



Our Mission

At The Yeast Bay, we're committed to developing innovative cultures that generate novel fermentation-derived character. After 9+ years of curating an extensive library of unique microbes, we've stayed true to our approach of adding value to the brewing community through originality. With 48 cultures to choose from, almost all of which are exclusive to The Yeast Bay, we're proud to offer one of the more inimitable lineups of microbes in the industry.

Since our inception in 2013, we've partnered with White Labs for large-scale production of Yeast Bay cultures, leveraging their 25+ years of experience in yeast and bacteria propagation. This partnership allows us to focus on developing novel cultures and providing the best customer service, while ensuring our products are manufactured in a world-class facility that sets industry quality standards.

	CULTURE	DESCRIPTION	TEMP RANGE	ATTENUATION	FLOCCULATION	ALCOHOL TOLERANCE
ALE	VERMONT ALE YEAST WLP4000	Isolated from a uniquely crafted double IPA that hails from Vermont, this single strain of <i>Saccharomyces cerevisiae</i> produces a complex fruity ester profile of peach, apricot and light citrus that complements any aggressively hopped beer.	64-72 °F (18-22 °C)	78-82%	Low-Medium	Medium-High
	FUNKTOWN PALE ALE WLP4027	Funktown Pale Ale is a blend of our Vermont Ale strain and a unique strain of STA1+ <i>Saccharomyces cerevisiae</i> that is well suited for primary fermentation. The combination of citrus, peach, pineapple and mango esters produces a unique flavor and aroma profile that is fruit-forward and complements any hop-forward beer. This blend exhibits low diastatic activity.	68-74 °F (20-23 °C)	78-85%	Low-Medium	Medium-High
	MIDWESTERN ALE WLP4040	Midwestern Ale yeast is a single strain of <i>Saccharomyces cerevisiae</i> isolated from a storied brewery in the heartland of America, well suited for fermentation across a broad style spectrum. A relatively fast fermenter with good attenuation, this yeast also has a highly tunable ester profile intensity based on fermentation temperature. This yeast is a great choice for a versatile house yeast.	64-72 °F (18-22 °C)	76-80%	Medium	Medium-High
	HAZY DAZE® YEAST BLEND I WLP4042	Hazy Daze I contains a proprietary blend of three <i>Saccharomyces cerevisiae</i> strains, all of which offer unique contributions to the production of crisp, hop forward beers. Expect this blend to throw bountiful amounts of peach, apricot, nectarine and grapefruit citrus esters and achieve good attenuation.	64-70 °F (18-21 °C)	79-83%	Low-Medium	Medium-High
	HAZY DAZE® YEAST BLEND II WLP4044	Hazy Daze II is a proprietary blend of three <i>Saccharomyces cerevisiae</i> strains and one STA1+ <i>Saccharomyces cerevisiae</i> strain. It exhibits a strong ester profile of stone fruit (peach, apricot, nectarine), tropical fruit (mango, guava) and grapefruit citrus esters. It ferments faster and finishes slightly drier compared to our Hazy Daze I. This blend exhibits low diastatic activity.	66-72 °F (19-22 °C)	81-85%	Low-Medium	Medium-High
	RHINE KÖLSCH WLP4061	Rhine Kölsch is a single strain of <i>Saccharomyces cerevisiae</i> originally hailing from a classic German Kölsch producer along the Rhine River. This strain is quite clean at the lower fermentation temperatures allowing the malt and hop profile to shine through. At higher fermentation temperatures, this strain exhibits a delicate yet complex ester profile.	58-68 °F (14-20 °C)	75-78%	Low-Medium	Medium

