2021 STRAIN COLLECTION

ESCARPMENT LABORATORIES

AMERICAN

Name	Description	Attenuation*	Flocculation	Optimum Temp. Range	Alcohol Tolerance	Flavour Profile
CALI ALE (A) Compares to: WLP001, WY1056, US-05	An exceptionally versatile ale yeast that provides clean fermentation and accentuates hop character, suitable for nearly any style.	73–85%	Medium	16–22°C (61–72°F)	High	Neutral, Clean, Hop-forward
AMERICAN ALE Compares to: WY1272	Excellent fermentation performance with slightly lower attenuation than Cali Ale, suitable for nearly any clean style. This yeast exhibits clean fermentation at a wide temperature range and accentuates hop character.	72–76%	Medium	16–22°C (61–72°F)	Medium-High	Neutral, Clean, Hop-forward
NORTHWEST ALE Compares to: WY1332	A versatile American ale strain that leaves a clean flavour profile and smooths hop bitterness, leading to balanced beers. This yeast is not as aggressively attenuative as Cali Ale or Anchorman Ale.	72–78%	Medium	16–22°C (61–72°F)	Medium-High	Subtly Fruity, Hop-forward
ANCHORMAN ALE Compares to: WLP090, US-05	Clean fermentation profile, with slightly faster attenuation and flocculation than Cali Ale Yeast. Suitable for production of clean West Coast style beers.	75–85%	High	18–20°C (64–68°F)	High	Neutral, Clean, Hop-forward

BRITISH

Name	Description	Attenuation*	Flocculation	Optimum Temp. Range	Alcohol Tolerance	Flavour Profile
FOGGY LONDON ALE (A) Compares to: WY1318, A38	Displays a balanced fruity flavour profile, and accentuates malt and hop flavours. It is especially suited for the production of fruity, hop-forward New England-style IPAs.	71–78%	Medium	18–23°C (64–73°F)	Medium-High	Fruit salad, Citrus
VERMONT ALE (A) Compares to: TYB Vermont, WLP095	A high-character ale yeast that produces hop-accentuating fruity esters, supporting stone fruit and citrus character.	73–83%	Medium	19–22°C (66–72°F)	High	Apricot, Citrus, Lemongrass
ENGLISH ALE I Compares to: WLP002, WY1968	A classic English ale yeast which ferments and flocculates quickly, leaving some residual sugars. However, it is highly responsive to wort fermentability and can attenuate well with very fermentable worts.	63–71%	Very High	18–22°C (64–72°F)	Medium	Strawberry Jam, Toasty
ENGLISH ALE II Compares to: WLP007, WY1098	Very flocculant, suited for English ales and is also great as a house yeast strain for most English/ American beer styles.	72–80%	Very High	18–22°C (64–72°F)	Medium	Fruit Jam, Malty
STERLING ALE Compares to: WLP028, WY1028	This versatile strain can ferment colder than many ale strains, yielding exceptionally clean ales.	70–85%	Medium	14–22°C (57–72°F)	Medium-High	Neutral, Clean, Balanced
IRISH ALE Compares to: WLP004, WY1084	Irish ale yeast from a classic brewery, producing slight fruitiness and caramel notes. Great for Irish stouts, porters, red ales, and pale ales.	70– 75%	Medium-High	18–22°C (64–72°F)	High	Neutral, Malt-forward

