



Doemens Yeast Bank and Microorganism Collection

January, 2024



Doemens Yeast Bank

Apart from the raw materials quality the yeast strain significantly affects the quality and the character of the final beer. Especially microbiological purity, consistent yeast quality and yeast vitality are essential parameters for quality management.

Whether for micro breweries or larger industrial breweries – with our long lasting experience in the field of pure culture yeast strains and yeast management we will assist you in finding the right yeast strain for especially your beer.

The Doemens collection of microorganisms comprises pure-cultures of more than 120 yeast varieties and further culture organisms such as lactic acid bacteria for biological acidification. We are also glad to offer you a storage possibility for your strain as a "Backup" and supply you with freshly grown cultures of your yeast in regular intervals.

Our customers may chose from following varieties of pure-culture strains:

- Bottom fermenting yeasts
Flocculating yeast, Non-flocculating yeast, Pressure fermentation yeast
- Top fermenting yeasts
Wheat beer yeast, Pressure fermentation yeast, Kölsch yeast, Ale and Stout yeast
- Lactic acid bacteria cultures
Lactobacillus delbrückii, Lactobacillus amylolyticus, more cultures upon request
- More strain cultures
Upon request

Price list

Pure culture from a pure strain 550 €

Yeasts

Liquid culture (0.5 l) * 142 €

Liquid culture (2.5 l) * 300 €

Slant agar culture 115 €

Freeze dried yeast
culture (1.0 g) 168 €

See page 3 for an overview of the dry yeast prices

Bacteria-
liquid culture (10 ml) 124 €

Bacteria-
liquid culture (0.5 l) 142 €

Bacteria culture on
slant agar 115 €

* Strain 400 + 30 €

All prices plus sales tax, packaging and shipping expenses. Changes in prices reserved.

The shipment of the cultures will be approx. two weeks after the order receipt as every culture is freshly propagated. Furthermore prior to sending the yeast is checked to ensure that there is no contamination in the pure culture.

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Doemens Dry Yeasts

Dry yeast is a good alternative for smaller breweries which do not have their own yeast propagation or for breweries that do not produce regularly. Ordering dry yeast is a good possibility to obtain yeast in a ready-to-use format, in a consistent quality and with good storage abilities.

Some strains of the Doemens Yeast strain Collection are now available in 500 g aluminium packs:

- **LalBrew Abbaye™** (PC 1)
This belgian brewing yeast is primarily for the production of belgian beer styles, like Dubbel, Trippel and Quads.
- **LalBrew Belle Saison™** (PC 1)
Low flocculation rate. During fermentation, cooling is not normally used, allowing temperature of fermentation to increase. Aroma is fruity, spicy and peppery due to ester and phenol production.
- **LalBrew BRY-97™** (PC 1)
A flocculent strain. The aroma is slightly estery, almost neutral.
- **LalBrew London™** (PC 1)
Selected from the Lallemand yeast culture library towards producing a range of English-style ales exhibiting clean, well-balanced aromatic profiles with moderate alcohol production.
- **LalBrew Nottingham™** (PC 1)
Quick start to fermentation in doing so the yeast reaches high attenuation rates. The aroma is slightly estery.
- **LalBrew Köln™** (PC2)
Ideal for brewing traditional Kölsch-style beers and other neutral ales. The neutral character of this strain accentuates delicate hop aromas while imparting subtle fruity esters.
- **LalBrew Farmhouse™** (PC 2)
Non-diastatic hybrid that has been selected to make saison-style and farmhouse style beers. The strain will not produce sulfurous off-flavors, therefore enhancing the saison yeast aroma characteristics. High Attenuation and Low Flocculation.
- **LalBrew New England™** (PC 2)
A ready-to-use dried strain of *Saccharomyces cerevisiae*, specially selected for its specific ability to allow hop flavors and aromas to remain prominent while also providing the fruity notes brewers seek when brewing "East Coast" style ales.
- **LalBrew Diamond™** (PC 2)
Bottom fermenting flocculating yeast with good sedimentation properties and a high attenuation degree. With its good fermentation properties and the well balanced aroma spectrum it is a popular and frequently used strain. During fermentation strain 308 produces SO₂ at high levels leading to a good flavour stability and a decreased beer aging.
- **LalBrew Verdant IPA™** (PC 2)
Prominent notes of apricot and undertones of tropical fruit and citrus merge seamlessly with hop aromas. With medium-high attenuation, the yeast leaves a soft and balanced malt profile.
- **LalBrew Voss™** (PC 2)
Fermentation temperature: very high optimal range of 35 - 40 °C (95 - 104 °F). The flavor profile is consistent across the entire temperature range: neutral with subtle fruity notes of orange and citrus. Flocculation is very high producing clear beers without filtration or use of process aids.
- **WildBrew Philly Sour™** (PC 2)
Unique species of *Lachancea*. It is a great choice for innovative, sessionable sour beers with refreshing acidity and notes of stone fruit. With high attenuation, high flocculation and good head retention, it is an ideal yeast for traditional styles such as Berliner Weisse, Gose, American Lambic and American Wild Ales; its resistance to hops make it perfect for Sour IPA's.
- **LalBrew Wit™** (PC 2)
The Doemens dried wheat beer yeast is a top fermenting yeast for the production of typical traditional Bavarian-style wheat beers with a well balanced fruity flavour.
- **LalBrew Munich Classic™** (PC 2)
This is a breed of strain 476. It has similar fermentation properties with a higher ester production which pronounces the fruity flavour of the beer (banana flavour).
- **LalBrew NovaLager™** (PC 3)
Neutral, bottom-fermenting lager yeast, fermenting between 10 and 20 °C, rapid fermentation with neutral character. Due to biotransformation intensive hopflavour and -taste.