Commercial
& Homebrew



	CULTURE	DESCRIPTION	TEMP RANGE	ATTENUATION	FLOCCULATION	ALCOHOL TOLERANCE
LAGER	FRANCONIAN DARK LAGER WLP4030	Franconian Dark Lager is a single strain of <i>Saccharomyces pastorianus</i> that hails from the Franconia region of Germany. This yeast exhibits a short lag time and has flavor profile characteristics that complement dark, roasted malts. While the dark malt complementarity makes this yeast a perfect fit for any big malt driven dark lagers, it also makes a great all-around house lager strain.	48-54°F (8-12°C)	74-78%	Low-Medium	Medium-High
	HESSIAN PILS WLP4035	Hessian Pils is a single strain of <i>Saccharomyces pastorianus</i> that hails from the Hess region of Germany. It exhibits everything you want in a great Pilsner yeast: low ester formation, short lag time and good attenuation. Hessian Pils allows the malt and hop profile to really shine, and creates a crisp finished beer.	45-54°F (7-12°C)	73-76%	Low-Medium	Medium
KVEIK/LANDRACE	SIGMUND'S VOSS KVEIK WLP4045	Sigmund's Voss Kveik yeast is a single strain of <i>Saccharomyces cerevisiae</i> isolated from a sample of kveik generously provided by Sigmund Gjernes via Lars Garshol. This strain exhibits a potent ester profile of orange citrus with a mild underlying earthiness.	70-100°F 21-38°C)	78-83%	Medium	High
	SIMONAITIS LITHUANIAN FARMHOUSE WLP4046	This culture is a single strain of <i>Saccharomyces cerevisiae</i> , isolated from a Lithuanian Farmhouse mixed culture kindly provided by Julius Simonaitis via Lars Garshol. This culture throws a potent mix of orange, tropical fruit and stone fruit esters that is reminiscent of POG Juice® (passionfruit, orange, guava) accompanied by restrained earthy and herbal undertones.	75-95°F (24-35°C)	76-82%	High	High
	PAKRUOJIS LITHUANIAN FARMHOUSE WLP4047	Pakruojis Lithuanian Farmhouse is a single strain of STA1+ <i>Saccharomyces cerevisiae</i> , isolated from a Lithuanian brewery. This yeast produces beer with a dry, crisp and silky mouthfeel, an ester profile of complex citrus fruit, and a balanced rustic earthiness with undertones of white peppercorn. This strain exhibits high diastatic activity.	75-95°F (24-35°C)	90-100%	Low	High
	HORNINDAL KVEIK WLP4050	A truly unique strain of <i>Saccharomyces cerevisiae</i> isolated from source material collected on Terje Räftevold's farmstead. It exhibits a beautiful bouquet of stone fruit and tropical esters across a broad temperature range and can be used across a broad spectrum of styles, and is well suited to any hop forward beer.	80-95°F (27-35°C)	77-81%	Low-Medium	High
	FRAMGARDEN KVEIK WLP4051	A single strain of <i>Saccharomyces cerevisiae</i> , it was isolated from source material collected from Petter Øvrebust. It exhibits a vibrant bouquet of hull melon and cantaloupe esters across a broad temperature range. This strain is well suited to any hop forward or farmhouse-inspired beers.	80-95°F (27-35°C)	78-82%	Medium	High
	LIDA KVEIK WLP4052	This culture is a single strain of <i>Saccharomyces cerevisiae</i> isolated from Samuel Lien's house culture, which he received from Hans Øen around 1980. It exhibits a fermentation profile of apricot, stone fruit and white wine grape esters, with a balanced malt character coming through on the finish.	80-90°F (27-32°C)	75-82%	Low	High
	MIDTBUST KVEIK WLP4053	This single strain of <i>Saccharomyces cerevisiae</i> isolated from Odd H Midtbust's house culture exhibits a clean fermentation character and restrained ester profile, allowing the malt and hop character to shine. Perfect for use in any style where malt and/or hop character is at the forefront of the profile.	75-95°F (24-35°C)	76-80%	Low	High

