



IMPERIAL YEAST

PITCH RIGHT!

ALES

A01 HOUSE

The best of both worlds, House is clean and allows 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

A craft brewing standard, Flagship is a versatile strain loved for its extremely clean character. This strain performs well at standard ale temperatures, but 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 Pub a 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

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 but has no issues chomping on a hoppy double IPA.

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

A20 CITRUS

When you want to use Brett, but you don't. 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

Tartan is a traditional Scottish ale strain. While 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. To increase the ester profile, use this yeast at the top end of the temperature range.

TEMP: 65-70F, 18-21 // FLOCCULATION: MEDIUM

A38 JUICE

Juicy. Fruity. 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 it's parts. Keep an eye on this strain, it 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

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.

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

L13 GLOBAL

The world's most popular lager strain is ready for you. 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 lagering 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

A traditional Czechoslovakian lager strain, Urkel allows for a nice balance between hops and malt. This strain can be slightly sulphery during fermentation, but it cleans up during lagering. 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. Prost!

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

G02 KAISER

A traditional alt strain, Kaiser is ready to produce an array of German style beers. It 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 flocking 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

This is the strain for Belgian Wit style beers. Whiteout produces an excellent balance of spicy phenolic character and esters. Along with the necessary aromatics, this strain produces a significant amount of acidity which is perfect for wits and other light colored Belgian ales. Whiteout 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. Great for Belgian ales that need to be crystal clear without filtration.

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

B48 TRIPLE DOUBLE

Perfect for your classic abbey 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

B51 WORKHORSE

Saison? No problem. Belgian stout? Double yep. Workhorse performs in a wide variety of brews. Super clean, this fast-attenuating strain has good flocculation characteristics. High alcohol tolerance makes this a great option for big Belgian beers.

TEMP: 65-75F, 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 compliment complex maltiness.

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

B63 MONASTIC

This strain is a beautiful yeast for fermenting abbey ales, especially quads; high alcohol and dark Belgian beers. Monastic will produce beers with a high level of phenolic character and esters. It can be slow to begin fermentation but will easily dry out high gravity worts. This strain is a low flocking strain, so expect it to stay suspended for a long time.

TEMP: 68-78F, 20-26C // FLOCCULATION: MED-LOW

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. When all is said and done, 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 KIDZ

Sour Batch Kidz 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.

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



ORGANIC YEAST GROWN IN PORTLAND, OREGON
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