

# WHITE LABS BELGIAN YEAST DESCRIPTIONS



		Belgian Wit	Belgian Wit II Yeast	Trappist Ale Yeast	Belgian Bastogne Yea	Belgian Abbey Yeast	Belgian Ale Yeast	Belgian Saison I	Belgian Golden Ale	
Yeast Strain Number		WLP400	WLP410	WLP500	WLP510	WLP530	WLP550	WLP565	WLP570	
See Notes Below	Flocculation	High/Medium/Low	Low	Low-Medium	Low	Medium	Medium-High	Medium	Medium	Low
	Attenuation %	High/Medium/Low	High	High	Medium-High	Medium-High	Medium-High	High	Low-Medium <sup>1</sup>	Medium
	Alcohol Tolerance		Medium	Medium	High	High	High	High	Medium	High
	Temperature Range and resulting Flavor Profiles	High (75-85°F)	Fruity	Fruity	Fruity	Spicy	Spicy	Earthy	Earthy	Fruity
			Phenolic	Phenolic	Mod. Phenolic	Acidic	Phenolic	Phenolic	Peppery	Mod. Phenolic
		Medium (67-75°F)	Sulfur	Sulfur	Solvent	Solvent	Solvent	Solvent	Heavy Spice	Sulfur
			Tart	Peppery	Spicy	Spicy	Spicy	Fruity	Slight Earthy	Fruity
		Low (58-66°F)	Fruity	Light Phenol	Light Phenol	Acidic	Light Phenol	Phenolic	Phenolic	Phenolic
			Mod. Phenolic	Fruity	Fruity	Clean	Fruity	Sulfur	Spicy	Sulfur
			Bubble Gum	Tart	Clean	Clean	Peppery	Clean	Phenolic	Phenolic
Clove			Earthy	Balanced	Crisp	Spicy	Light Phenol	Slight Earthy	Spicy	
	Spicy	Clean & Crisp	Earthy	Light Phenol	Light Phenol	Spicy				
Beer Styles	Belgian Wit	★	★							
	Belgian Ale				★		★			
	Dubbel			★	★		★		★	
	Trippel			★	★	★	★		★	
	Spiced Ales	★	★			★	★	★		
	Wheat Ales	★	★							
	Grand Cru	★	★	★			★			
	Other High Gravity				★	★	★		★	
	Christmas Beers	★	★	★						
	Specialty Beers	★	★	★	★			★		
	Saisons						★	★	★	

**Notes:**

Flocculation	Low	Cloudy, dense yeast- filtration recommended	Attenuation %	Low	Less than 70%
	Medium	Hazy, clarifying agent recommended		Medium	70-80%
	High	Bright beer		High	80-90%

Alcohol Tolerance*	Low	Less than 5% ABV
	Medium	Less than 8% ABV
	High	Less than 11% ABV

(\*each tolerance can be increased with increased nutrient levels)

1- Belgian Saison yeast requires warm conditioning to obtain medium attenuation.

**Disclaimer** As with any process, these are recommendations. Actual brewhouse performance may vary according to procedures used and beer produced.