Commercial
& Homebrew



BELGIAN ALE

CULTURE	DESCRIPTION	TEMP RANGE	ATTENUATION	FLOCCULATION	ALCOHOL TOLERANCE
SAISON BLEND I WLP4007	A blend of two unique <i>Saccharomyces cerevisiae</i> strains (one STA1+), one strain being a good attenuator that produces a spicy and mildly tart character along with a full mouthfeel and the other being a good attenuator that produces a delightful ester profile of grapefruit and orange zest. This blend exhibits low diastatic activity.	68-80°F (20-27°C)	78-84%	Low-Medium	High
NORTHEASTERN ABBEY WLP4015	Northeastern Abbey is a strain of <i>Saccharomyces cerevisiae</i> isolated from a beer crafted by a well-known American producer of Belgian-style ales. This top-cropping yeast produces a magnificent array of pear and citrus fruit esters, complemented by a very mild spicy and earthy character.	68-75°F (20-24°C)	77-81%	Low-Medium	Medium-High
WALLONIAN FARMHOUSE I WLP4020	Isolated from a unique farmhouse-style ale that hails from the Walloon region of Belgium, this strain of STA1+ <i>Saccharomyces cerevisiae</i> imparts a slight earthy/spicy funk, mild tartness and produces a restrained ester profile. This strain exhibits high diastatic activity, and we recommend adding mouthfeel by using adjuncts that lend additional body to the beer.	72-80°F 22-27°C)	81-100%	Medium	High
SAISON BLEND II WLP4021	This blend is a combination of two STA1+ <i>Saccharomyces cerevisiae</i> strains, one producing an ester profile of grapefruit and orange zest and the other being more attenuative and producing a mild earthiness and spiciness. This blend exhibits high diastatic activity.	68-80°F (20-27°C)	85-100%	Medium	High
WALLONIAN FARMHOUSE II WLP4022	This is a single strain of <i>Saccharomyces cerevisiae</i> isolated from the same source as our Wallonian Farmhouse I, a well-known brewery hailing from the Walloon region of Belgium. Exhibiting a more restrained phenolic character yet more expressive ester profile than Wallonian Farmhouse I, this yeast has a great balance of fruitiness and rustic farmhouse character.	68-80°F (20-27°C)	80-82%	Low-Medium	High
WALLONIAN FARMHOUSE III WLP4023	This is a single strain of STA1+ <i>Saccharomyces cerevisiae</i> isolated from a well-known brewery hailing from the Walloon region of Belgium and exhibits a balanced profile of complex fruity esters, pepper and rustic earthiness. This yeast is similar to a classic saison strain offered by many other yeast manufacturers, without the stalling issues. This strain exhibits moderate-high diastatic activity.	68-80°F (20-27°C)	86-94%	Low-Medium	High
DRY BELGIAN ALE WLP4025	Dry Belgian Ale is a single strain of STA1+ <i>Saccharomyces cerevisiae</i> isolated from a unique golden strong ale that showcases an ester profile of apple, pear and light citrus fruit with some mild peppery notes. This strain is highly attenuative and alcohol tolerant. It produces beers with a surprising amount of body without the use of specialty grains or adjuncts.	68-78°F (20-26°C)	85-100%	Medium-High	High
FORAGER WLP4060	Forager is a single strain of STA1+ <i>Saccharomyces cerevisiae</i> var. <i>bouardii</i> isolated from Spring harvest honeycomb collected from the honeybee hives of Wolves and People Farmhouse Brewery in Newberg, Oregon. It imparts a flavor and aroma profile of sauvignon blanc grape must and dry lime peel and produces beer with a dry, earthy finish.	70-80°F (21-27°C)	85-90%	Low	High
LA FLEUR WLP4062	La Fleur in blend of two <i>Saccharomyces cerevisiae</i> strains, one of which was a wild capture from the Pacific Northwest. This culture exhibits a complex fruity ester profile with distinct citrus and floral notes, and mild earthy/herbaceous undertones. Perfect for any Belgian/French Farmhouse-inspired beer or any base beer destined for mixed fermentation.	74-80°F (23-27°C)	75-80%	Low-Medium	High

