %
Low	Medium	18-24	78	-

Taste profile

Phenols, Spiced, Clove

Beer types

Blonde, Saison, Wheat beer, Weizen

Recommended dosage

PROF 4 g/hl °P
HOBBY 1g/10l 10 density
(Specific weight -1000)

Packaging

12g, 100g, 500g

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Brewferm



Lager

A sturdy lager yeast, delivering a consistent neutral fermentation with little or no sulphur components or other undesirable by-products.

Lager

Physical state Type

Dry Bottom fermentation yeast

Sedimentation	Final gravity	Temperature °C	Fermentation level vol. %	Alc. tolerance vol. %
High	Medium	12-15	81	-

Taste profile

Fruity, Floral

Beer types

Altbier, Bock, Kölsch, Lager, Pils

Recommended dosage

PROF 8 g/hl °P
HOBBY 2g/10l 10 density
(Specific weight -1000)

Packaging

12g, 100g, 500g

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Brewferm

Top



Top

Top fermenting yeast that most suitable for amber coloured and dark beers. Fast fermentation with low residual sugar. Formation of fruity esters. Flocculation: medium to high. Final gravity: low

Physical state Type

Dry Top fermentation yeast

Sedimentation	Final gravity	Temperature °C	Fermentation level vol. %	Alc. tolerance vol. %
Medium	High	18-25	72	-

Taste profile

Esters, Fruity

Beer types

Blonde, Bown, Fruit beer, Porter, Quadrupel, Scotch Ale, Tripel

Recommended dosage

PROF 4 g/hl °P
HOBBY 1g/10l 10 density
(Specific weight -1000)

Packaging

6g, 100g, 500g

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www.brouwland.com

Fermentis

Safale S-33



Safale S-33

Top fermenting yeast for ensured fermentation and constant action. Also suitable for fermentation in the bottle. Very popular yeast for all purposes. Robust for a strong aroma.

Physical state Type

Dry Top fermentation yeast

Sedimentation	Final gravity	Temperature °C	Fermentation level vol. %	Alc. tolerance vol. %
High	Medium	15-20	70	-

Taste profile

Neutral

Beer types

Blonde, Bown, Fruit beer, Porter, Quadrupel, Scotch Ale

Recommended dosage

PROF 4 g/hl °P
HOBBY 1g/10l 10 density
(Specific weight -1000)

Packaging

11,5g, 500g

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www.brouwland.com

Fermentis

Safbrew T-58



Safbrew T-58

Top fermenting yeast that produces more esters and gives a herbal aroma. Good sedimentation properties.

Physical state Type

Dry Top fermentation yeast

Sedimentation	Final gravity	Temperature °C	Fermentation level vol. %	Alc. tolerance vol. %
Medium	High	15-20	70	-

Taste profile

Esters, Spiced

Beer types

Blonde, Bown, Quadrupel, Saison, Tripel

Recommended dosage

PROF 4 g/hl °P
HOBBY 1g/10l 10 density
(Specific weight -1000)

Packaging

11,5g, 500g

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Fermentis

Safale S-04



Safale S-04

Universal top-fermenting yeast with excellent sedimentation characteristics. Ensures rapid fermentation and low final gravity (1008-1012 SG = 2-3 °Plato).

Physical state Type

Dry Top fermentation yeast

Sedimentation	Final gravity	Temperature °C	Fermentation level vol. %	Alc. tolerance vol. %
High	Medium	15-20	75	-

Taste profile

Neutral

Beer types

Blonde, Bown, Porter, Quadrupel, Scotch Ale, Tripel

Recommended dosage

PROF 4 g/hl °P
HOBBY 1g/10l 10 density
(Specific weight -1000)

Packaging

11,5g, 500g

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Fermentis

Safbrew US-05



Safbrew US-05

The most famous ale yeast strain in America, now available as a ready-topitch dry yeast. Produces well-balanced beers with low diacetyl and a very clean, crisp end palate.

Physical state Type

Dry	Top fermentation yeast
-----	------------------------

Sedimentation	Final gravity	Temperature °C	Fermentation level vol. %	Alc. tolerance vol. %
Low, Medium	Medium	15-24	81	-

Taste profile

Neutral

Beer types

Ale, Blonde, Fruit beer, India Pale Ale, Stout

Recommended dosage

PROF	4 g/hl °P
HOBBY	1g/10l 10 density
(Specific weight -1000)	

Packaging

11,5g, 500g

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Fermentis

Safbrew WB-06



Safbrew WB-06

A speciality yeast selected for wheat beer fermentation. The yeast produces subtle estery and phenol flavour notes typical of wheat beers. For more clove flavours: fermentation temperatures below 22°C; above 23°C for more banana flavours.

Physical state Type

Dry	Top fermentation yeast
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Sedimentation	Final gravity	Temperature °C	Fermentation level vol. %	Alc. tolerance vol. %
Low	Low	18-24	86	-

Taste profile

Banana, Clove

Beer types

Blonde, Wheat beer, Weizen

Recommended dosage

PROF	4 g/hl °P
HOBBY	1g/10l 10 density
(Specific weight -1000)	

Packaging

11,5g, 500g

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Fermentis

Safbrew Abbaye



Safbrew Abbaye

Top fermenting yeast recommended to brew abbey type beers, known for their high alcohol content. It ferments very fast and reveals subtle and well-balanced aromas.

Physical state Type

Dry Top fermentation yeast

Sedimentation	Final gravity	Temperature °C	Fermentation level vol. %	Alc. tolerance vol. %
High	Medium	15-20	82	-

Taste profile

Phenols, Esters, Fruity

Beer types

Blonde, Bown, Quadrupel, Tripel

Recommended dosage

PROF 4 g/hl °P
HOBBY 1g/10l 10 density
(Specific weight -1000)

Packaging

11,5g, 500g

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Fermentis

Safale K-97



Safale K-97

German top-fermenting yeast with moderate flocculation and moderate final gravity. Gives a compact yeast head at the top. Used, amongst other things, for wheat beers, etc.

Physical state Type

Dry Top fermentation yeast

Sedimentation	Final gravity	Temperature °C	Fermentation level vol. %	Alc. tolerance vol. %
High	Medium	15-20	81	-

Taste profile

Phenols, Spiced, Clove

Beer types

Saison, Wheat beer

Recommended dosage

PROF 4 g/hl °P
HOBBY 2g/10l 10 density
(Specific weight -1000)

Packaging

500g

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Fermentis

Saflager W-34/70



Saflager W-34/70

Famous yeast strain from Weihenstephan in Germany, used world-wide within the brewing industry.

Physical state Type

Dry Bottom fermentation yeast

Sedimentation	Final gravity	Temperature °C	Fermentation level vol. %	Alc. tolerance vol. %
High	Medium	12-15	83	-

Taste profile

Fruity, Floral

Beer types

Altbier, Bock, Kölsch, Lager, Pils

Recommended dosage

PROF 8 g/hl °P
HOBBY 2g/10l 10 density
(Specific weight -1000)

Packaging

11,5g, 500g

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Fermentis

Saflager S-23



Saflager S-23

The first *Saccharomyces Carlsbergensis* in dried form for genuine Pilsner type beers! Excellent sedimentation characteristics. Also suitable for stronger beers up to 22 °Plato! Produces fruity, high ester Pilsner beers.

Physical state Type

Dry Bottom fermentation yeast

Sedimentation	Final gravity	Temperature °C	Fermentation level vol. %	Alc. tolerance vol. %
High	Medium	12-15	82	-

Taste profile

Esters, Fruity

Beer types

Altbier, Bock, Kölsch, Lager, Pils

Recommended dosage

PROF 8 g/hl °P
HOBBY 2g/10l 10 density
(Specific weight -1000)

Packaging

11,5g, 500g

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Fermentis

Saflager S-189



Saflager S-189

Saccharomyces Carlsbergensis from a Swiss brewery. Produces neutral Pilsner type beers. Excellent flocculation characteristics.

