

Winemaker's Dried & Liquid Yeast

Red Star freeze-dried yeast

Packaged in 5 gram foil sachets. Enough for 5 to 6 gallons of must \$0.85 each

Premier Red Classique (formerly known as Montrachet) (*Sacharomyces Cerevisiae*)

Guarantees a quick start of the fermentation. Good alcohol resistance (till 15% vol.) large temperature range (15°C to 35°C, 59°F to 95°F).

Ideal strain for big volumes of wine when looking for a secure fermentation. Yeast nutrient is recommended

Premier Blanc (*Saccharomyces Bayanus*)

Strong strain with a very high alcohol tolerance (>16% alc.) Used to avoid sluggish fermentation and to restart stuck ones with remaining residual sugars. Recommend for sparkling wines processed by traditional or Charmat methods

Cote Des Blanc (Epernay 2 - *Saccharomyces Cerevisiae*)

Fast fermenting strain that ensures a regular fermentation even at low temperature (12°C to 14°C, 53°F to 57°F). Alcohol tolerance: >14% alc. Allows an optimum aromatic expression for the production of wines derived from neutral grape cultivars.

Premier Cuvee (formerly known as Prise De Mousse) (*Saccharomyces Bayanus*)

The fastest, cleanest and most neutral fermenter. High tolerance to ethanol (till 18% alc.) and free sulphur dioxides. Performs well for restarting stuck fermentations.

Premier Rouge Red (*Saccharomyces Cerevisiae*)

Good alcohol resistance (till 15% alc.) Recommended for the vinifications of high quality red wines aged in oak barrels particularly Cabernet, Merlot, and Shiraz grape families and to all full bodied wines.

Lalvin freeze-dried wine yeast

packaged in 5 gram foil sachets. Enough for 5 to 6 gallons of must. \$1.05 each

71B-1122

For producing wines with a fruity aroma. Ideal for concentrates. 14% alcohol tolerance

K1-V1116

All purpose. For producing wines from fresh grapes and fruit. Over 18% alcohol tolerance

EC-1118

For producing all white wines, sparkling wines, ciders and to restart stuck fermentations. Over 18% alcohol tolerance

RC-212

For producing red wines of smooth character and rounded structure. 12% - 14% alcohol tolerance

ICV-D-47

For producing superior quality white wines. Ideal for dry and fruity white wines. Alcohol tolerance to 15%

QA23

An excellent choice for wine styles like Chardonnay, Sauvignon Blanc, Semillion, Chardone, Gewurtztraminer. Low nutrient and oxygen requirements, and it has been known to ferment juice at low temperatures (59°F) to dryness

BM 4x4

This strain can contribute to round mouth feel and stable color - with the capability to consistently complete fermentations in diverse and difficult conditions.

Cider Yeast - 5 gram satchets. \$3.99 each

SAFCIDER Selected in the champagne region this fructophilic strain is perfectly suited for all cider type productions even under difficult fermentation conditions

White Labs Liquid Yeast for Brewers & Winemakers

\$8.99 per tube or \$8.50 each for 2+

White labs yeast is tested to be over 95% viable, 100% free of wild yeast, aerobic bacteria & anaerobic bacteria. Each vial contains a "pint starter" of yeast & is designed to be added directly to 5 gallons of wort or must. The shelf life is a minimum of four months from the "Best Before" date on the vial, and if refrigerated will stay alive for over a year. Best results are found if used before the "Best Before" date.

Item #	Wine/Mead/Cider Yeast
WLP700	Sherry
WLP705	Sake
WLP715	Champagne
WLP718	Avize Wine
WLP720	Sweet Mead / Wine
WLP727	Chardonnay White Wine
WLP730	Steinberg / Geisenheim Wine
WLP735	French White Wine
WLP740	Merlot
WLP749	Assmanshausen Wine
WLP750	Fench Red Wine
WLP760	Cabernet Red Wine
WLP775	English Cider
WLP675	Malolactic Bacteria

Item #	Ale Yeast
WLP001	California Ale
WLP002	English Ale
WLP004	Irish Ale
WLP005	British Ale
WLP007	Dry English Ale
WLP008	East Coast Ale
WLP011	European Ale
WLP013	London Ale
WLP023	Burton Ale
WLP028	Edinburgh / Scottish Ale
WLP029	German Ale / Kolsch
WLP036	Dusseldorf Ale
WLP041	Pacific Ale
WLP051	California Ale V
WLP099	Super High Gravity

Item #	Specialty Ale Yeast
WLP300	Hefeweizen Ale
WLP320	American Hefeweizen Ale
WLP380	Hefeweizen IV Ale
WLP400	Belgian Wit Ale
WLP500	Trappist Ale
WLP530	Abbey Ale
WLP550	Belgian Ale
WLP565	Belgian Saison 1
WLP570	Belgian Golden Ale

