



IMPERIAL YEAST

PITCH RIGHT!

ALES

A01 HOUSE

House is the best of both worlds, clean and allows the malt and hops to shine. This strain is extremely versatile and flocculent enough to drop out of the beer quickly. Best used in American IPAs but works well in English style ales. House is clean at cold temperatures with increased esters as fermentation temperatures increase.

TEMP: 62-70F(16-21C) // FLOCCULATION: HIGH

A04 BARBARIAN

Ready to attack your IPA, Barbarian produces stone fruit esters that work great when paired with citrus hops. Barbarian will give you what you need for an exceptionally balanced IPA.

TEMP: 62-70F(16-21C) // FLOCCULATION: MEDIUM

A07 FLAGSHIP

Flagship is a craft brewing standard, versatile strain loved for its extremely clean character. This strain can be used in the low 60s to produce exceptionally crisp ales. Flocculation is in the middle of the road and will typically require filtration or fining to achieve crystal clear beers.

TEMP: 60-72F(16-22C) // FLOCCULATION: MED-LOW

A09 PUB

Brewers swear by this strain to achieve super bright ales in a short amount of time. One of the most flocculent brewer's strains around, Pub will rip through fermentation and then drop out of the beer quickly. Pub produces higher levels of esters than most domestic ale strains. Be sure to give beers made with Puba sufficient diacetyl rest.

TEMP: 64-70F(18-21C) // FLOCCULATION: VERY HIGH

A10 DARKNESS

A beautiful strain for stout, porter, brown, and amber ales. Darkness produces a unique character that matches up perfectly with roasted and caramel malts. This strain is alcohol tolerant, so don't hesitate to throw high gravity worts its way.

TEMP: 62-72F(17-22C) // FLOCCULATION: MEDIUM

A15 INDEPENDENCE

Independence is the strain for bringing some new character into your hop-driven beers. Higher in esters than Flagship, this yeast will give some fruit character that will take your hoppy beers to a new level. While it shines in pale ales and IPAs, Independence is a great all-around strain and will also work well in stouts and English ales.

TEMP: 60-72F(16-22C) // FLOCCULATION: MEDIUM

A18 JOYSTICK

A Clean American brewing yeast strain. This strain is a fast mover and can be used at the low end of the ale fermentation spectrum to keep it clean. Joystick is a good choice for big, high alcohol, malty beers and has no issues chomping on a hoppy double IPA.

TEMP: 60-70F(16-21C) // FLOCCULATION: MED-HIGH

A20 CITRUS

Citrus cranks out orange and lemon aromas along with some tropical fruit. Use this strain at high temps for big ester production. As funky as *Saccharomyces* gets.

TEMP: 67-80F(19-27C) // FLOCCULATION: LOW

A24 DRY HOP

Dry Hop is a blend of A20 Citrus and A04 Barbarian. When this blend goes to work on your hoppy beer, the hop aroma blows up. The combination of these strains produces amazing aromas of citrus, peach and apricot that will accentuate your IPA, pale ale, and any other hop driven beer.

TEMP: 64-74F(18-23C) // FLOCCULATION: MEDIUM

A31 TARTAN

Known for accentuating malt character, Tartan can be used for styles other than Scottish ales and works quite well in IPAs due to its clean fermentation profile. Use this yeast at the top end of the temperature range to increase the ester profile.

TEMP: 65-70F(18-21C) // FLOCCULATION: MEDIUM

A38 JUICE

Juice is an amazing strain for East Coast IPA's. The ester profile of Juice brings out the aromas and flavors of the new school hops and creates a beer that is greater than the sum of its parts. This strain likes to move to the top of the fermentation and will climb out of your fermenter if it is too full.

TEMP: 64-74F(18-23C) // FLOCCULATION: MEDIUM

A43 LOKI

A traditional Norwegian strain that has an extremely wide fermentation temperature range. This strain has been traditionally used in farmhouse style beers however, due to its fermentation temp range can be used in a variety of beers from pseudo lagers, Belgian inspired and hop forward beers. On the cool end of the range Loki is super clean; producing little to no esters. As things warm up, it tends to produce a huge fruit ester profile.

TEMP: 65-100F(16-37C) // FLOCCULATION: MED-HIGH

A44 KVEIKING

A blend of three Kveik strains that can produce an insane amount of pineapple, guava and other exotic tropical fruit aromas. The Kveiking blend thrives in hot fermentations when big complex ester profiles are desired. Use this blend for anything from new school hazy IPAs to traditional Norwegian farmhouse brews.

TEMP: 75-97F(24-36C) // FLOCCULATION: LOW

LAGERS

L05 CABLECAR

This strain is for fermenting your "California Common" beer. Cablecar can produce clean pseudo lagers at ale temperatures, but is also willing to work as a traditional lager strain down to the mid 50s. This strain works well keeping flavor profiles clean and crisp.