Physical state Type

Dry Bottom fermentation yeast

Sedimentation	Final gravity	Temperature °C	Fermentation level vol. %	Alc. tolerance vol. %
High	Low	12-15	84	-

Taste profile

Neutral

Beer types

Altbier, Bock, Kölsch, Lager, Pils

Recommended dosage

PROF 8 g/hl °P
HOBBY 2g/10l 10 density
(Specific weight -1000)

Packaging

500g

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Fermentis

Safbrew F-2



Safbrew F-2

Profile: selected specifically for secondary fermentation in bottle and in cask. This yeast assimilates very little maltotriose, but assimilates basic sugars (glucose, fructose, saccharose, maltose). It is characterized by a neutral aroma profile, respecting the base beer character. Safbrew F-2 resists high alcohol levels (>10% v/v) and allows brewers to obtain all the properties of refermentation

Physical state Type

Dry Bottle yeast

Sedimentation	Final gravity	Temperature °C	Fermentation level vol. %	Alc. tolerance vol. %
High		15-25	-	>10

Taste profile

Neutral

Beer types

Recommended dosage

PROF 2-7 g/hl
HOBBY 0,2-0,7 g/10 l
(Specific weight -1000)

Packaging

11,5g, 500g

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Lallemand

Abbaye

LALLEMAND

Abbaye

Beer Styles: Belgian beers Profile: Abbaye is a top fermenting ale yeast of Belgian origin, selected for its ability to produce great Belgian style beers including high gravity beers such as Dubbel, Tripel and Quads. The yeast produces a complex aroma and flavours may include pepper, banana, clove, alcohol and (sweet) fruits. Flocculation: low Final gravity: medium-low Fermentation temperature: 17-23°C Advised dose: 4 g/hl °Plato

Physical state Type

Dry Top fermentation yeast

Sedimentation	Final gravity	Temperature °C	Fermentation level vol. %	Alc. tolerance vol. %
Low	Low	17-23	-	12

Taste profile

Phenols, Esters, Fruity, Banana, Clove

Beer types

Blonde, Bown, Quadrupel, Tripel

Recommended dosage

PROF 4 g/hl °P

HOBBY 1g/10l 10 density
(Specific weight -1000)

Packaging

11g, 500g

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Lallemand

Nottingham Ale

LALLEMAND

Nottingham Ale

High-qualitative top fermenting yeast for a fast and reliable fermentation. Suitable for primary fermentation for beers up to 9% ABV. This neutral beer yeast produces low concentrations of fruity aromas, allowing the full natural flavour of malt and hops to come into its own. This makes the yeast suitable for a wide range of types of beer.

Physical state Type

Dry Top fermentation yeast

Sedimentation	Final gravity	Temperature °C	Fermentation level vol. %	Alc. tolerance vol. %
High	Low	14-21	-	9

Taste profile

Neutral

Beer types

Blonde, Bown, Quadrupel, Scotch Ale, Stout, Tripel

Recommended dosage

PROF 4 g/hl °P

HOBBY 1g/10l 10 density
(Specific weight -1000)

Packaging

11g, 500g

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Lallemand

Windsor Ale

LALLEMAND

Windsor Ale

An authentic English yeast that is perfect for brewing full, fruity ales. Is equally suitable for brewing Pale Ales to Porters with moderate alcohol content, up to 7% ABV. Produces a light, fresh, yeasty flavour.

Physical state Type

Dry Top fermentation yeast

Sedimentation	Final gravity	Temperature °C	Fermentation level vol. %	Alc. tolerance vol. %
Low	High	17-21	-	7

Taste profile

Esters, Fruity

Beer types

Bown, Porter, Scotch Ale

Recommended dosage

PROF 4 g/hl °P

HOBBY 1g/10l 10 density
(Specific weight -1000)

Packaging

11g, 500g

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Lallemand

BRY-97

LALLEMAND

BRY-97

Selected from the Siebel Institute Culture Collection, this American West Coast yeast is used for different types of ales by a number of commercial brewers. Provides rapid and vigorous fermentation, which can be completed in 4 days.

Physical state Type

Dry Top fermentation yeast

Sedimentation	Final gravity	Temperature °C	Fermentation level vol. %	Alc. tolerance vol. %
High	Medium	17-22	-	-

Taste profile

Neutral

Beer types

Ale, Blonde, Lager, India Pale Ale, Porter, Scotch Ale, Stout

Recommended dosage

PROF 4 g/hl °P

HOBBY 1g/10l 10 density
(Specific weight -1000)

Packaging

11g, 500g

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Lallemand

Munich

LALLEMAND

Munich

This wheat beer yeast originated in Bavaria, Germany, home to many of the world's largest wheat beer breweries. Suitable for primary fermentation for beers up to 7% ABV. This top-notch yeast is used to create high-quality wheat beers. Produces typical banana and clovy flavours.

Physical state Type

Dry Top fermentation yeast

Sedimentation	Final gravity	Temperature °C	Fermentation level vol. %	Alc. tolerance vol. %
Low	Medium	17-22	-	7

Taste profile

Esters, Banana, Clove

Beer types

Blonde, Weizen

Recommended dosage

PROF 4 g/hl °P

HOBBY 1g/10l 10 density
(Specific weight -1000)

Packaging

11g, 500g

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Lallemand

CBC-1

LALLEMAND

CBC-1

CBC-1 has been specially selected for its refermentation ability and is recommended for secondary fermentation in the bottle/cask. CBC-1 can ferment beers with an alcohol content up to 12-14%, due to its high resistance to alcohol and pressure. This yeast produces no flavours and guarantees as such the original character of the beer.

Physical state Type

Dry Bottle yeast

Sedimentation	Final gravity	Temperature °C	Fermentation level vol. %	Alc. tolerance vol. %
High		15-25	-	14

Taste profile

Neutral

Beer types

Fruit beer, Scotch Ale

Recommended dosage

PROF 10 g/hl

HOBBY 1g/10l
(Specific weight -1000)

Packaging

11g, 500g

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BROUWLAND

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Lallemand

Belle Saison

LALLEMAND

Belle Saison

Brewer's yeast of Belgian origin. This yeast has been specially selected for its ability to produce great Saison-style beers. Due to ester and phenol production, the aroma is fruity, spicy and peppery.

Physical state Type

Dry Top fermentation yeast

Sedimentation	Final gravity	Temperature °C	Fermentation level vol. %	Alc. tolerance vol. %
Low	Low	17-22	95-100	-

Taste profile

Phenols, Esters, Spiced, Clove

Beer types

Blonde, Porter, Saison, Tripel

Recommended dosage

PROF 4 g/hl °P

HOBBY 1g/10l 10 density
(Specific weight -1000)

Packaging

11g, 500g

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Lallemand

Diamond Lager

LALLEMAND

Diamond Lager

The Diamond Lager yeast strain originated in Germany and is used worldwide by commercial breweries. This lager yeast gives you true lager yeast performance along with the convenience and consistency of a dry yeast, which makes Diamond the perfect choice for a full range of lagers.

Physical state Type

Dry Bottom fermentation yeast

Sedimentation	Final gravity	Temperature °C	Fermentation level vol. %	Alc. tolerance vol. %
High	Medium	10-15	-	-

Taste profile

Neutral

Beer types

Altbier, Bock, Kölsch, Lambic, Porter, Flanders Red/Brown

Recommended dosage

PROF 8 g/hl °P

HOBBY 2g/10l 10 density
(Specific weight -1000)

Packaging

11g, 500g

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BROUWLAND

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Mangrove Jack's

M20 Bavarian Wheat Yeast



M20 Bavarian Wheat Yeast

A classic top-fermenting yeast suited for brewing a range of German weizens. It has a very low flocculation rate that makes it ideal for beers that are traditionally served cloudy. This yeast creates exceptionally dry beer, with a silky mouth feel, and a delicious banana and spice aroma.

Physical state Type

Dry Top fermentation yeast

Sedimentation	Final gravity	Temperature °C	Fermentation level vol. %	Alc. tolerance vol. %
Low	Medium	18-30	-	-

Taste profile

Phenols, Esters, Fruity, Banana, Clove

Beer types

Wheat beer, Weizen

Recommended dosage

PROF 4-6 g/hl °P

HOBBY 1-2 g/10l 10SG
(Specific weight -1000)

Packaging

10g, 500g

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Mangrove Jack's

M07 British Ale Yeast



M07 British Ale Yeast

A neutral top-fermenting strain especially suited for brewing silky smooth ales with a neutral yeast aroma and flavor contribution. This strain also works well for stronger ales where a soft and balanced mouth feel is desired and where the nutty, spicy and earthy hop and malt characteristics should be enhanced. This yeast strain is highly flocculent and not prone to autolysis, making it an excellent choice for both cask and bottle conditioned beer.

Physical state Type

Dry Top fermentation yeast

Sedimentation	Final gravity	Temperature °C	Fermentation level vol. %	Alc. tolerance vol. %
Medium, High	Medium	16-22	-	-

Taste profile

Spiced

Beer types

Ale, India Pale Ale, Porter, Scotch Ale, Stout

Recommended dosage

PROF 4-6 g/hl °P

HOBBY 1-2 g/10l 10SG
(Specific weight -1000)

Packaging

10g, 500g

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www.brouwland.com

Mangrove Jack's

M44 US West Coast Yeast



M44 US West Coast Yeast

With the craft beer movement being lead by the USA, there has been a demand for a yeast strain which emphasizes the expressive flavors of the unique ingredients used. US West Coast Yeast is a high attenuating, top-fermenting strain that ferments with almost completely neutral attributes across a wide range of wort strengths and temperature ranges. It produces a moderately high acidity which allows the tangy, citrus hop aromas to really punch through. At the same time it is also enhancing the toasted and dark malt characters. If you plan to use a lot of expensive flavorful hops as the prominent feature of your beer, use this yeast.