GERMAN

Name	Description	Attenuation*	Flocculation	Optimum Temp. Range	Alcohol Tolerance	Flavour Profile
KÖLSCH Compares to: WLP029	This balanced and clean ale yeast is of course great for Altbier and Kölsch production, but also for a wide range of beers anywhere a clean fermentation is desired.	72–78%	Medium	15–22°C (59–72°F)	Medium	Red Apple, Clean, Malt-forward
ÜBERWEIZEN (P) Compares to: WLP351, Weihenstephan 175	A slightly more attenuative German Hefeweizen strain compared to Weizen I, which still displays prominent banana/clove profile.	72–80%	Medium-Low	18–24°C (64–75°F)	Medium-Low	Banana, Citrus, Baking Spice
WEIZEN I (P) Compares to: WY3068, Weihenstephan 68	The classic German Hefeweizen strain. Banana ester (isoamyl acetate) character can be emphasized by slightly underpitching, creating a more fermentable wort, and/or using a higher fermentation temperature.	70–75%	Low	18–24°C (64–75°F)	Medium-High	Banana, Baking Spice
BRUT ALE (D)	Originally labelled a Kölsch strain, this yeast is non-phenolic but diastatic, which makes it suitable for producing very dry, clean ales.	80%+	Low	14–22°C (57–72°F)	Medium	Clean, White Wine

BELGIAN

Name	Description	Attenuation*	Flocculation	Optimum Temp. Range	Alcohol Tolerance	Flavour Profile
OLD WORLD SAISON BLEND (A) (D) (P)	A characterful blend of two classic Saison strains that produces complex fruit and black pepper notes along with a reliable, fast and high degree of attenuation.	85%+	Low	22–27°C (72–81°F)	High	All the Esters, Baking Spice
SAISON MAISON (A) (P)	Nice balance of orchard fruit, spices and earthiness. This is a non-diastatic yeast isolated from a Belgian Saison. To produce an ultra-dry beer, amyloglucosidase enzyme products are recommended as an addition mid-ferment.	72–80%	Medium-Low	22–35°C (72–95°F)	Medium-High	Pepper, Orchard Fruit
CERBERUS (D) Compares to: WLP644	This enigmatic strain has proven itself in many breweries who use it alone or paired with Vermont Ale to produce fruit-forward, hoppy beers. Produces and enhances tropical fruit flavours. If used alone, we recommend a highly fermentable wort.	70–80%	Low	22–28°C (72–82°F)	Medium-High	Pineapple, Coconut, Lemongrass
SPOOKY SAISON (D) (P) Compares to: WY2565	A saison strain a little different from the rest. Apparitions of spice, and a spectre of orchard fruit. Pairs nicely with *Brettanomyces* strains.	80%+	Low	25–30°C (77–86°F)	High	Strawberry, Hay, Pepper
CLASSIC WITBIER (P) Compares to: WLP400, WY3944	A genre-defining Witbier strain, famous for balanced phenol and ester character with slight tartness that emphasizes wheat flavour. Rapid fermentation!	72–78%	Medium-Low	19–24°C (66–75°F)	Medium	Citrus, Tropical Fruit, Baking Spice
FRUITY WITBIER (P) Compares to: WY3463	A Witbier strain that produces tons of complex fruity esters while still prominently displaying classic Witbier character. Medium-low flocculation helps ensure classic Witbier haze.	70–75%	Medium-Low	20–26°C (68–79°F)	Medium	Red fruit, Floral, Baking Spice
ARDENNES ALE (P) Compares to: WY3522	A very adaptable and production-friendly Belgian ale yeast that produces balanced Belgian esters and spicy notes. One of the rare flocculent Belgian strains, making cropping easy.	72–80%	Medium-High	18–25°C (64–77°F)	High	Coconut, Pineapple, Baking Spice
WEST ABBEY ALE (P) Compares to: WY3787, WLP530	This strain produces balanced intensity of fruity esters and phenolics, and can be used for high gravity ferments.	74–86%	Medium	20–25°C (68–77°F)	High	Balanced, Fruitiness, Baking Spice
DRY BELGIAN ALE (D) (P)	One of our favourite Belgian-style isolates obtained from an American producer of Belgian-style beers. Classic Belgian flavours and aggressive primary fermentation. We especially like this strain for Strong Golden, Tripel, and other strong Belgian styles.	85%+	Medium-Low	22–26°C (72–79°F)	Medium	Citrus, Grape, Baking Spice

SEASONAL

GOLDRUSH LAGER	ST. REMY ABBEY ALE	ST. LUCIFER	FARMSTAND SAISON	NEW WORLD SAISON BLEND	FRUIT BOMB SAISON BLEND	BRETT M	BRUSSELS BRETT
Compares to: WLP810, WY2112	Compares to: WY1762, WLP540	Compares to: WLP570	Compares to: WLP566				

For more information on seasonal strains and their availability, please reach out to our sales team!