2024

yeastman.com

TheYeastBay@whitelabs.com

©2024 The Yeast Bay, LLC, All Rights Reserved

Commercial
& Homebrew



BRETTANOMYCES

CULTURE	DESCRIPTION	TEMP RANGE	ATTENUATION	FLOCCULATION	ALCOHOL TOLERANCE
BEERSEL BRETTANOMYCES BLEND WLP4603	This blend combines <i>Brettanomyces bruxellensis</i> strains isolated from a lambic produced in the Beersel area in the Belgian province of Flemish Brabant, and produces a balanced profile of bright fruitiness, restrained funkiness and crisp tartness.	70-80°F (21-27°C)	82-85%	Low	High
BRUSSELS BRETTANOMYCES BLEND WLP4613	Comprised of two <i>Brettanomyces bruxellensis</i> strains isolated from a unique lambic produced in the Brussels region of Belgium, the isolates in this blend produce a pronounced barnyard funk with mild tartness and fruitiness.	70-80°F (21-27°C)	80-90%	Low-Medium	High
LOCHRISTI BRETTANOMYCES BLEND WLP4623	This blend combines <i>Brettanomyces bruxellensis</i> strains isolated from a unique beer produced in the Lochristi area in East Flanders. One strain provides a moderate funk and light fruitiness, while the other strain adds a more assertive fruitiness dominated by hints of strawberry.	70-80°F (21-27°C)	80-88%	Low-Medium	High
AMALGAMATION I BRETTANOMYCES BLEND WLP4637	Amalgamation is the union of our six favorite <i>Brettanomyces</i> isolates from our library. Each isolate produces a unique bouquet of bright and fruity flavors and aromas. The resulting beer is dry with complex fruit-forward flavor and aroma of berries and citrus, accompanied by some funk on the palate.	70-80°F (21-27°C)	85-95%	Low	High
BRETTANOMYCES BRUXELLENSIS STRAIN TYB184 WLP4638	Isolated from a rustic American farmhouse-style beer, this single strain of <i>Brettanomyces bruxellensis</i> is attenuative, produces a tart citric acidic-like character and an ester profile of lemon/pineapple with a restrained funk.	72-82°F (22-28°C)	82-88%	Low-Medium	High
BRETTANOMYCES BRUXELLENSIS STRAIN TYB207 WLP4639	Isolated from a Belgian-inspired brewery in the Northeastern United States, this single strain of <i>Brettanomyces bruxellensis</i> exhibits good attenuation and produces a tart tropical fruit ester profile reminiscent of SweeTarts™.	72-82°F (22-28°C)	80-82%	Low-Medium	High
BRETTANOMYCES BRUXELLENSIS STRAIN TYB261 WLP4640	Isolated from a unique mixed fermentation beer produced in the Midwestern United States, this <i>Brettanomyces bruxellensis</i> isolate exhibits a mild tartness and soft funk with a solid backbone of tropical fruit esters (papaya, guava, pineapple, guinep). This strain is highly active and produces a thick krausen.	72-82°F (22-28°C)	80-82%	Low-Medium	High
AMALGAMATION II BRETTANOMYCES BLEND WLP4641	Amalgamation II is a blend of 5 <i>Brettanomyces bruxellensis</i> isolates that showcases qualities of each isolate: The lemon tart and restrained funk of the Beersel isolates and TYB184, the SweeTarts™ character of TYB207, and the tropical bouquet of pineapple, guava, mango and papaya esters of TYB261.	70-80°F (21-27°C)	82-86%	Low	High
OUD VAT BRETT WLP4642	Oud Vat Brett is a single strain of <i>Brettanomyces bruxellensis</i> isolated from a spontaneously fermented beer aged in a specific large format wooden Vat, known for its complex <i>Brettanomyces</i> -derived character. This fast acting strain produces a mixed dark berry quality with earthy undertones and a thick krausen.	70-80°F (21-27°C)	85-90%	Low	High