Physical state Type

Dry Top fermentation yeast

Sedimentation	Final gravity	Temperature °C	Fermentation level vol. %	Alc. tolerance vol. %
Medium, High	Medium	18-23	-	-

Taste profile

Neutral

Beer types

Ale, India Pale Ale

Recommended dosage

PROF 6- 8 g/hl °P

HOBBY 2-3 g/10l 10SG
(Specific weight -1000)

Packaging

10g, 500g

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Mangrove Jack's

M79 Burton Union Yeast



M79 Burton Union Yeast

Famous all over the world for its crisp, dry and uniquely malty and hoppy ales. This strain has been isolated and developed especially for the home and craft brewer from a commercial brewery in the heartland of British Brewing. Burton Union Yeast is a gentle but rapid fermenter that generates light and delicate ripe pear esters and does not strip away light malt character or body. Moderate acidity balances the silky smooth texture of beers fermented with Burton Union Yeast.

Physical state Type

Dry Top fermentation yeast

Sedimentation	Final gravity	Temperature °C	Fermentation level vol. %	Alc. tolerance vol. %
Medium, High	Medium	18-23	-	-

Taste profile

Neutral, Fruity

Beer types

Recommended dosage

PROF 4-6 g/hl °P

HOBBY 1-2 g/10l 10SG
(Specific weight -1000)

Packaging

10g, 500g

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Mangrove Jack's

M84 Bohemian Lager Yeast



M84 Bohemian Lager Yeast

Bohemian Lager is a classic bottom-fermenting, continental lager strain that produces elegant, well balanced beers. Bohemian Lager Yeast is characterized by its dry and clean palate typical of traditional Czech brewing. This strain confers smooth and subtle yeast characteristics with muted fruit notes resulting in refreshingly crisp lagers with an expressive hop character. While rich and chewy, the beers fermented with this strain will not be sweet but may have an elusive full malt flavor in the aftertaste. Lagering periods as short as 4 weeks may produce acceptable beer but allowing it to lager for 6-8 weeks, it will result in beer that is richer and smoother with a more refined aroma and flavor.

Physical state Type

Dry Bottom fermentation yeast

Sedimentation	Final gravity	Temperature °C	Fermentation level vol. %	Alc. tolerance vol. %
Medium, High	Medium	10-15	-	9

Taste profile

Neutral

Beer types

Altbier, Bock, Kölsch, Lager, Pils

Recommended dosage

PROF 8-10 g/hl °P

HOBBY 2-4 g/10l 10SG
(Specific weight -1000)

Packaging

10g, 500g

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Mangrove Jack's

M27 Belgian Ale Yeast



M27 Belgian Ale Yeast

With a myriad of flavors and aromas embraced by master brewers all over Belgium, this strain has been specially developed to bring the best of these flavors to the home or craft brewer. Belgian Ale Yeast is an exceptional top-fermenting yeast strain creating distinctive beers with spicy, fruity and peppery notes. Ideal for fermentation of farmhouse style beer, but also suitable for other Belgian styles. This yeast is highly attenuative and has a high ethanol tolerance that makes it ideal for creating most Belgian beer styles including Quadrupel styles of up to 14% ABV. At higher alcohol levels fermentation may take longer but the strain is robust enough to deal with almost anything.

Physical state Type

Dry Top fermentation yeast

Sedimentation	Final gravity	Temperature °C	Fermentation level vol. %	Alc. tolerance vol. %
Medium	Medium	26-32	-	14

Taste profile

Phenols, Fruity, Spiced

Beer types

Blonde, Bown, Fruit beer, Quadrupel, Saison, Tripel, Flanders Red/Brown

Recommended dosage

PROF 4-6 g/hl °P

HOBBY 1-2 g/10l 10SG
(Specific weight -1000)

Packaging

10g, 500g

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Mangrove Jack's

M03 Newcastle Dark Ale Yeast



M03 Newcastle Dark Ale Yeast

Newcastle Dark Ale Yeast successfully brings classic cask ale production into the homebrew or craft setting. This is a top-fermentation strain well suited for fermenting British ales, particularly dark and full bodied ales, mild brown ales and Scottish heavy ales. Selected to not over attenuate, this strain will stop short of the low end gravities exhibited by other yeast strains. Dark fruity esters are pronounced when fermented at the appropriate temperature. Care should be taken to adjust hop bitterness to ensure it suits the ester character and complements the fuller bodied finish.

Physical state Type

Dry Top fermentation yeast

Sedimentation	Final gravity	Temperature °C	Fermentation level vol. %	Alc. tolerance vol. %
Medium	Medium	18-22	-	-

Taste profile

Esters, Fruity

Beer types

Scotch Ale

Recommended dosage

PROF 4-6 g/hl °P

HOBBY 1-2 g/10l 10SG
(Specific weight -1000)

Packaging

10g, 500g

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www.brouwland.com

Mangrove Jack's

M10 Workhorse Beer Yeast



M10 Workhorse Beer Yeast

Workhorse Beer Yeast is a true all-rounder, suitable for a myriad of beer styles at extremely high gravities and different brewing temperatures. From Baltic porter to ambient temperature fermented lagers, this top-fermenting strain has such a clean flavor and aroma profile that it is suitable for almost every application. It is a robust strain with rapid and reliable fermentation performance, good attenuation properties and is ideally suited to making cask or bottle conditioned beers.

Physical state Type

Dry Top fermentation yeast

Sedimentation	Final gravity	Temperature °C	Fermentation level vol. %	Alc. tolerance vol. %
Medium	Medium	15-20	-	9

Taste profile

Neutral

Beer types

Ale, Altbier, Blonde, Bock, Bown, Fruit beer, Kölsch, India Pale Ale, Porter, Saison, Scotch Ale, Stout, Wheat beer, Flanders Red/Brown

Recommended dosage

PROF 4-6 g/hl °P

HOBBY 1-2 g/10l 10SG
(Specific weight -1000)

Packaging

10g, 500g

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www.brouwland.com

Mauribrew

DRAUGHT



DRAUGHT

Mauribrew Draught is popular for its versatility and can thus be used for many different beer styles eg. French ales, English milds or Belgian blonds. It sediments heavily, hence it produces very clear products and is therefore suited for 'cask conditioning'.

Physical state Type

Dry Top fermentation yeast

Sedimentation	Final gravity	Temperature °C	Fermentation level vol. %	Alc. tolerance vol. %
High	Medium	13-22	-	9

Taste profile

Beer types

Ale, Bown, Porter, Scotch Ale, Stout

Recommended dosage

PROF 6 g/hl °P

HOBBY 1,5g/10l 10 den-
(Specific weight sity
-1000)

Packaging

12,5g, 500g

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Mauribrew

ALE 514



ALE 514

Top fermenting yeast. With very good settling properties even at warmer ambient temperatures 20-30 °C.

Physical state Type

Dry Top fermentation yeast

Sedimentation	Final gravity	Temperature °C	Fermentation level vol. %	Alc. tolerance vol. %
Medium	Medium	22	83	9,5

Taste profile

Neutral

Beer types

Blonde, Bown, Porter, Quadrupel, Scotch Ale, Tripel

Recommended dosage

PROF 4 g/hl °P

HOBBY 1g/10l 10 density
(Specific weight
-1000)

Packaging

12,5g, 500g

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Mauribrew

LAGER 497



LAGER 497

Lager yeast. This strain has low oxygen requirements through fermentation. Forms no yeast head throughout fermentation.

Physical state Type

Dry Bottom fermentation yeast

Sedimentation Final gravity Temperature °C Fermentation level vol. % Alc. tolerance vol. %

Medium Medium 10-15 83 -

Taste profile

Fruity, Floral

Beer types

Altbier, Bock, Kölsch, Lager, Pils

Recommended dosage

PROF 8 g/hl °P
HOBBY 2g/10l 10 density
(Specific weight -1000)

Packaging

12,5g, 500g

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www.brouwland.com

Mauribrew

WEISS



WEISS

For wheat beer. Produces large quantities of fermentation aromas (esters, higher alcohols). Temperature range: 15-30 °C. Requires high amounts of nitrogen. Where necessary use nutrients. Has good settling properties at cool temperatures.