NEWCOMERS

Category	Name	Description	Attenuation*	Flocculation	Optimum Temp. Range	Alcohol Tolerance	Flavour Profile
	KRISPY (A)	KRISPY is a special blend of kveik yeasts selected by our lab wizards for optimal crispness and crushability in beer. It can be used to make clean, lager-like beers in a fraction of the time since fermentations can be performed in the 20–30°C range.	70–82%	Medium-High	18–30°C (64–86°F)	High	Clean, Crisp, Lager-like
	JÖTUNN (D) (P)	We bred a Saison strain and a Norwegian Kveik to produce this all-consuming giant of a yeast. A rare combination of diastatic and flocculent, making it a Saison yeast that is easy to crop and repitch. Expressive fruitiness but low banana ester.	80%+	Medium-High	22–35°C (72–95°F)	High	Fruit Salad, Light Spice
	ENGLISH ALE III Compares to: WY1098	Suited for English ales and is also great as a house yeast strain for most English/American beer styles. Does not flocculate quite as hard as English I or II, making it easier to crop.	72–80%	Medium	18–22°C (64–72°F)	Medium	English, Clean, Citrus
	LAERDAL KVEIK	This single-strain kveik adds pineapple and orchard fruit aroma to beer. Ferments fast and leaves some residual body and sugar. Suited to hazy IPAs or English ales.	68–78%	Medium-High	20–35°C (68–95°F)	High	Pineapple, Orchard Fruit
	PREMIUM PILS Compares to: WY2001	A balanced and mild Czech-origin lager yeast known for high-performing fermentations. Produces dry and full mouthfeel.	72–82%	Medium	9–13°C (48–55°F)	Medium	Clean, Crisp
	SAISON NOUVEAU (D) (P) Compares to: WY3726	The *Saccharomyces* from our New World Saison blend. Clean, peppery Saison character for grisettes or as a platform for Brett aroma.	80%+	Low	22–30°C (72–86°F)	High	Peppery

LAGER

Name	Description	Attenuation*	Flocculation	Optimum Temp. Range	Alcohol Tolerance	Flavour Profile
ISAR LAGER (A)	Accentuates malt character with a reliable fermentation profile, good flocculation and diacetyl reduction.	72–82%	Medium-High	10–15°C (50–59°F)	Medium-High	Balanced, Clean
BIERGARTEN LAGER	This strain offers low diacetyl production and a crisp flavour profile that is highly suited for German Pilsner, Helles, Festbier, or other Munich-style lagers.	70–80%	Medium	9–13°C (48–55°F)	Medium-High	Balanced, Clean, Sulfur
MEXICAN LAGER Compares to: WLP940	A reliable North American lager strain that produces clean and crisp beers. Not just limited to light lager styles!	70–80%	Medium	10–14°C (50–57°F)	Medium	Balanced, Clean
CZECH LAGER Compares to: WY2000	This traditional Czech Pilsner yeast rewards patience with a clean, crisp profile and accentuates subtleties in selected malt and hops.	70–78%	Medium	9–13°C (48–55°F)	Medium	Balanced, Clean, Sulfur
AUTOBAHN LAGER	No speed limits. A relatively neutral German lager strain suitable for a wide range of applications.	75–80%	Medium	10–14°C (50–57°F)	Medium	Balanced, Clean, Sulfur