	CULTURE	DESCRIPTION	TEMP RANGE	ATTENUATION	FLOCCULATION	ALCOHOL TOLERANCE
BRETTANOMYCES (CONT'D)	AMALGAMATION V BRETTANOMYCES BLEND WLP4643	<p>A blend of three strains of <i>Brettanomyces bruxellensis</i> that imparts a complex array of tropical and dark berry fruit esters. All three strains in this blend are quick to grow and develop character, highly versatile, and can be employed in primary fermentation, extended aging or bottle conditioning to quickly develop complexity in any mixed fermentation beer.</p>	70-80°F (21-27°C)	85-90%	Low-Medium	High
	BRETTANOMYCES BRUXELLENSIS STRAIN TYB307 WLP4655	<p>This is a single strain of <i>Brettanomyces bruxellensis</i> isolated from a California brewery that utilizes a diverse array of organisms in the production of their eclectic beers. This strain exhibits lemony-tartness with hints of hay and mild funk, and has a crisp and dry finish.</p>	70-80°F (21-27°C)	80-84%	Low	High
	BRETTANOMYCES BRUXELLENSIS STRAIN TYB415 WLP4656	<p>This isolate is a single strain of <i>Brettanomyces bruxellensis</i> hailing from a brewer of all things sour and wild in the Mountain West. This strain exhibits a strong profile of complex tropical fruit that is dominated by pineapple with a noticeable earthiness. This strain is highly active and produces a thick krausen.</p>	70-80°F (21-27°C)	82-86%	Low	High
MIXED CULTURE / LACTOBACILLUS / SPECIALTY	SAISON/BRETTANOMYCES BLEND I WLP4626	<p>This blend combines a <i>Saccharomyces cerevisiae</i> strain from Saison Blend I and two unique Brettanomyces isolates. The Saccharomyces strain is a strong attenuator that produces a delightful ester profile of grapefruit and orange zest and imparts a long, dry and earthy finish to the beer. The Brettanomyces strains are both good attenuators that produce complex fruity esters and mild funk, and add a bright character to the beer.</p>	70-78°F (21-26°C)	80-100%	Low-Medium	High
	MÉLANGE WLP4633	<p>Mélange is made up of a rich diversity of fermentative organisms, intended for use in the production of sour beers where a perfect balance of esters, earthiness, funk and sourness is desired. This blend contains two <i>Saccharomyces cerevisiae</i> isolates, <i>Saccharomyces fermentati</i>, five Brettanomyces isolates, two <i>Lactobacillus brevis</i> isolates and <i>Pediococcus damnosus</i>. This blend exhibits high diastatic activity.</p>	68-78°F (20-26°C)	85-100%	Low-Medium	High
	SAISON/BRETTANOMYCES BLEND II WLP4636	<p>This blend contains two saison-style <i>Saccharomyces cerevisiae</i> isolates and two <i>Brettanomyces bruxellensis</i> cultures. This unique combination produces a beer that is bursting with classic saison esters and earthiness, with a rustic kick of Brettanomyces fruitiness and funkiness.</p>	72-80°F (22-27°C)	85-90%	Low-Medium	High
	TRANSATLANTIC BERLINER BLEND WLP4645	<p>This culture is a blend of a clean <i>Saccharomyces cerevisiae</i> strain (Germany), a healthy dose of <i>Lactobacillus brevis</i> (Mexico), and a touch Brettanomyces (Belgium and US). This culture ferments to a crisp dryness and produces the trademark Berliner Weisse lactic acid backbone, with a touch of Brettanomyces tart citrus character and funk.</p>	66-75°F (19-24°C)	85-100%	Low-Medium	Medium-High
	METSCHNIKOWIA REUKAUFII WLP4650	<p><i>Metschnikowia reukaufii</i> is a nectar specialist that was isolated from flowers in the Berkeley Hills of California. Evolutionarily, this yeast evolved to produce a more odorous and attractive nectar for pollinators by enzymatically altering otherwise inodorous nectar compounds including glycosides. While only attenuating to 20-25% in brewer's wort and not utilizing maltose or maltose derivatives, in malt-based co-fermentations it has been shown to drop gravity and pH of the fermentation faster, accentuate and modulate the flavor and aroma profile and soften the perceived bitterness of the finished product.</p>	60-90°F (16-32°C)	20-25%	Low	Medium

