



White Labs wouldn't be here without our first yeast strain produced in San Diego in 1995, WLP001 California Ale Yeast®. This strain is a favorite in our collection and is used in some of the best beers around the world.

WLP001 is famous for its clean flavors and hardy fermentations and is known for its use in hoppy beers. It accentuates hop flavors and aromas and attenuates well, even for high gravity beers. A higher than average attenuation leads to drier beers as well as medium flocculation to leave a clean and crisp beer. With a healthy pitch of yeast, WLP001 is also quick at reabsorbing diacetyl.

This strain has the ability to be used in almost any style of ale ranging from IPA to porter and even kölsch, which makes it a great all-around house strain. Now in liquid and dry format.

STA1 QC Result: Negative

Type: Core

GMO: No

Available as:

Standard Liquid Culture

Organic Liquid Culture

Active Dry (gluten-free)

Attenuation: 73% - 85%
48 Hr Attenuation: ~ ≥ 50%

Flocculation: Medium

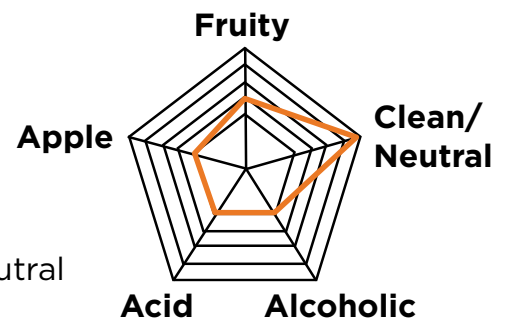
Alcohol tolerance: High (10-15%)

Recommended Fermentation Temperature:
64°F - 73°F
18°C - 23°C

Beer Style:

American IPA
American Wheat Beer
Barleywine
Blonde Ale
Brown Ale
California Common
Cider
Double IPA
Dry Mead
Imperial Stout
Old Ale
Pale Ale
Porter
Red Ale
Stout
Sweet Mead

Aroma: Clean neutral



*Disclaimer * Lag phase, total fermentation time, attenuation and flavor are dependent on pitch rate, yeast handling, fermentation temperature and nutritional quality of the wort*





WLP001 LIQUID YEAST



PurePitch® Next Generation offers a consistent cell concentration intended to pitch at 7.5 million cells/mL; a commercially recommended pitching rate to ensure a foolproof fermentation.

AVAILABLE IN

- ▶ **Pro: 1.75L and Nano Bundle**
- ▶ **Homebrew: 70mL**

USAGE RECOMMENDATIONS

- ▶ **1 Pro Pouch for 5hL**
- ▶ **1 Nano Bundle for 1hL**
- ▶ **1 Homebrew Pouch for 5 gallons (20L)**

SHELF LIFE AND STORAGE

Always store the yeast at temperatures between 36°F to 40°F (2°C–4°C) and follow the recommended best by dates for optimal performance, 5-7 months from QC clear.

Keep yeast in the refrigerator until needed. Remove yeast at least two hours before pitching, so the slurry can come close to room temperature. To inoculate, sanitize, twist cap, and pitch. An opened pouch, if refrigerated, can be used until its best by date.

DO NOT FREEZE

WLP001 DRY YEAST



White Labs Dry Yeast offers brewers a convenient and accessible new way to experience its best-selling yeast strain, WLP001 California Ale Yeast®, with the verifiable quality White Labs is known for.

AVAILABLE IN

- ▶ **Pro: 500g**
- ▶ **Homebrew: 11g**

USAGE RECOMMENDATIONS

- ▶ **1 Pro 500g for 5-10hL**
- ▶ **1 Homebrew 11g for 5 gallons (20L)**

SHELF LIFE AND STORAGE

All dry yeast should be stored refrigerated to maintain 36°F to 40°F (2°C–4°C) the appropriate shelf life. Dry yeast can be used up to the expiration date printed on the package, 2 years from production date.

Once a pack is opened, use the yeast as quickly as possible. An opened pack must be stored refrigerated and used within one week. A re-sealed vacuumed and refrigerated pack can be kept until the end of its shelf life.

DO NOT FREEZE

