Dry Yeast/Wyeast/White Lab Substitution Chart

Dry Yeast	Wyeast Liquid	White Labs Liquid
Safale US-05	1056	WLP-001
Safale S04	1098	WLP-007
Safbrew T-58	3724	WLP-565
Safbrew S-33	?	WLP-006
Safbrew WB-06	3333	WLP-380
Saflager S-23	2565	WLP-003
Saflager 34/70	2124	WLP-830
Saflager S189	?	WLP-885
Danstar Nottingham	?	WLP-039
Danstar Windsor	1028	WLP-013
Coopers Ale	?	WLP-009
Breferm Blanche	?	WLP-410
Brewferm Lager	2565	WLP-003
Muton's Ale Yeast	1968?	WLP-002?

Wyeast Ale Yeast Chart with Description and Suggested Substitution

Substitutions in Italic

Wyeast 1007
German Ale
True top cropping yeast, low ester formation, broad temperature range affects styles. Cold fermentation will produce lager characteristics including sulfur production. Fermentation at higher temperatures may produce some mild fruitiness. Generally, yeast remains significantly in suspension. Beers mature rapidly, even when cold fermentation is used. Low or no detectable diacetyl.
WLP036 Düsseldorf Alt Yeast

Wyeast 1010
American Wheat
A dry fermenting, true top cropping yeast which produces a dry, slightly tart, crisp beer. Ideal for beers where a low ester profile is desirable.

Wyeast 1028
London Ale
Rich with a dry finish, minerally profile, bold and crisp, with some fruitiness. Often used for higher gravity ales and when a high level of attenuation is desired for the style.
WLP013 London Ale Yeast

Wyeast 1056
American Ale
Very clean, crisp flavor characteristics. Low fruitiness and mild ester production. Slightly citrus like with cool (60-66°F, 15-19°C) fermentation temperatures. Versatile yeast, which produces many beer styles

allowing malt and hop character to dominate the beer profile. Flocculation improves with dark malts in grain bill. Normally requires filtration for bright beers. DE or pad filtration recommended.
WLP001 California Ale Yeast

Wyeast 1084
Irish Ale
This yeast ferments well in dark roast worts. 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 with fermentation temperatures above 64 degrees F (18°C). Flocculation is low to moderate with filtration typically required.
WLP004 Irish Ale Yeast

Wyeast 1098
British Ale
Produces beers with a clean neutral finish allowing malt and hop character to dominate. Ferments dry & crisp, slightly tart, fruity and well balanced. Ferments well down to 65Â°F (18°C).
WLP007 English Dry

Wyeast 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. Low fermentation temperatures will produce a clean finish with a very low ester profile.

Wyeast 1187
Ringwood Ale
Great yeast strain with unique fermentation and flavor characteristics. Distinct fruit ester and high flocculation provide a malty complex profile, also clears well. Thorough diacetyl rest is recommended after fermentation is complete.
WLP005 British Ale Yeast

Wyeast 1214
Belgian Ale
Abbey-style top-fermenting yeast, suitable for high-gravity beers. Estery, great complexity with very good alcohol tolerance. This strain can be slow to start.
WLP500 Trappist Ale

Wyeast 1272
American Ale II
With many of the best qualities that brewers look for when brewing American styles of beer, this strains performance is consistent and it makes great beer. Fruitier and more flocculent than Wyeast 1056 American Ale yeast, slightly nutty, soft, clean with a slightly tart finish. Ferment at warmer temperatures to accentuate hop character with intense fruitiness, or ferment cool for clean, light citrus character. Expect good attenuation, but this will vary with grist makeup, mashing protocol, or other wort characteristics. Reliably flocculent, producing bright beer without filtration.
WLP051 California V Ale Yeast

Wyeast 1272

GF American Ale II
This popular strain is now gluten free! Produces beers that are nutty and clean with a slight tart finish. Ferment at warmer temperatures to accentuate hop character with intense fruitiness. Or, ferment cool for a clean, light citrus character. Expect good attenuation, but this will vary with grist makeup, mashing protocol, or other wort characteristics. Reliably flocculent, producing bright beer without filtration.

