Dry Yeast/Wyeast/White Lab Substitution Chart

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

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 65°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 strain’s 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 accelerated. 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

**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 proteinaceous 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**
Belgian 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 complements 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 Belgian Wit Ale Yeast**

**Wyeast 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.