Physical state Type

Dry Top fermentation yeast

Sedimentation Final gravity Temperature °C Fermentation level vol. % Alc. tolerance vol. %

Medium Low 15-30 - -

Taste profile

Esters, Banana, Clove

Beer types

Blonde, Fruit beer, Wheat beer, Weizen

Recommended dosage

PROF 4 g/hl °P
HOBBY 1g/10l 10 density
(Specific weight -1000)

Packaging

12,5g, 500g

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www.brouwland.com

Wyeast

1007 German Ale



1007 German Ale

True top-cropping yeast, low ester formation, broad temperature range affects styles. Will ferment cold; 13 °C range.

Physical state Type

Liquid Hybrid yeast

Sedimentation Final gravity Temperature °C Fermentation level vol. % Alc. tolerance vol. %

Low Medium 13-20 73-77 11

Taste profile

Fruity

Beer types

Altbier, Kölsch, Wheat beer

Recommended dosage

PROF 150 billion cells/
hl °P

HOBBY See dosage tables
(Specific weight
-1000)

Packaging

Smackpack

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Wyeast

1010 American Wheat



1010 American Wheat

A dry-fermenting, true top-cropping yeast. For a dry, slightly tart, crisp beer. Ideal for beers where a low ester profile is desirable, a good alternative for Alts and Kölsch, along with American Style Hefeweizen.

Physical state Type

Liquid Top fermentation yeast

Sedimentation Final gravity Temperature °C Fermentation level vol. % Alc. tolerance vol. %

Low Medium 14-23 74-78 10

Taste profile

Neutral

Beer types

Altbier, Kölsch, Wheat beer

Recommended dosage

PROF 75 billion cells/
hl °P

HOBBY See dosage tables
(Specific weight
-1000)

Packaging

Smackpack

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Wyeast

1028 London Ale



1028 London Ale

Rich with a dry finish, bold and crisp, with a hint of fruitiness.

Physical state Type

Liquid Top fermentation yeast

Sedimentation	Final gravity	Temperature °C	Fermentation level vol. %	Alc. tolerance vol. %
Low, Medium	Medium	15-22	73-77	11

Taste profile

Fruity

Beer types

Ale, Porter, Scotch Ale, Stout

Recommended dosage

PROF 75 billion cells/hl °P
HOBBY See dosage tables
(Specific weight -1000)

Packaging

Smackpack

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Wyeast

1056 American Ale



1056 American Ale

Very clean crisp flavour characteristics. Low fruitiness and mild ester production. Slightly citrus like with cool 15-19 °C fermentation temperatures. Versatile yeast, which produces many beer styles allowing malt and hop character to dominate the beer profile.

Physical state Type

Liquid Top fermentation yeast

Sedimentation	Final gravity	Temperature °C	Fermentation level vol. %	Alc. tolerance vol. %
Low, Medium	Medium	15-22	73-77	11

Taste profile

Neutral

Beer types

Ale, Fruit beer, India Pale Ale, Porter, Quadrupel, Scotch Ale, Stout

Recommended dosage

PROF 75 billion cells/hl °P
HOBBY See dosage tables
(Specific weight -1000)

Packaging

Smackpack

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Wyeast

1084 Irish Ale



1084 Irish Ale

Beers fermented in the lower temperature range produce dry and crisp beers to fruity beers with nice complexity in the upper range. Ester production is enhanced and rich with fermentation temperatures above 18 °C.

Physical state Type

Liquid Top fermentation yeast

Sedimentation	Final gravity	Temperature °C	Fermentation level vol. %	Alc. tolerance vol. %
Medium	Medium	16-22	71-75	12

Taste profile

Esters, Fruity

Beer types

Ale, Porter, Quadrupel, Scotch Ale, Stout

Recommended dosage

PROF 75 billion cells/hl °P
HOBBY See dosage tables
(Specific weight -1000)

Packaging

Smackpack

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Wyeast

1098 British Ale



1098 British Ale

This yeast allows malt and hop character to dominate the profile. It ferments dry and crisp, slightly tart, fruity and well balanced. Beers will finish clean and neutral. Ferments well down to 18 °C.

Physical state Type

Liquid Top fermentation yeast

Sedimentation	Final gravity	Temperature °C	Fermentation level vol. %	Alc. tolerance vol. %
Medium	Medium	18-22	73-75	10

Taste profile

Neutral

Beer types

Ale, Blonde, Porter, Scotch Ale, Stout

Recommended dosage

PROF 75 billion cells/hl °P
HOBBY See dosage tables
(Specific weight -1000)

Packaging

Smackpack

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Wyeast

1099 Whitbread Ale



1099 Whitbread Ale

A mildly malty and slightly fruity fermentation profile; not as tart and dry as 1098 and much more flocculent. Clears well without filtration.

Physical state Type

Liquid Top fermentation yeast

Sedimentation	Final gravity	Temperature °C	Fermentation level vol. %	Alc. tolerance vol. %
Medium, High	Low	18-24	68-72	10

Taste profile

Fruity

Beer types

Ale, Blonde, Bown, Stout

Recommended dosage

PROF 75 billion cells/
hl °P

HOBBY See dosage tables
(Specific weight
-1000)

Packaging

Smackpack

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Wyeast

1187 Ringwood Ale



1187 Ringwood Ale

Great Yeast of European origin with unique fermentation and flavour characteristics. Distinct fruit ester and high flocculation provide a malty complex profile, also clears well. Thorough diacetyl rest is recommended after fermentation is complete.

Physical state Type

Liquid Top fermentation yeast

Sedimentation	Final gravity	Temperature °C	Fermentation level vol. %	Alc. tolerance vol. %
High	Low	18-23	68-72	10

Taste profile

Esters, Fruity

Beer types

India Pale Ale, Porter, Stout

Recommended dosage

PROF 75 billion cells/
hl °P

HOBBY See dosage tables
(Specific weight
-1000)

Packaging

Smackpack

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Wyeast



1214 Belgian Abbey

Abbey-style top-fermenting yeast, suitable for high-gravity beers.

1214 Belgian Abbey

Physical state Type

Liquid Top fermentation yeast

Sedimentation	Final gravity	Temperature °C	Fermentation level vol. %	Alc. tolerance vol. %
Low, Medium	Medium	20-24	74-78	12

Taste profile

Esters, Spiced

Beer types

Ale, Blonde, Bown, Quadrupel, Wheat beer, Tripel

Recommended dosage

PROF 75 billion cells/hl °P
HOBBY See dosage tables
(Specific weight -1000)

Packaging

Smackpack

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Wyeast



1272 American Ale II

Fruiter and more flocculent than 1056, slightly nutty, soft, clean, slightly tart finish.

1272 American Ale II

Physical state Type

Liquid Top fermentation yeast

Sedimentation	Final gravity	Temperature °C	Fermentation level vol. %	Alc. tolerance vol. %
Medium, High	Medium	15-22	72-76	10

Taste profile

Neutral

Beer types

Ale, Blonde, Bown, Fruit beer, India Pale Ale, Porter, Quadrupel, Scotch Ale, Stout, Tripel

Recommended dosage

PROF 75 billion cells/hl °P
HOBBY See dosage tables
(Specific weight -1000)

Packaging

Smackpack

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Wyeast

1275 Thames Valley



1275 Thames Valley

Produces classic British bitters, rich complex flavour profile, clean, light malt character, low fruitiness, low esters, well balanced.

Physical state Type

Liquid Top fermentation yeast

Sedimentation	Final gravity	Temperature °C	Fermentation level vol. %	Alc. tolerance vol. %
Low, Medium	Medium	16-22	77	10

Taste profile

Neutral

Beer types

Ale, Porter, Scotch Ale, Stout

Recommended dosage

PROF 75 billion cells/hl °P
HOBBY See dosage tables
(Specific weight -1000)

Packaging

Smackpack

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Wyeast

1318 London Ale III



1318 London Ale III

From a traditional London brewery with great malt and hop profile. True top cropping strain, fruity, very light, soft balanced palate, finishes slightly sweet.

Physical state Type

Liquid Top fermentation yeast

Sedimentation	Final gravity	Temperature °C	Fermentation level vol. %	Alc. tolerance vol. %
High	Medium	18-23	71-75	10

Taste profile

Fruity

Beer types

Ale, India Pale Ale, Stout

Recommended dosage

PROF 75 billion cells/hl °P
HOBBY See dosage tables
(Specific weight -1000)

Packaging

Smackpack

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Wyeast

1332 Northwest Ale



1332 Northwest Ale

one of the classic ale strains from a Northwest U.S. Brewery. It produces a malty and mildly fruity ale with good depth and complexity.

