

New Strains from White Labs

New for 2011 – WLP630 Berliner Weisse Blend, WLP815 Belgian Lager, and WLP670 American Farmhouse Blend.

WLP630 Berliner Weisse Blend

A blend of a traditional German Weizen yeast and Lactobacillus to create a subtle, tart, drinkable beer. Can take several months to develop tart character. Perfect for traditional Berliner Weisse.

Attenuation: 73-80%

Flocculation: Medium

Optimum Fermentation Temperature: 68-72°F
(20-22°C)

Alcohol Tolerance: 5-10%

WLP815 Belgian Lager

Clean, crisp European lager yeast with low sulfur production. The strain originates from a very old brewery in West Belgium. Great for European style pilsners, dark lagers, Vienna lager, and American style lagers.

Attenuation: 72-78%

Flocculation: Medium

Optimum Fermentation Temperature: 50-55°F
(10-12°C)

Alcohol Tolerance: 5-10%

WLP670 American Farmhouse Blend

Inspired by local American brewers crafting semi- traditional Belgian-style ales. This blend creates a complex flavor profile with a moderate level of sourness. It consists of a traditional farmhouse yeast strain and Brettanomyces. Great yeast for farmhouse ales, Saisons, and other Belgian-inspired beers.

Attenuation: 75-82%

Flocculation: Medium

Optimum Fermentation Temperature: 68-72°F
(20-22°C)

Alcohol Tolerance: 5-10%