Item #	Lager Yeast
WLP800	Pilsen Lager
WLP802	Czech Budejovice Lager
WLP810	San Francisco Lager
WLP820	Oktoberfest / Marzen Lager
WLP830	German Lager
WLP833	German Bock Lager
WLP838	Southern German Lager
WLP840	American Pilsner Lager
WLP862	Cry Havoc

Item #	Blended Ale Yeast
WLP060	American Ale Blend
WLP080	Cream Ale Blend
WLP568	Belgian Style Saison Blend
WLP575	Belgian Style Ale Blend

Item #	Brettanomyces & Bacteria
WLP630	Berliner Weisse Blend
WLP644	Sacchromyces Bruxlike Trois
WLP645	Brettanomyces clausenii
WLP648	Brettanomyces Bruxel
WLP650	Brettanomyces bruxellensis
WLP653	Brettanomyces lambicus
WLP655	Belgian Sour Mix 1
WLP670	American Farmhouse Blend
WLP672	LactoBacillusBrevis
WLP677	Lactobacillus Bacteria

Platinum Series Yeast Strains

White Labs releases 3 varieties of style specific strains every 2 months. Go to www.whitelabs.com for updates & descriptions of all the available strains.

<u>Item #</u>	<u>Yeast Strain</u>	<u>Item #</u>	<u>Yeast Strain</u>
WLP022	Essex Ale (Jan & Feb)	WLP006	Bedford British (July & Aug)
WLP510	Belgian Bastogne Ale (Jan & Feb)	WLP540	Abbey IV Ale (July & Aug)
WLP815	Belgian Lager (Jan & Feb)	WLP585	Belgian Saison III (July & Aug)
WLP009	Australian Ale (Mar & Apr)	WLP039	Nottingham Ale (Sept & Oct)
WLP351	Bavarian Weizen (Mar & Apr)	WLP665	Flemish Ale (Sept & Oct)
WLP860	Munich Helles (Mar & Apr)	WLP885	Zurich Lager (Sept & Oct)
WLP072	Fench Ale (May & June)	WLP037	Yorkshire Square (Nov & Dec)
WLP410	Belgian Wit II Ale (May & June)	WLP515	Antwerp Ale (Nov & Dec)
WLP644	Brettanomyces Bruxellensis Trois	WLP920	Old Bavarian Lager (Nov & Dec)

White Labs Nutrients

Servomyces Yeast Nutrient - \$2.99 each or \$14.99/6 capsules

Contains zinc, enables any yeast strain's ability to incorporate essential nutrients into its cellular structure. Good for beer, wine, mead or cider. Add at 10 min to end of boil or open capsuel & pour into fermenter at start of fermentation.

WLN1000 Yeast Nutrient - \$7.99

With amino acids to provide nitrogen from propagation

Brewer's Yeast (Dry)

Ales

Brewferm Blanche	12 grams	\$7.50
Coopers	7 grams	\$1.75
Muntons	6 grams	\$1.39
Muntons Gold	6 grams	\$3.19
Munich	11 grams	\$5.79
Munich Classic	11 grams	\$5.79
BRY-97	11 grams	\$4.79
Nottingham	11 grams	\$4.79
Windsor	11 grams	\$4.79
Belle Saison	11 grams	\$5.79
Abbaye	11 grams	\$5.79
Safale US-05 aka US-56	11.5 grams	\$4.00
Safale S-04 Whitbread	11.5 grams	\$4.00
Safbrew T-58	11.5 grams	\$2.50
Safbrew S-33	11.5 grams	\$2.50
Safbrew WB-06	11.5 grams	\$4.99

Lager

Brewferm Lager	12 grams	\$4.50
Saflager S-23	11.5 grams	\$5.99
Saflager W 34/70	11.5 grams	\$7.29
Saflager S-189	11.5 grams	\$7.59

Cider Yeast

SafCider	5 grams	\$3.99
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Yeast Starter	6 oz.	\$2.50
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High Alcohol Yeasts (Dry)

Red Star Distillers Active Dried Yeast (DADY) 1 lb / \$8.99

A superior, specially selected *Saccharomyces cerevisiae* strain noted for minimal lag phase and very high alcohol tolerance. High trehalose content ensures high alcohol tolerance, allowing for greater yields. Usage: 1-2 lbs per 1000 gallons mash. Produces 14%-22% alcohol. Requires yeast nutrient.

Alcotec 24 hr Turbo Yeast		\$7.99
Alcotec 48 hr Turbo Yeast		\$6.99
Fermfast 24 hr Turbo Yeast	260 grams	\$7.49
Fermfast 48 hr Turbo Yeast	243 grams	\$5.99
Fermfast Rum Turbo Yeast	107.5 grams	\$4.29
Fermfast Vodka Turbo Yeast	107.5 grams	\$5.99
Fermfast Whisky w/ enzyme	30 grams	\$4.29
Fermfast Fruit Turbo	120 grams	\$5.99