Physical state Type

Liquid Top fermentation yeast

Sedimentation Final gravity Temperature °C Fermentation level vol. % Alc. tolerance vol. %

High Low 18-24 67-71 10

Taste profile

Fruity

Beer types

Ale, Blonde, Bown, Fruit beer, India Pale Ale, Quadrupel, Stout

Recommended dosage

PROF 75 billion cells/hl °P
HOBBY See dosage tables
(Specific weight -1000)

Packaging

Smackpack

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Wyeast

1335 British Ale II



1335 British Ale II

Typical British and Canadian ale fermentation profile with good flocculating and malty flavour characteristics, crisp finish, clean, fairly dry.

Physical state Type

Liquid Top fermentation yeast

Sedimentation Final gravity Temperature °C Fermentation level vol. % Alc. tolerance vol. %

High Medium 17-24 73-76 10

Taste profile

Neutral

Beer types

Ale, Porter, Scotch Ale, Stout

Recommended dosage

PROF 75 billion cells/hl °P
HOBBY See dosage tables
(Specific weight -1000)

Packaging

Smackpack

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www.brouwland.com

Wyeast

1388 Belg Strong Ale



1388 Belg Strong Ale

Classic yeast for style. Robust flavour profile with moderate to high alcohol tolerance. Fruity nose and palate, dry, tart finish.

Physical state Type

Liquid Top fermentation yeast

Sedimentation	Final gravity	Temperature °C	Fermentation level vol. %	Alc. tolerance vol. %
Low	Medium	18-27	74-78	13

Taste profile

Phenols, Esters

Beer types

Blonde, Quadrupel, Tripel

Recommended dosage

PROF 75 billion cells/
hl °P

HOBBY See dosage tables
(Specific weight
-1000)

Packaging

Smackpack

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www.brouwland.com

Wyeast

1469 West Yorkshire Ale



1469 West Yorkshire Ale

Produces ales with a full chewy malt flavor and character, but finishes dry, producing famously balanced beers. Expect moderate nutty and stone-fruit esters. Best used for the production of cask-conditioned bitters, ESB and mild ales. Reliably flocculent, producing bright beer without filtration.

Physical state Type

Liquid Top fermentation yeast

Sedimentation	Final gravity	Temperature °C	Fermentation level vol. %	Alc. tolerance vol. %
High	Low	18-22	67-71	9

Taste profile

Esters, Fruity

Beer types

Ale, Blonde, India Pale Ale, Stout

Recommended dosage

PROF 75 billion cells/
hl °P

HOBBY See dosage tables
(Specific weight
-1000)

Packaging

Smackpack

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www.brouwland.com

Wyeast



1728 Scottish Ale

Ideally suited for Scottish-style ales, and highgravity ales.

1728 Scottish Ale

Physical state Type

Liquid Top fermentation yeast

Sedimentation	Final gravity	Temperature °C	Fermentation level vol. %	Alc. tolerance vol. %
High	Low	13-24	69-73	12

Taste profile

Neutral

Beer types

Ale, Porter, Scotch Ale, Stout

Recommended dosage

PROF 75 billion cells/hl °P
HOBBY See dosage tables
(Specific weight -1000)

Packaging

Smackpack

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www.brouwland.com

Wyeast



1762 Belg Abbey-2

High gravity yeast with distinct warming character from ethanol production. Slightly fruity with dry finish and low ester profile.

1762 Belg Abbey-2

Physical state Type

Liquid Top fermentation yeast

Sedimentation	Final gravity	Temperature °C	Fermentation level vol. %	Alc. tolerance vol. %
Medium	Medium	18-24	73-77	12

Taste profile

Fruity

Beer types

Blonde, Bown, Quadrupel, Scotch Ale, Tripel

Recommended dosage

PROF 75 billion cells/hl °P
HOBBY See dosage tables
(Specific weight -1000)

Packaging

Smackpack

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Wyeast

1968 London ESB Ale



1968 London ESB Ale

This extremely flocculent yeast produces distinctly malty beers and a balanced fruitiness. Alcohol tolerance approximately 9 % ABV. Flocculation: high. Apparent attenuation: 67-71 %. Fermentation temperature: 18-22 °C.

Physical state Type

Liquid Top fermentation yeast

Sedimentation Final gravity Temperature °C Fermentation level vol. % Alc. tolerance vol. %

High Low 18-22 76-71 9

Taste profile

Fruity

Beer types

Ale, Fruit beer, India Pale Ale, Quadrupel

Recommended dosage

PROF 75 billion cells/hl °P
HOBBY See dosage tables
(Specific weight -1000)

Packaging

Smackpack

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Wyeast

2000 Budvar Lager



2000 Budvar Lager

Nice malty nose, subtle fruitiness. Rich malt profile on palate. Finishes malty but dry, well balanced, crisp. Hop character comes through in finish.

Physical state Type

Liquid Bottom fermentation yeast

Sedimentation Final gravity Temperature °C Fermentation level vol. % Alc. tolerance vol. %

Medium, High Medium 9-13 71-75 9

Taste profile

Fruity

Beer types

Lager, Pils

Recommended dosage

PROF 150 billion cells/hl °P
HOBBY See dosage tables
(Specific weight -1000)

Packaging

Smackpack

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Wyeast

2001 Urquell Lager



2001 Urquell Lager

Mild fruit/floral aroma. Very dry and clean on palate with full mouthfeel and nice subtle malt character. Very clean and neutral finish.

Physical state Type

Liquid Bottom fermentation yeast

Sedimentation	Final gravity	Temperature °C	Fermentation level vol. %	Alc. tolerance vol. %
Medium, High	Medium	9-13	72-76	9

Taste profile

Fruity, Floral

Beer types

Pils

Recommended dosage

PROF 150 billion cells/hl °P
HOBBY See dosage tables
(Specific weight -1000)

Packaging

Smackpack

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Wyeast

2007 Pilsener Lager



2007 Pilsener Lager

A classic American pilsner strain, smooth, malty palate. Ferments dry and crisp.

Physical state Type

Liquid Bottom fermentation yeast

Sedimentation	Final gravity	Temperature °C	Fermentation level vol. %	Alc. tolerance vol. %
Medium	Medium	9-13	71-75	9

Taste profile

Neutral

Beer types

Lager, Pils

Recommended dosage

PROF 150 billion cells/hl °P
HOBBY See dosage tables
(Specific weight -1000)

Packaging

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Wyeast

2042 Danish Lager



2042 Danish Lager

Rich, Dortmund-style, crisp, dry finish. Soft profile accentuates hop characteristics.

Physical state Type

Liquid Bottom fermentation yeast

Sedimentation	Final gravity	Temperature °C	Fermentation level vol. %	Alc. tolerance vol. %
Low	Medium	8-13	73-77	9

Taste profile

Neutral

Beer types

Lager, Pils

Recommended dosage

PROF 150 billion cells/hl °P
HOBBY See dosage tables
(Specific weight -1000)

Packaging

Smackpack

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Wyeast

2112 California Lager



2112 California Lager

Particularly suited for producing 19th-century style West Coast beers. Retains lager characteristics at temperatures up to 18 °C and produces malty, brilliantly clear beers.

Physical state Type

Liquid Bottom fermentation yeast

Sedimentation	Final gravity	Temperature °C	Fermentation level vol. %	Alc. tolerance vol. %
High	Low	14-20	76-71	9

Taste profile

Neutral

Beer types

Lager

Recommended dosage

PROF 150 billion cells/hl °P
HOBBY See dosage tables
(Specific weight -1000)

Packaging

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Wyeast

2124 Bohemian Lager



2124 Bohemian Lager

A Carlsberg type yeast and the most widely used lager strain in the world. Produces a distinct malty profile with some ester character with a crisp finish. Well-balanced profile, produces a wide range of lager beers.

Physical state Type

Liquid Bottom fermentation yeast

Sedimentation	Final gravity	Temperature °C	Fermentation level vol. %	Alc. tolerance vol. %
Low, Medium	Medium	8-22	73-77	9

Taste profile

Esters

Beer types

Bock, Lager, Pils

Recommended dosage

PROF 150 billion cells/hl °P
HOBBY See dosage tables
(Specific weight -1000)

Packaging

Smackpack

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Wyeast

2206 Bavarian Lager



2206 Bavarian Lager

Used by many German breweries to produce rich, full-bodied, malty beers. Good choice for Bocks and Doppelbocks.

