

Belgian Strong Ale Yeast



ATTENUATION :
78% - 85%

FLOCCULATION :
Medium

ALCOHOL TOLERANCE :
High (10-15%)

**FERMENTATION
TEMPERATURE :**
66° - 72° F
19° - 22° C

STA1 :
Positive

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From the Ardennes region of Belgium, this classic yeast strain produces moderate levels of ester and phenolic characters, often described as dried sage and black cracked pepper. High attenuation results in a dry finish ideal for high gravity beers. This strain is recommended for dark strong ales, abbey ales and seasonal specialties like Belgian holiday ales.

[Pitch Rate Calculator](#)

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

Part No: WLP545

Part Name: Belgian Strong Ale Yeast

Category: Yeast

Also Available in Organic: Yes

STA1 QC Result: Positive

Type: Core

SUGGESTED BEVERAGES & STYLES

Belgian Dark Strong Ale
Belgian Dubbel
Belgian Pale Ale
Belgian Tripel
Saison