TEMP: 55-65F(13-18C) // FLOCCULATION: MED-HIGH

L13 GLOBAL

Global is an all-around solid lager strain that produces clean beers with a very low ester profile. This strain is very powdery, so long lagging times or filtration is required for bright beer.

TEMP: 46-56F(8-13C) // FLOCCULATION: MED-LOW

L17 HARVEST

This strain combines good flocculation characteristics with low sulfur and low diacetyl. Clean fermentations produce amazing bock, helles, pilsner, dunkles, and just about any other lager style you throw its way.

TEMP: 50-60F(10-16C) // FLOCCULATION: MEDIUM

L28 URKEL

Urkel allows for a nice balance between hops and malt. This strain can be slightly sulphery during fermentation, but it cleans up during lagging. Fermentation at the higher end of the range will produce a beer with minimal sulfur and a light ester profile.

TEMP: 52-58F(11-14C) // FLOCCULATION: MEDIUM

GERMAN ALES

G01 STEFON

This is the traditional German strain used to produce world class weizen beers. Balanced with banana and mild clove, coupled with a slightly higher level of acidity this strain produces amazing beers with a crisp finish. Slightly underpitching will increase the banana character, as will increased fermentation temps.

TEMP: 63-73F(17-23C) // FLOCCULATION: LOW

G02 KAISER

Kaiser will keep the beer clean and allow the delicate malt flavors and aromas to shine through. Characteristics of this strain make it a good choice for traditional Berliner weisse fermentations. Kaiser is a low flocculation strain, so expect long clarification times, but very low diacetyl levels.

TEMP: 56-65F(13-18C) // FLOCCULATION: LOW

G03 DIETER

Dieter is a clean, crisp, traditional German Kölsch strain. A very low ester profile makes this strain perfect for Kölsch, Alt and other light colored delicate beers. Dieter has better flocculation characteristics than most Kölsch strains which allows brewers to produce clean, bright beers in a shorter amount of time.

TEMP: 60-69F(16-20C) // FLOCCULATION: MEDIUM

BELGIAN ALES

B44 WHITEOUT

Whiteout produces an excellent balance of spicy phenolic character and esters. This strain produces a significant amount of acidity and can be flocculent during fermentation, then become non-flocculent at the end. This may lead to slower than normal fermentation.

TEMP: 62-72F(17-22C) // FLOCCULATION: MED-LOW

B45 GNOME

Gnome is the yeast for brewing Belgian inspired beers in a hurry. This strain is extremely flocculent and drops out of the beer quickly after fermentation. Gnome produces a nice phenolic character that goes well with hops, as well as with caramel and toffee flavors.

TEMP: 65-75F(18-24C) // FLOCCULATION: MED-HIGH

B48 TRIPLE DOUBLE

Perfect for your classic abby ales. Triple Double produces moderate esters with low to no phenolic characteristics. This strain is tried and true and works perfectly in a production environment. Keep an eye on Triple Double, it likes to sit on top of the wort during fermentation, which may result in a slow fermentation.

TEMP: 65-77F(18-25C) // FLOCCULATION: MEDIUM

B56 RUSTIC

This unique yeast can be used in your saison, farmhouse ale, or other Belgian styles where high ester levels are important. Rustic typically produces a lot of bubblegum and juicy aromas that complement complex maltiness.

TEMP: 68-80F(20-27C) // FLOCCULATION: MEDIUM

B64 NAPOLEON

This yeast is an insane wort attenuator. Napoleon will destroy the sugars in your saison and farmhouse beers - even the ones in which most brewer's strains have no interest. Napoleon produces very dry, crisp beers with nice citrus aromas. Yeast settling times can be long, usually requiring filtration for bright beers.

TEMP: 65-78F(18-26C) // FLOCCULATION: LOW

WILDS & SOURS

F08 SOUR BATCH

Sour Batch is a blend of low attenuating Belgian Saison yeast, *Lactobacillus*, and two *Brettanomyces* yeast strains. This blend is great for emulating lambics, Flanders reds, sour farmhouse ales and any other brew you would like to funk up. Allow for a long conditioning period of at least 6 months to really let the brett strains shine.

TEMP: 68-76F(20-24C) // FLOCCULATION: LOW

W15 SUBURBAN BRETT

Suburban Brett is *Brettanomyces* yeast that works great as a secondary aging strain. It really shines when used in wood barrels and produces complex and balanced aromas of sour cherry and dried fruit.

TEMP: 64-74F(18-23C) // FLOCCULATION: LOW

W25 LACTO.BREVIS

This strain of *Lactobacillus Brevis* is extremely hop sensitive and should only be used in worts without hops. It is a great strain for souring wort in the kettle or fermenter prior to adding yeast for fermentation. For best performance, use inoculation rates of 0.1 - 1.0% by volume of wort.

TEMP: 85-100F(29-38C) // FLOCCULATION: LOW



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