Physical state Type

Liquid Bottom fermentation yeast

Sedimentation	Final gravity	Temperature °C	Fermentation level vol. %	Alc. tolerance vol. %
Medium, High	Medium	8-14	73-77	9

Taste profile

Neutral

Beer types

Bock, Lager, Pils

Recommended dosage

PROF 150 billion cells/hl °P
HOBBY See dosage tables
(Specific weight -1000)

Packaging

Smackpack

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Wyeast

2278 Czech Pils



2278 Czech Pils

Classic pilsner strain from the home of pilsners for a dry, but malty finish. The perfect choice for pilsners and all malt beers. Sulphur produced during fermentation dissipates with conditioning. F

Physical state Type

Liquid Bottom fermentation yeast

Sedimentation Final gravity Temperature °C Fermentation level vol. % Alc. tolerance vol. %

Medium, High Low 10-14 70-74 9

Taste profile

Neutral

Beer types

Pils

Recommended dosage

PROF 150 billion cells/hl °P
HOBBY See dosage tables
(Specific weight -1000)

Packaging

Smackpack

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Wyeast

2308 Munich Lager



2308 Munich Lager

A unique strain, capable of producing fine lagers. Very smooth, well rounded and full bodied. Benefits from temperature rise for diacetyl rest at the end of primary fermentation

Physical state Type

Liquid Bottom fermentation yeast

Sedimentation Final gravity Temperature °C Fermentation level vol. % Alc. tolerance vol. %

Medium Low 9-13 70-74 9

Taste profile

Neutral

Beer types

Bock, Lager

Recommended dosage

PROF 150 billion cells/hl °P
HOBBY See dosage tables
(Specific weight -1000)

Packaging

Smackpack

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Wyeast

2565 Kolsch



2565 Kolsch

True top-cropping yeast similar to Alt strains. Produces slightly more fruity/wine characteristics. Fruitiness increases with temperature increase. Low or no detectable diacetyl production. Also ferments well at cold 13-16 °C range. Used to produce quick conditioning pseudo-lager beers.

Physical state Type

Liquid Hybrid yeast

Sedimentation	Final gravity	Temperature °C	Fermentation level vol. %	Alc. tolerance vol. %
Low	Medium	13-21	73-77	10

Taste profile

Fruity

Beer types

Altbier, Kölsch

Recommended dosage

PROF 150 billion cells/
hl °P

HOBBY See dosage tables
(Specific weight
-1000)

Packaging

Smackpack

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Wyeast

3056 Bavarian Wheat Blend



3056 Bavarian Wheat Blend

Blend of top-fermenting ale and wheat strains producing mildly estery and phenolic wheat beers.

Physical state Type

Liquid Top fermentation yeast

Sedimentation	Final gravity	Temperature °C	Fermentation level vol. %	Alc. tolerance vol. %
Medium	Medium	18-23	73-77	10

Taste profile

Phenols, Esters

Beer types

Weizen

Recommended dosage

PROF 75 billion cells/
hl °P

HOBBY See dosage tables
(Specific weight
-1000)

Packaging

Smackpack

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Wyeast

3068 Weiherst Wheat



3068 Weiherst Wheat

Unique top fermenting yeast with the typical herbal WEIZEN character. Rich with clove, vanilla and banana. Fermentation temperatures around 20 °C for the best result.

Physical state Type

Liquid Top fermentation yeast

Sedimentation	Final gravity	Temperature °C	Fermentation level vol. %	Alc. tolerance vol. %
Low	Medium	18-24	73-77	10

Taste profile

Esters, Spiced, Banana, Clove

Beer types

Fruit beer, Weizen

Recommended dosage

PROF 75 billion cells/hl °P
HOBBY See dosage tables
(Specific weight -1000)

Packaging

Smackpack

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Wyeast

3278 Belg Lambic



3278 Belg Lambic

Contains a selection of Saccharomyces and non-Saccharomyces which include Belgian style wheat beer yeast, Sherry yeast, two Brettanomyces strains and Lactic Acid Bacteria. Includes organisms which are most important for the desirable flavour components of Belgian Lambics.

Physical state Type

Liquid Lambic yeast

Sedimentation	Final gravity	Temperature °C	Fermentation level vol. %	Alc. tolerance vol. %
	High	17-24	70-80	11

Taste profile

Neutral, Lactic acid, Acetic acid

Beer types

Fruit beer, Lambic, Flanders Red/Brown

Recommended dosage

PROF 65 billion cells/hl
HOBBY 6,5 billion cells/10l
(Specific weight -1000)

Packaging

Smackpack

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Wyeast

3333 German Wheat



3333 German Wheat

Subtle flavour profile for wheat yeast with unique sharp tart crispness, fruity, sherry-like palate.

Physical state Type

Liquid Top fermentation yeast

Sedimentation Final gravity Temperature °C Fermentation level vol. % Alc. tolerance vol. %

High Medium 17-24 70-76 10

Taste profile

Esters, Spiced, Banana, Clove

Beer types

Weizen

Recommended dosage

PROF 75 billion cells/hl °P
HOBBY See dosage tables
(Specific weight -1000)

Packaging

Smackpack

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Wyeast

3463 Forbidden Fruit



3463 Forbidden Fruit

From an old Belgian brewery for production of 'witbier' to classic grand cru. Phenolic profile with subdued fruitiness. Well balanced estery profile.

Physical state Type

Liquid Top fermentation yeast

Sedimentation Final gravity Temperature °C Fermentation level vol. % Alc. tolerance vol. %

Low Medium 17-24 72-76 12

Taste profile

Phenols, Esters, Fruity, Spiced

Beer types

Blonde, Wheat beer, Tripel

Recommended dosage

PROF 75 billion cells/hl °P
HOBBY See dosage tables
(Specific weight -1000)

Packaging

Smackpack

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Wyeast

3522 Belgian Ardennes



3522 Belgian Ardennes

One of many great beer yeast for producing classic Belgian ales. Phenolics develop with increased fermentation temperatures, mild fruitiness and complex spicy character.

Physical state Type

Liquid Top fermentation yeast

Sedimentation	Final gravity	Temperature °C	Fermentation level vol. %	Alc. tolerance vol. %
High	Medium	18-24	72-76	12

Taste profile

Fruity, Spiced

Beer types

Ale, Blonde, Bown, Quadrupel, Tripel, Flanders Red/Brown

Recommended dosage

PROF 75 billion cells/hl °P
HOBBY See dosage tables
(Specific weight -1000)

Packaging

Smackpack

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Wyeast

3638 Bavarian Wheat



3638 Bavarian Wheat

Top cropping hefeweizen yeast with complex flavour and aroma. Balance of banana and bubble gum esters with litchi and apple/plum esters and cloviness.

Physical state Type

Liquid Top fermentation yeast

Sedimentation	Final gravity	Temperature °C	Fermentation level vol. %	Alc. tolerance vol. %
Low	Medium	18-24	70-76	10

Taste profile

Esters, Fruity, Banana, Clove

Beer types

Weizen

Recommended dosage

PROF 75 billion cells/hl °P
HOBBY See dosage tables
(Specific weight -1000)

Packaging

Smackpack

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Wyeast

3711 French Saison



3711 French Saison

Saison yeast, which strengthens the effect of the herbs and the hop aroma. Excellent for beers with a rich aroma and strong herbal bouquet. Smooth, continuous fermentation with low flocculation. Gives a rich texture.

Physical state Type

Liquid Top fermentation yeast

Sedimentation	Final gravity	Temperature °C	Fermentation level vol. %	Alc. tolerance vol. %
Low	High	18-25	77-83	12

Taste profile

Phenols, Esters, Spiced

Beer types

Blonde, Saison, Wheat beer, Tripel

Recommended dosage

PROF 75 billion cells/hl °P
HOBBY See dosage tables
(Specific weight -1000)

Packaging

Smackpack

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Wyeast

3724 Belgian Saison Ale



3724 Belgian Saison Ale

Classic farmhouse ale yeast. Spicy and complex aromatics including bubble gum. Very tart and dry on palate with mild fruit. Finishes crisp and mildly acidic. Benefits from elevated fermentation temperatures. Usually slow to attenuate.

Physical state Type

Liquid Top fermentation yeast

Sedimentation	Final gravity	Temperature °C	Fermentation level vol. %	Alc. tolerance vol. %
Low	High	21-35	76-80	12

Taste profile

Phenols, Esters, Fruity, Spiced

Beer types

Saison

Recommended dosage

PROF 75 billion cells/hl °P
HOBBY See dosage tables
(Specific weight -1000)

Packaging

Smackpack

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Wyeast

3763 Roeselaere



3763 Roeselaere

Typical yeast for Flemish 'old brown'. Contains lambic-cultures that provide the earthy tones and acidity typical of this style. Long ripening (up to 18 months) is necessary to give the beer its full flavour and acidity. This is also true for lambic beers.