Wyeast 1275
Thames Valley Ale
Produces classic British bitters, rich complex flavor profile, clean, light malt character, low fruitiness, low esters, well balanced.
WLP023 Burton Ale Yeast

Wyeast 1318
London Ale III
From traditional London brewery with great malt and hop profile. True top cropping strain, fruity, very light, soft balanced palate, finishes slightly sweet. -

Wyeast 1332
Northwest Ale
One of the classic ale strains from a Northwest U.S. Brewery. Produces malty and mildly fruity ale with good depth and complexity. -

Wyeast 1335
British Ale II
Typical of British and Canadian ale fermentation profile with good flocculating and malty flavor characteristics, crisp finish, clean, fairly dry.
WLP025 Southwold Ale Yeast(PS/Nov-Dec)

Wyeast 1338
European Ale
Full-bodied complex strain and dense malty finish.
WLP011 European Ale Yeast

Wyeast 1388
Belgian Strong Ale
Classic yeast for this beer style. Robust flavor profile with moderate to high alcohol tolerance. Fruity nose and palate, dry, tart finish. May continue to produce CO2 for an extended period after packaging or collection, while in refrigerated storage.
WLP570 Belgian Golden Ale Yeast

Wyeast 1728
Scottish Ale Ideally suited for Scottish-style ales, and high-gravity ales of all types. Can be estery with warm fermentation temperatures.
WLP028 Edinburgh Scottish Ale Yeast

Wyeast 1762
Belgian Abbey Ale II

High gravity yeast with distinct warming character from ethanol production. Slightly fruity with dry finish, low ester profile.
WLP540 Abbey IV Ale Yeast

Wyeast 1968
London ESB Ale
This extremely flocculent yeast produces distinctly malty beers. Attenuation levels are typically less than most other yeast strains making for a slightly sweeter finish. Ales produced with this strain tend to be fairly fruity. Fruitiness will increase with higher fermentation temperatures (70-74°F, 21-23°C). Diacetyl production is noticeable and a thorough rest is necessary. Yeast traps trub easily and autolysis during storage is accelaerated. A very good cask conditioned ale strain due to rapid and complete flocculation. Brilliantly bright beers are easily achieved without any filtration.
WLP002 English Ale Yeast

Wyeast 2000
Budvar Lager
Nice malty nose, subtle fruit. Rich malt profile on palate. Finishes malty but dry, well balanced, crisp. Hop character comes through in finish. –

Wyeast 2001 Pilsner Lager
Mild fruit/floral aroma. Very dry and clean on palate with full mouth feel and nice subtle malt character. Very clean and neutral finish.
WLP800 Pilsner Lager Yeast

Wyeast 2035
American Lager
A classic American Pilsner strain, smooth, malty palate. Ferments dry and crisp.
WLP840 American Pilsner Lager Yeast

Wyeast 2042
Danish Lager
Rich, Dortmund-style with a crisp, dry finish. Soft profile accentuates hop characteristics.

Wyeast 2112
California Lager
Particularly suited for producing 19th century-style West Coast beers. Retains lager characteristics at temperatures up to 65° F, (18° C) and produces malty, brilliantly clear beers. This strain is not recommended for cold temperature fermentation.
WLP810 San Francisco Lager Yeast

Wyeast 2124
Bohemian Lager
A Carlsberg type yeast and most widely used lager strain in the world. Produces a distinct malty profile with some ester character and a crisp finish. Will ferment in the 45-55°F range for various beer styles. Benefits from diacetyl rest at 58°F (14°C) for 24 hours after fermentation is complete. Also used for pseudo-ale production with fermentations at 75°F, (24°C) which eliminates sulfur production.
WLP830 German Lager Yeast

Wyeast 2206
GF Bavarian Lager
A Carlsberg type yeast and most widely used lager strain in the world. Produces a distinct malty profile with some ester character with a crisp finish. Will ferment in the 45-55° F range for various beer styles. Benefits from diacetyl rest at 58° F (14° C) for 24 hours after fermentation is complete. Also used for pseudo-ale production with fermentations at 75° F, (24° C) which eliminates sulfur production
WLP820 Oktoberfest Lager Yeast

Wyeast 2278
Czech Pils
Now in a Gluten Free form. A Carlsberg type yeast and most widely used lager strain in the world. Produces a distinct malty profile with some ester character with a crisp finish. Will ferment in the 45-55° F range for various beer styles. Benefits from diacetyl rest at 58° F (14° C) for 24 hours after fermentation is complete. Also used for pseudo-ale production with fermentations at 75° F, (24° C) which eliminates sulfur production –

Wyeast 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.
WLP838 Southern German Lager Yeast

Wyeast 2565
Kölsch
True top cropping yeast similar to Alt strains. Produces slightly more fruity/winey characteristics. Fruitiness increases with temperature increase. Low or no detectable diacetyl production. Also ferments well at cold 55° - 60° F range (13-16°C). Used to produce quick-conditioning pseudo-lager beers. Requires filtration or additional settling time to produce bright beers. –

