

LAGER YEAST:

Group 1 (dry/crisp): These strains typically produce beers with a crisp, clean, and refreshingly dry finish. Under normal conditions, diacetyl, ester, and sulfur levels are well below threshold. Preferred for American and Scandinavian-style lagers as well as German-style Pilsners.

American/St. Louis Beers tend to have a refreshingly snappy finish that recalls apples.
North German Beers are clean, crisp, and hoppy Pilsners

Group 2 (malty): These strains leave a full and rounded flavor that complements the malt. Typically, there is a subtle sulfur residual, but this normally has a clean malt flavor. Works best with all malt beers or high-gravity adjunct beers. All versions display good alcohol tolerance. Almost universally used in Bavaria for pale, amber, and dark beers.

W-34/70 Most widely used lager yeast in Germany and has found acceptance in US as well.
W-206 Has found wide acceptance in Europe. Similar to W-34/70 except with higher ester levels.
W-308 Once widely used in Germany but has all but disappeared. Close to Christian Schmidt.
Christian Schmidt Workhorse of small and medium sized breweries in the East and Midwest for decades.
California Steam A stable version of Christian Schmidt. Conditioned to work well at 60-62F.

ALE YEAST:

Group 1 (clean/neutral): Tend to leave diacetyl and fusel alcohol levels well below threshold. Selected esters will be at or slightly above threshold, but this generally results in subtle, alelike flavor tones.

Ballantine/Chico Displays a strong tendency to mutate during liquid storage.
German Kolsch Tends to accent malt flavors to the point where some of the hop bitterness is blunted.
German Alt Tend to have a dry and crisp finish.
Canadian Ale Typically gives clean and pleasant flavors accompanied by well-defined fruity tones.
Scottish Ale Low temperature and highly flocculant strains. Well suited to high gravity beers.

Group 2 (middle ground): These yeast strains are the middle ground between the clean ale strains in Group 1 and the idiosyncratic strains in Group 3. Esters and/or diacetyl levels are typically slightly above threshold. These strains have found wide acceptance among British ale brewers.

London Ale Have a full and rich signature that accents maltiness.
Burton Ale Produce complex ales that tend to display citric and mineral tones.
Whitbread In recent years, some versions have lost their ability to metabolize trisaccharides.
Guinness Give soft and full flavors. Tend to be poor reducers of diacetyl.
Norwich NCYC A very fast fermenter, capable of being used on a 7-day cycle.
Ringwood Most complex of group 2 strains. Leave tangy, tart, fruitlike flavoring.
Australian/Cooper Promote a full flavor profile that has bready and sometimes nutty overtones.

Group 3 (idiosyncratic): These are highly idiosyncratic yeast strains generally used only for special purposes.

W-68 Leaves a soft clovelike flavor, and banana undertones if fermentation is at 71-72 F.
Austin Wheat Leaves a soft gentle phenolic flavor with a very slight diacetyl undertone.
Belgian Lambic Mixtures tend to impart a rich, earthy, acidic, and odiferous character to beer.
Belgian Ale Prolithic ester and phenol producers. Alcohol tolerant, flocculant, and highly attenuative

	<i>W-stephan</i>	<i>Wyeast</i>	<i>BrewTech</i>	<i>White Labs</i>	<i>Yeast Labs</i>	<i>Siebel</i>
LAGER YEAST						
<i>American/St. Louis</i>		2007	620	020	34.	
<i>North German</i>			660			
<i>W-34/70</i>	34/70	2278			31	
<i>W-206</i>	206	2206			32	206
<i>W-308</i>		2308		022	33	
<i>Christian Schmidt</i>		2272	unnumbered			118
<i>California Steam</i>		2112	690	022	35	
ALE YEAST						
<i>Ballantine/Chico</i>		1056	010	001	02	096
<i>German Kolsch</i>	338	1338, 2565	450	003		
<i>German Alt</i>		1007	400		06	
<i>Canadian Ale</i>		1272	260		07	
<i>Scottish Ale</i>		1728				
<i>London Ale</i>		1968, 1318	160	002		405
<i>Burton Ale</i>		1028	120		03	
<i>Whitbread</i>		1098			04	
<i>Guinness</i>		1084	240	004	05	
<i>Norwich NCYC</i>		unnumbered				
<i>Ringwood</i>			unnumbered		09	
<i>Australian/Cooper</i>			270	006	01	
<i>W-68</i>	68	3068		008, 009		
<i>Austin Wheat</i>		3942, 3944	980	010, 011		
<i>Belgian Lambic</i>		3273				
<i>Belgian Ale</i>		1214, 1388,	300, 320,	012, 013	08	204
		1762, 3787	328, 340			

There are 6 Trappist breweries: Chimay, Orval, Rochefort, Westmalle, Westvleteren, Achen

Chimay: White Labs WLP500, Wyeast 1214 Abbey Ale

Orval: In Nov 2002 on the Home Brew Digest, Don Van Valkenburg posted that "Lovers of Orval might want to try using a new yeast available from White Labs soon. It will be one of their Platinum series available (I think) in January under the name of Bastogne. I obtained a vial of this yeast on a tour of Orval while on a Belgium tour last year. I sent it to White Labs with the hope/expectation that they might make it available to the homebrewing community - and they did. However, you might want to know that Orval actually uses three cultures. The one I asked for at Orval will be available from White Labs is the first, primary fermentation yeast. I was told they later introduce Brettanomyces. For bottling they use a bottom fermenting yeast (lager)." This 'Bastogne', or Orval, yeast is labelled WLP510.

Rochefort: Wyeast 1762 Abbey Ale II

Westmalle: Wyeast 3787 Trappist High Gravity

Westvleteren: Saint Bernardus used to contract brew for the Westvleteren until about 1990 at which time Westvleteren started/resumed brewing for themselves. St Bernardus handed over the recipes, but not the house yeast. The brothers were forced to find an alternate source of yeast. Westmalle came to their aid. So, it seems that Westmalle and Westvleteren have (or had at one time) the same yeast. Perhaps this is what White Labs is selling as WLP530.

Achen: ?

Other strains of note:

Duvel (Moortgat) Wyeast 1388 Belgian Strong Ale

La Chouffe: Wyeast 3522 Belgian Ardennes