Physical state Type

Liquid Lambic yeast

Sedimentation Final gravity Temperature °C Fermentation level vol. % Alc. tolerance vol. %

High 18-30 80 11

Taste profile

Lactic acid, Acetic acid

Beer types

Lambic, Flanders Red/
Brown

Recommended dosage

PROF 75 billion cells/
hl °P

HOBBY See dosage tables
(Specific weight
-1000)

Packaging

Smackpack

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Wyeast

3787 Trap High Gravity



3787 Trap High Gravity

This strain produces intense esters and phenolic characteristics with complex fruitiness. Doesn't produce a significant amount of banana or bubble gum esters. Phenol and ester production are influenced by fermentation temperatures. Phenols tend to dissipate as beer matures. Ferment to dryness with good alcohol tolerance approximately 11-12 % ABV.

Physical state Type

Liquid Top fermentation yeast

Sedimentation Final gravity Temperature °C Fermentation level vol. % Alc. tolerance vol. %

Medium Medium 18-25 74-78 12

Taste profile

Phenols, Esters, Fruity

Beer types

Blonde, Bown, Quadrupel,
Tripel

Recommended dosage

PROF 75 billion cells/
hl °P

HOBBY See dosage tables
(Specific weight
-1000)

Packaging

Smackpack

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Wyeast

3942 Belgian Wheat



3942 Belgian Wheat

Estery, low phenol producing yeast from small Belgian brewery. Apple, bubble gum and plum like aromas with a dry but fruity finish.

Physical state Type

Liquid Top fermentation yeast

Sedimentation	Final gravity	Temperature °C	Fermentation level vol. %	Alc. tolerance vol. %
Medium	Medium	18-23	72-76	12

Taste profile

Esters

Beer types

Ale, Wheat beer, Tripel

Recommended dosage

PROF 75 billion cells/
hl °P

HOBBY See dosage tables
(Specific weight
-1000)

Packaging

Smackpack

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Wyeast

3944 Belgian Witbier



3944 Belgian Witbier

A yeast with complex flavour profile. Produces a spicy phenolic character with low ester production. Phenols tend to dominate most flavours and dissipates with age. Ferments fairly dry. Sometimes used in conjunction with lactic acid bacteria to produce a sharper finish. This strain may be a slow starting yeast with true top cropping characteristics.

Physical state Type

Liquid Top fermentation yeast

Sedimentation	Final gravity	Temperature °C	Fermentation level vol. %	Alc. tolerance vol. %
Medium	Medium	16-24	72-76	12

Taste profile

Phenols, Fruity, Spiced

Beer types

Ale, Blonde, Bown, Wheat beer, Tripel

Recommended dosage

PROF 75 billion cells/
hl °P

HOBBY See dosage tables
(Specific weight
-1000)

Packaging

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Wyeast

5112 Brett. Bruxel.



5112 Brett. Bruxel.

Produces the classic sweaty horse hair character indigenous to beers of the Brussels region: gueuze, lambics. Ferments best in worts with lower pH after primary fermentation has begun. This strain is generally used in conjunction with *S. cerevisiae* as well as other wild yeast and lactic bacteria. Produces some acidity and may form a pellicle in bottles or casks. Generally requires 3-6 months aging for flavour to fully develop.

Physical state Type

Liquid Lambic yeast

Sedimentation Final gravity Temperature °C Fermentation level vol. % Alc. tolerance vol. %

Medium High 15-24 100 12

Taste profile

Acetic acid

Beer types

Fruit beer, Lambic, Flanders Red/Brown

Recommended dosage

PROF 65 billion cells/hl

HOBBY 6,5 billion
(Specific weight cells/10l
-1000)

Packaging

Smackpack

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Wyeast

5335 Lactobacillus



5335 Lactobacillus

Lactic acid bacteria isolated from a Belgian brewery. This culture produces moderate levels of acidity and is commonly found in many types of beers including gueuze, lambics sour brown ales and Berliner Weisse. Always used in conjunction with *S. cerevisiae* and often with various wild yeast.

Physical state Type

Liquid Lambic yeast

Sedimentation Final gravity Temperature °C Fermentation level vol. % Alc. tolerance vol. %

15-35 - 9

Taste profile

Lactic acid

Beer types

Fruit beer, Lambic, Flanders Red/Brown

Recommended dosage

PROF

HOBBY
(Specific weight
-1000)

Packaging

Smackpack

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Wyeast

5733 Pediococcus



5733 Pediococcus

Lactic acid bacteria used in the production of Belgian style beers where additional acidity is desirable. Often found in gueuze and other Belgian style beer. High acid producer which usually increases overall acid levels in beer as storage time increases. F

Physical state Type

Liquid

Lambic yeast

Sedimentation

Final gravity

Temperature °C

Fermentation level vol. %

Alc. tolerance vol. %

15-35

-

9

Taste profile

Lactic acid

Beer types

Fruit beer, Lambic, Flanders Red/Brown

Recommended dosage

PROF

HOBBY
(Specific weight
-1000)

Packaging

Smackpack

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Sample calculation 1

Wort quantity	20 liter
Specific weight	1045
Yeast type	Fermentis T-58
Recommended dose	1 g/10 l/10 SG
Quantity to use	$1 \times 2,0 \times 4,5 = 9$ grams

Sample calculation 2

Wort quantity	30 liter
Specific weight	1080
Yeast type	Brewferm Lager
Recommended dose	2 g/10 l/10 SG
Quantity to use	$2 \times 3,0 \times 8,0 = 48$ grams

Sample calculation 3

Wort quantity	135 liter
Specific weight	14 Plato
Yeast type	Lallemand BRY-97
Recommended dose	4 g/hl/°P
Quantity to use	$4 \times 1,35 \times 14 = 75$ grams

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Dosage table for dry top fermentation yeast

Number of litres ->		10	15	20	30	40	50	70	100
SG	Plato	Quantity of dry yeast to be used (in grams)							
1035	9	4	5	7	11	14	18	25	35
1040	10	4	6	8	12	16	20	28	40
1045	11	5	7	9	14	18	23	32	45
1050	13	5	8	10	15	20	25	35	50
1055	14	6	8	11	17	22	28	39	55
1060	15	6	9	12	18	24	30	42	60
1065	16	7	10	13	20	26	33	46	65
1070	18	7	11	14	21	28	35	49	70
1075	19	8	11	15	23	30	38	53	75
1080	20	8	12	16	24	32	40	56	80
1090	23	9	14	18	27	36	45	63	90
1100	25	10	15	20	30	40	50	70	100

Dosage table for dry bottom fermentation yeast

Number of litres ->		10	15	20	30	40	50	70	100
SG	Plato	Quantity of dry yeast to be used (in grams)							
1035	9	7	11	14	21	28	35	49	70
1040	10	8	12	16	24	32	40	56	80
1045	11	9	14	18	27	36	45	63	90
1050	13	10	15	20	30	40	50	70	100
1055	14	11	17	22	33	44	55	77	110
1060	15	12	18	24	36	48	60	84	120
1065	16	13	20	26	39	52	65	91	130
1070	18	14	21	28	42	56	70	98	140
1075	19	15	23	30	45	60	75	105	150
1080	20	16	24	32	48	64	80	112	160
1090	23	18	27	36	54	72	90	126	180
1100	25	20	30	40	60	80	100	140	200

Remark: With bottom fermentation yeasts, it is also possible to inoculate at 20°C. In that case, the same dose can be used as for a top fermentation yeast. Once the first signs of fermentation can be seen, it should be cooled back down to fermentation temperature.

Dosage table Wyeast liquid ale yeasts (top fermentation)

Number of litres ->		10	15	20	30	40	50	70	100
SG	Plato	Required quantity of yeast cells in billions (10 ⁹) 1 Smack Pack = 100 billion cells							
1035	9	50	75	100	150	200	250	350	500
1040	10	50	75	100	150	200	250	350	500
1045	11	50	75	100	150	200	250	350	500
1050	12	50	75	100	150	200	250	350	500
1055	14	50	75	100	150	200	250	350	500
1060	15	50	75	100	150	200	250	350	500
1065	16	100	150	200	300	400	500	700	1000
1070	17	100	150	200	300	400	500	700	1000
1075	19	100	150	200	300	400	500	700	1000
1080	20	150	225	300	450	600	750	1050	1500
1090	22	150	225	300	450	600	750	1050	1500
1100	25	150	225	300	450	600	750	1050	1500

Dosage table Wyeast liquid ale yeasts (top fermentation)