Wyeast 2633
Octoberfest Lager Blend
A blend of lager strains designed to produce a rich, malty, complex and full bodied Octoberfest style beer. Attenuates well while still leaving plenty of malt character and mouthfeel. Low in sulfur production. –

Wyeast 3056
Bavarian Wheat
Blend of top-fermenting ale and wheat strains producing mildly estery and phenolic wheat beers. -

Wyeast 3068
Weihenstepahn Weizen
Classic German wheat beer yeast, used by more German brewers than any other strain. Dominated by banana ester production, phenols and clove-like characteristics. Extremely attenuative yeast, which produces a tart, refreshing finish. Yeast remains in suspension readily with proteinacous wheat malt. Sometimes used in conjunction with lager yeast and kraeusened to finish the beer and improve the overall dryness. High CO2 levels, typically at 2.7 - 3.2 volumes is desirable for best presentation. This

strain is a true top cropping yeast requiring full fermenter headspace of 33%. Increasing pitch rates will reduce ester production. Alcohol tolerance: approximately 10% ABV
WLP300 Hefeweizen Ale Yeast

Wyeast 3278
Belgian Lambic Blend
Contains a selection of Saccharomyces and non-Saccharomyces including Belgian-style wheat beer yeast, sherry yeast, two Brettanomyces strains and lactic acid bacteria. While this mixture does not include all possible cultures found in Belgian Lambics, it is representative of the organisms most important for the desirable flavor components of these beers as they are brewed in West Flanders.

Wyeast 3333
German Wheat
Subtle flavor profile for wheat yeast with unique sharp tart crispness, fruity, sherry-like palate.
WLP380 Hefeweizen IV Ale Yeast

Wyeast 3463
Forbidden Fruit
For production of wits to classic grand cru. Phenolic profile with subdued fruitiness. Well balanced estery profile.
WLP720 Sweet Mead /Wine Yeast

Wyeast 3522
Belgian Ardennes
One of many great beer yeast to produce classic Belgian ales. Phenolics develop with increased fermentation temperatures, mild fruitiness and complex spicy character.
WLP550 Belgian Ale Yeast

Wyeast 3638
Bavarian Wheat
Top cropping hefeweizen yeast with complex flavor and aroma. Balance of banana and bubble gum esters with lichi and apple/plum esters and clove.
WLP351 Bavarian Weizen Yeast

Wyeast 3724
Begian Saison
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. This strain is notorious for a rapid and vigorous start to fermentation, only to stick around 1.035 sg. Fermentation will eventually finish, given time and warm temperatures.
WLP565 Saison Ale Yeast

Wyeast 3787
Trappist High Gravity
Produces intense esters and phenolic characteristics with complex fruitiness. Does not produce significant amount of iso-amyl acetate (banana esters) or bubble gum esters typical of many yeast of this style. Phenol and ester production are influenced by fermentation temperatures. Phenols tend to dissipate as beer matures. This type of yeast benefits from incremental feeding of sugars during

fermentation, making suitable conditions for doubles and triples, to ferment to dryness. True top cropping yeast with broad temperature range.
WLP530 Abbey Ale Yeast

Wyeast 3942
Belgian Wheat
Estery, low phenol producing yeast from small Belgian brewery. Apple-, bubblegum- and plum-like aromas with a dry but fruity finish.

Wyeast 3944
Belgian Witbier
Produces a complex flavor profile with a spicy phenolic character and low ester production. Phenols tend to dominate other flavors and dissipate with age. Ferments fairly dry with a finish that compliments malted and unmalted wheat and oats. Sometimes used in conjunction with lactic acid bacteria to produces a sharper finish. This strain is a true top cropping yeast requiring full fermenter headspace
WLP400 BelgianWit Ale Yeast

Wyseat 4134
Sake #9
Sake #9 used in conjunction with Koji for making wide variety of Asian Jius (rice based beverages). Full bodied profile, silky and smooth on palate with low ester production.
Wyeast 4184
Sweet Cider
One of two strains for mead making. Leaves 2-3% residual sugar in most meads. Rich, fruity profile complements fruit mead fermentation. Use additional nutrients for mead making.

Wyeast 4632
Dry Mead
Best choice for dry mead. Used in many award winning meads. Low foaming with little or no sulfur production. Use additional nutrients for mead making.

Wyeast 4766
Cider
Crisp and dry fermenting yeast with big, fruity finish. Creates a nice balance for all types of apples, pears, and other fruit. Allows fruit character to dominate the profile.