NORWEGIAN KVEIK

Kveik the World

Name	Description	Attenuation*	Flocculation	Optimum Temp. Range	Alcohol Tolerance	Flavour Profile
HORNINDAL KVEIK BLEND (A)	This blend is highly flocculant and displays mixed fruity character. It can also be used to produce haze in hoppy beers.	70–80%	High	15–35°C (59–95°F)	High	Tropical Fruit, Red Apple, Earthy
VOSS KVEIK (A) Compares to: TYB Voss	This yeast can ferment at up to 42°C, with clean flavours and a prominent citrus aroma.	70–75%	High	25–42°C (77–108°F)	High	Citrus, Clean
EBBEGARDEN KVEIK BLEND	This blend displays prominent tropical guava and mango esters, lending well to modern aromatic styles like NEIPA. Note that this blend does accentuate hop bitterness and so less (or no) bittering hops are needed.	70–80%	Medium	22–27°C (72–81°F)	Very High	Guava, Floral

BRETTS & SOURS

Name	Description	Flavour Profile
LACTO BLEND 2.0	A blend of our main *L. plantarum* strain and a strain of *L. rhamnosus*, which enhances fruit flavours in the finished beer with tasters noting red fruit and guava aromas. It is intended for kettle/quick souring but can also be used in 0 IBU wort.	Tropical Fruit, Clean
LACTO BLEND	A blend of two *Lactobacillus* species, *L. brevis* and *L. plantarum*. This blend is designed to be usable at a wide range of temperatures and is especially suited for kettle souring/sour worting.	Orchard Fruit, Clean
LACTO SECONDARY SOURING BLEND	This blend of two hop resistant *Lactobacillus* strains is intended for use in long-term souring. We recommend 15 IBU or less in the first generation.	Mixed Acidity
BELGIAN SOUR BLEND	A blend of *Brettanomyces*, *Lactobacillus*, and *Pediococcus* isolated from Belgian sour beers. This is supplied at secondary fermentation pitch rates and is intended to be used in secondary or as a coptich alongside a primary fermentation strain of your choice.	Fruity, Funky, Balanced Acidity
BRETT D	This strain of *Brettanomyces bruxellensis* is noted for very prominent pineapple esters alongside a good dose of funk. Suited to primary or secondary fermentation.	Pineapple, Tropical Fruit, Funk
BRETT Q	This unique *Brettanomyces bruxellensis* strain was originally isolated from a barrel-aged sour beer from Quebec. Tasting notes include ripe strawberry, pear, and apple with underlying funk.	Strawberries, Earth, Funk
BRETT B	A classic *Brettanomyces bruxellensis* strain, isolated from a classic abbey beer, is typically used in secondary fermentations where balanced Brett character (fruit, funk) is desired.	Berries, Red Apple, Funk
BRETT L Compares to: WY5526	Also known colloquially as "Brett lambicus," this strain offers prominent cherry-pie aromas and is very complimentary to darker malt beers or red wine barrel aging.	Cherry, Leather, Funk
BERLINER BRETT I	A *Brettanomyces anomalus* strain from an approximately 40-year-old bottle of Hochschule Berliner Weisse. Works well in traditional style Berliners, and anywhere subtle, refined Brett character is desired. The fruit profile tends toward citrus and white wine. This strain is sold in secondary pitch rates only.	Citrus, White Wine, Subtle Funk
BERLINER BRETT II	*Brettanomyces bruxellensis* from an old bottle of Schultheiss Berliner Weisse. Funkier than Berliner Brett I, with notes of peach, pineapple, and pear.	Orchard Fruit, Pineapple, Subtle Funk
MOTHERSHIP BRETT BLEND	A funky grab bag of our favourite Brett strains! This blend typically contains 10 individual strains. The character is highly dependent on fermentation conditions, but tends toward balanced, medium to high intensity Brett character.	Spectrum of Brett Character

All *Brettanomyces* strains are phenolic with an optimal temperature range between 20–27°C (68–81°F) and low flocculation.
All *Lactobacillus* strains have an optimal temperature range of 30–40°C (86–104°F).

LEGEND

(A) Core line (D) Diastatic (P) Phenolic

*Attenuation refers to the conversion of sugars to alcohol and carbon dioxide during the fermentation process. The higher the attenuation, the dryer the beer. Attenuation values are always dependent on the type of wort brewed, and represent an average. Depending on the wort that is produced, the yeast attenuation values may fall outside this range.

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