Number of litres ->		10	15	20	30	40	50	70	100
SG	Plato	Required number of Smack Packs (recommendation Wyeast)							
1035	9	0,5	0,8	1,0	1,5	2,0	2,5	3,5	5,0
1040	10	0,5	0,8	1,0	1,5	2,0	2,5	3,5	5,0
1045	11	0,5	0,8	1,0	1,5	2,0	2,5	3,5	5,0
1050	12	0,5	0,8	1,0	1,5	2,0	2,5	3,5	5,0
1055	14	0,5	0,8	1,0	1,5	2,0	2,5	3,5	5,0
1060	15	0,5	0,8	1,0	1,5	2,0	2,5	3,5	5,0
1065	16	1,0	1,5	2,0	3,0	4,0	5,0	7,0	10,0
1070	17	1,0	1,5	2,0	3,0	4,0	5,0	7,0	10,0
1075	19	1,0	1,5	2,0	3,0	4,0	5,0	7,0	10,0
1080	20	1,5	2,3	3,0	4,5	6,0	7,5	10,5	15,0
1090	22	1,5	2,3	3,0	4,5	6,0	7,5	10,5	15,0
1100	25	1,5	2,3	3,0	4,5	6,0	7,5	10,5	15,0

Dosage table Mr. Malty Wyeast liquid ale yeasts (top fermentation)

Number of litres ->		10	15	20	30	40	50	70	100
SG	Plato	Required quantity of yeast cells in billions (10 ⁹) 1 Smack Pack = 100 billion cells							
1035	9	66	98	131	197	263	328	459	656
1040	10	75	113	150	225	300	375	525	750
1045	11	84	127	169	253	338	422	591	844
1050	13	94	141	188	281	375	469	656	938
1055	14	103	155	206	309	413	516	722	1031
1060	15	113	169	225	338	450	563	788	1125
1065	16	122	183	244	366	488	609	853	1219
1070	18	131	197	263	394	525	656	919	1313
1075	19	141	211	281	422	563	703	984	1406
1080	20	150	225	300	450	600	750	1050	1500
1090	23	169	253	338	506	675	844	1181	1688
1100	25	188	281	375	563	750	938	1313	1875

Dosage table Mr. Malty Wyeast liquid ale yeasts (top fermentation)

Number of litres ->		10	15	20	30	40	50	70	100
SG	Plato	Required number of Smack Packs for inoculation of 0.75 million cells/ml/ °P.							
1035	9	0,7	1,0	1,3	2,0	2,6	3,3	4,6	6,6
1040	10	0,8	1,1	1,5	2,3	3,0	3,8	5,3	7,5
1045	11	0,8	1,3	1,7	2,5	3,4	4,2	5,9	8,4
1050	13	0,9	1,4	1,9	2,8	3,8	4,7	6,6	9,4
1055	14	1,0	1,5	2,1	3,1	4,1	5,2	7,2	10,3
1060	15	1,1	1,7	2,3	3,4	4,5	5,6	7,9	11,3
1065	16	1,2	1,8	2,4	3,7	4,9	6,1	8,5	12,2
1070	18	1,3	2,0	2,6	3,9	5,3	6,6	9,2	13,1
1075	19	1,4	2,1	2,8	4,2	5,6	7,0	9,8	14,1
1080	20	1,5	2,3	3,0	4,5	6,0	7,5	10,5	15,0
1090	23	1,7	2,5	3,4	5,1	6,8	8,4	11,8	16,9
1100	25	1,9	2,8	3,8	5,6	7,5	9,4	13,1	18,8

Dosage table Wyeast liquid lager and Kölsch yeasts (bottom fermentation)

Number of litres ->		10	15	20	30	40	50	70	100
SG	Plato	Required quantity of yeast cells in billions (10 ⁹) 1 Smack Pack = 100 billion cells							
1035	9	100	150	200	300	400	500	700	1000
1040	10	100	150	200	300	400	500	700	1000
1045	11	100	150	200	300	400	500	700	1000
1050	13	100	150	200	300	400	500	700	1000
1055	14	100	150	200	300	400	500	700	1000
1060	15	100	150	200	300	400	500	700	1000
1065	16	150	225	300	450	600	750	1050	1500
1070	18	150	225	300	450	600	750	1050	1500
1075	19	150	225	300	450	600	750	1050	1500
1080	20	200	300	400	600	800	1000	1400	2000
1090	23	200	300	400	600	800	1000	1400	2000
11	25	200	300	400	600	800	1000	1400	2000

Remark: With bottom fermentation yeasts, it is also possible to inoculate at 20°C. In that case, the same dose can be used as for a top fermentation yeast. Once the first signs of fermentation can be seen, it should be cooled back down to fermentation temperature.

Dosage table Wyeast liquid lager and Kölsch yeasts (bottom fermentation)

Number of litres ->		10	15	20	30	40	50	70	100
SG	Plato	Required number of Smack Packs (recommendation Wyeast)							
1035	9	1,0	1,5	2,0	3,0	4,0	5,0	7,0	10,0
1040	10	1,0	1,5	2,0	3,0	4,0	5,0	7,0	10,0
1045	11	1,0	1,5	2,0	3,0	4,0	5,0	7,0	10,0
1050	13	1,0	1,5	2,0	3,0	4,0	5,0	7,0	10,0
1055	14	1,0	1,5	2,0	3,0	4,0	5,0	7,0	10,0
1060	15	1,0	1,5	2,0	3,0	4,0	5,0	7,0	10,0
1065	16	1,5	2,3	3,0	4,5	6,0	7,5	10,5	15,0
1070	18	1,5	2,3	3,0	4,5	6,0	7,5	10,5	15,0
1075	19	1,5	2,3	3,0	4,5	6,0	7,5	10,5	15,0
1080	20	2,0	3,0	4,0	6,0	8,0	10,0	14,0	20,0
1090	23	2,0	3,0	4,0	6,0	8,0	10,0	14,0	20,0
1100	25	2,0	3,0	4,0	6,0	8,0	10,0	14,0	20,0

Remark: With bottom fermentation yeasts, it is also possible to inoculate at 20°C. In that case, the same dose can be used as for a top fermentation yeast. Once the first signs of fermentation can be seen, it should be cooled back down to fermentation temperature.

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Dosage table Mr. Malt' Wyeast liquid lager and Kölsch yeasts (bottom fermentation)

Number of litres ->		10	15	20	30	40	50	70	100
SG	Plato	Required quantity of yeast cells in billions (10 ⁹) 1 Smack Pack = 100 billion cells							
1035	9	131	197	263	394	525	656	919	1313
1040	10	150	225	300	450	600	750	1050	1500
1045	11	169	253	338	506	675	844	1181	1688
1050	13	188	281	375	563	750	938	1313	1875
1055	14	206	309	413	619	825	1031	1444	2063
1060	15	225	338	450	675	900	1125	1575	2250
1065	16	244	366	488	731	975	1219	1706	2438
1070	18	263	394	525	788	1050	1313	1838	2625
1075	19	281	422	563	844	1125	1406	1969	2813
1080	20	300	450	600	900	1200	1500	2100	3000
1090	23	338	506	675	1013	1350	1688	2363	3375
1100	25	375	563	750	1125	1500	1875	2625	3750

Remark: With bottom fermentation yeasts, it is also possible to inoculate at 20°C. In that case, the same dose can be used as for a top fermentation yeast. Once the first signs of fermentation can be seen, it should be cooled back down to fermentation temperature.

Dosage table Mr. Malt' Wyeast liquid lager and Kölsch yeasts (bottom fermentation)

Number of litres ->		10	15	20	30	40	50	70	100
SG	Plato	Required number of Smack Packs for inoculation of 1.5 million cells/ml/°P.							
1035	9	1,3	2,0	2,6	3,9	5,3	6,6	9,2	13,1
1040	10	1,5	2,3	3,0	4,5	6,0	7,5	10,5	15,0
1045	11	1,7	2,5	3,4	5,1	6,8	8,4	11,8	16,9
1050	13	1,9	2,8	3,8	5,6	7,5	9,4	13,1	18,8
1055	14	2,1	3,1	4,1	6,2	8,3	10,3	14,4	20,6
1060	15	2,3	3,4	4,5	6,8	9,0	11,3	15,8	22,5
1065	16	2,4	3,7	4,9	7,3	9,8	12,2	17,1	24,4
1070	18	2,6	3,9	5,3	7,9	10,5	13,1	18,4	26,3
1075	19	2,8	4,2	5,6	8,4	11,3	14,1	19,7	28,1
1080	20	3,0	4,5	6,0	9,0	12,0	15,0	21,0	30,0
1090	23	3,4	5,1	6,8	10,1	13,5	16,9	23,6	33,8
1100	25	3,8	5,6	7,5	11,3	15,0	18,8	26,3	37,5

Remark: With bottom fermentation yeasts, it is also possible to inoculate at 20°C. In that case, the same dose can be used as for a top fermentation yeast. Once the first signs of fermentation can be seen, it should be cooled back down to fermentation temperature.

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