Commercial
& Homebrew



MIXED CULTURE / LACTOBACILLUS / SPECIALTY CONT'D

CULTURE	DESCRIPTION	TEMP RANGE	ATTENUATION	FLOCCULATION	ALCOHOL TOLERANCE
VON DEGENBERG HEFE BLEND WLP4651	Von Degenberg Hefe Blend pays homage to the first German brewer granted authority to go against the norms and traditions of brewing at the time to produce wheat beer. While the base of this culture is comprised of two traditional German wheat strains, this blend also goes against the norms of what brewers might expect in a Hefeweizen culture with the addition of two characterful and fragrant wild yeast (both maltose and STA1 negative). The resulting beer will have a balanced flavor profile of banana esters and complex clove/nutmeg/cinnamon phenolics, complemented by a potent and punchy stollen bread-like aroma.	68-72°F (20-22°C)	72-76%	Low	Medium-High
DARK BELGIAN CASK WLP4653	Dark Belgian Cask is a blend a classic Belgian <i>Saccharomyces cerevisiae</i> strain and our <i>Brettanomyces bruxellensis</i> - Strain TYB184. Together these strains produce a dry beer with a vinous quality and a flavor profile of dried dark fruit, plum, leather, and a mild earthy funk and acidity. Both strains in this blend are very alcohol tolerant (10-15%).	68-75°F (20-24°C)	80-85%	Medium	High
BERKELEY HILLS SOUR YEAST BLEND WLP4663	This blend of lactic acid producing <i>Lachanea thermotolerans</i> isolates is unique from any yeast we've ever isolated. In addition to creating an acidic character that is much more complex, multi-dimensional and reminiscent of a traditional long-aged sour as compared to a kettle sour, the attenuation, pH and ester profile are precisely tuneable based upon the percent of fermentables as glucose.	64-70°F (18-20°C)	62-75%	Medium-High	Medium
FARMHOUSE SOUR ALE WLP4675	This blend contains two saison-style STA1+ <i>Saccharomyces cerevisiae</i> isolates and two strains of <i>Lactobacillus brevis</i> . The <i>Saccharomyces</i> strains create a delightful ester profile of grapefruit and orange zest accompanied by a mild earthiness and spiciness, while the <i>Lactobacillus</i> strains produce a balanced acid profile. This blend exhibits high diastatic activity.	70-78°F (21-26°C)	80-100%	Low-Medium	Medium-High
LACTOBACILLUS BREVIS STRAIN TYB282 WLP4681	TYB282 is a single strain of <i>Lactobacillus brevis</i> isolated from an unintentionally soured golden ale produced by a Mexican craft brewery. This strain produces a nice, clean lactic acidity (down to ~pH 3.2) in unhopped wort within 36 hours at a temperature of ~72-77 °F. The higher the temperature up to 90 °F, the faster the acid production. While this strain can be used for kettle souring, it really shines in acidification during extended aging due to its hop tolerance (15-20 IBU).	70-90°F (20-32°C)	< 5%	N/A	N/A
LACTOBACILLUS BLEND WLP4682	The <i>Lactobacillus</i> Blend is comprised of one strain of <i>Lactobacillus plantarum</i> and two strains of <i>Lactobacillus brevis</i> . One of the strains of <i>L. brevis</i> was isolated from an unintentionally sour hoppy blonde ale from a Mexican craft brewery, and exhibits strong hop tolerance (15-20 IBU). Ideal for broad spectrum acidification, from kettle souring to extended aging. The higher the temperature up to 90 °F, the faster the acid production.	70-90°F (20-32°C)	< 5%	N/A	N/A
THE YEAST BAY HOUSE SOUR BLEND WLP4684	TYB House Sour Blend is a complex culture developed over 10+ years of isolation work. Each lot consists largely of rotating base strains along with new isolates of <i>Saccharomyces</i> , <i>Brettanomyces</i> , <i>Lactobacillus</i> , <i>Pediococcus</i> and other wild yeasts. The process that makes this culture truly unique is that each new lot of TYB House Sour Blend contains a portion of a previous lot, resulting in a character that is constantly maturing and ever evolving. Contains STA1+ components.	68-78°F (20-26°C)	85-100%	Low-Medium	High