

# Monastery Ale Yeast



**ATTENUATION :**  
75% - 80%

**FLOCCULATION :**  
Low to Medium

**ALCOHOL TOLERANCE :**  
High (10-15%)

**FERMENTATION  
TEMPERATURE :**  
65° - 72° F  
18° - 22° C

**STA1 :**  
Negative

 **BUY NOW**

**BUY ORGANIC NOW**

Sourced from a Belgian monastery, this strain is ideal for Belgian quads, tripels and dubbels due to its high alcohol tolerance. It produces characteristic notes of plum and cherry with a hint of bubble gum. Lower fermentation temperatures (65-67°F/18-19°C) result in less fruity and more earthy beers.

## [Pitch Rate Calculator](#)

[Curious about brewing with this strain? White Labs Brewing Co has the data you need!](#)

**Part No:** WLP500

**Part Name:** Monastery Ale Yeast

**Category:** Yeast

**Also Available in Organic:** Yes

**STA1 QC Result:** Negative

**Type:** Core

## SUGGESTED BEVERAGES & STYLES

Belgian Dark Strong Ale  
Belgian Dubbel  
Belgian Pale Ale  
Belgian Tripel  
Biere de Garde  
Cider