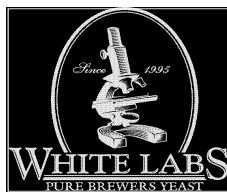


# WHITE LABS BELGIAN YEAST DESCRIPTIONS



See  
Notes  
Below

		Belgian Wit	Belgian Wit II Yeast	Trappist Ale Yeast	Belgian Abbey Yeast	Belgian Ale Yeast	Belgian Saison I	Belgian Golden Ale	
Yeast Strain Number		WLP400	WLP410	WLP500	WLP530	WLP550	WLP565	WLP570	
Flocculation	High/Medium/Low	Low	Low-Medium	Low	Medium-High	Medium	Medium	Low	
	Attenuation %	High	High	Medium-High	Medium-High	High	Low-Medium <sup>1</sup>	Medium	
	Alcohol Tolerance	Medium	Medium	High	High	High	Medium	High	
	Temperature Range and resulting Flavor Profiles	High (75-85°F)	Fruity	Fruity	Fruity	Spicy	Earthy	Earthy	Fruity
			Phenolic	Phenolic	Mod. Phenolic	Phenolic	Phenolic	Peppery	Mod. Phenolic
			Sulfur	Sulfur	Solvent	Solvent	Solvent	Heavy Spice	Sulfur
		Medium (67-75°F)	Tart	Peppery	Spicy	Spicy	Fruity	Slight Earthy	Fruity
			Fruity	Light Phenol	Light Phenol	Light Phenol	Phenolic	Phenolic	Phenolic
			Mod. Phenolic	Fruity	Fruity	Fruity	Sulfur	Spicy	Sulfur
		Low (58-66°F)	Bubble Gum	Tart	Clean	Peppery	Clean	Phenolic	Phenolic
			Clove	Earthy	Balanced	Spicy	Light Phenol	Slight Earthy	Spicy
		Spicy	Clean & Crisp	Earthy	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.