PC 1: Price category 1 (500 g): 102 € | PC 2: Price category 1 (500 g): 129 € | PC 3: Price category 1 (500 g): 151 €

All prices plus applicable legal VAT and shipping, prices are valid from February 1st, 2023. The delivery time is approx. 3 days after receipt of the order.

Doemens List of Strains

All yeasts listed are available as agar slants and liquid cultures

Marked in bold: These yeasts are described below

STRAIN	YEAST TYP
Dry yeast	
308	Bottom fermenting flocculating yeast
433	Top fermenting flocculating yeast
Flocculating yeast (bottom fermenting)	
301	Flocculating yeast
302	Flocculating yeast
304	Flocculating yeast
308	Flocculating yeast
312	Flocculating yeast
313	Flocculating yeast
314	Flocculating yeast
316	Flocculating yeast
319	Flocculating yeast
320	Flocculating yeast
323	Flocculating yeast
326	Flocculating yeast
329	Flocculating yeast
330	Flocculating yeast
334	Flocculating yeast
342	Bottom fermenting yeast for Lager
344	Flocculating yeast
345	Flocculating yeast
346	Flocculating yeast
351	Flocculating yeast
352	Flocculating yeast
355	Flocculating yeast
363	Bottom fermenting yeast for Lager
364	Flocculating yeast
371	Flocculating yeast
375	Flocculating yeast
W 547	Flocculating yeast
W 548	Flocculating yeast
W 574	Flocculating yeast

STRAIN	YEAST TYP
Non-flocculating yeast (bottom fermenting)	
310	Non-flocculating yeast
314	Flocculating yeast
370	Flocculating yeast
W 521	Non-flocculating yeast
Pressure fermentation yeast (bottom fermenting)	
360	Pressure fermentation yeast
DGH	Pressure fermentation yeast
Wheat beer yeast (bavarian style)	
432	Wheat beer yeast
433	Flocculating wheat beer yeast
435	Wheat beer yeast
436	Wheat beer yeast
437	Wheat beer yeast
439	Wheat beer yeast
440	Wheat beer yeast
448	Wheat beer yeast
454	Wheat beer yeast
465	Wheat beer yeast
466	Wheat beer yeast
476	Wheat beer yeast
477	Wheat beer yeast
478	Wheat beer yeast
479	Wheat beer yeast
480	Wheat beer yeast
482	Wheat beer yeast

Doemens List of Strains

All yeasts listed are available as agar slants and liquid cultures

Marked in bold: These yeasts are described below

STRAIN	YEAST TYP
Kölsch yeast	
411	Top fermenting yeast for Kölsch and Altbier
403	Kölsch yeast
462	Kölsch yeast
468	Kölsch yeast
483	Top fermenting yeast for Kölsch and Altbier
484	Kölsch yeast
Kölsch	Kölsch yeast

Top fermenting yeast for pressure fermentation	
DGH-o	Top fermenting yeast for pressure fermentation

Altbier yeast	
411	Top fermenting yeast for Kölsch and Altbier
449	Altbier yeast
453	Altbier yeast
461	Altbier yeast
483	Top fermenting yeast for Kölsch and Altbier
486	Altbier yeast
487	Altbier yeast
489	Altbier yeast
Lower Rhine Ale	Altbier yeast

STRAIN	YEAST TYP
Ale and Stout yeast	
406	Ale yeast
438	Ale yeast
473	Top fermenting yeast for Ale and Stout
490	Top fermenting yeast for Ale and Stout
491	Top fermenting yeast for Ale and Stout
492	Top fermenting yeast for Ale and Stout
493	Ale yeast

Ale yeast	
European Ale	Ale yeast
British Ale	Ale yeast
English Ale	Ale yeast
South English Ale	Ale yeast
Hampshire Ale	Ale yeast
Reading Ale	Ale yeast
Wales Ale	Ale yeast
York Ale	Ale yeast
Irish Ale	Ale yeast
Scottish Ale	Ale yeast
American Ale	Ale yeast
Boston Ale	Ale yeast
Californian Ale	Ale yeast

Doemens List of Strains

All yeasts listed are available as agar slants and liquid cultures

Marked in bold: These yeasts are described below

STRAIN	YEAST TYP
Belgian yeast strains	
494	Trappist Yeast
495	Belgian Witbeer-Yeast
496	Lambic Yeast
Antwerper Ale	Belgian Ale yeast
Belgian Monastery	Belgian Ale yeast
Belgian Strong Beer Ale	Belgian Ale yeast
Belgian Tripel and Dubbel Yeast	Belgian Ale yeast
Flemish Monastery Ale	Belgian Ale yeast
Belgian Fruit Beer	Belgian Ale yeast
Walloon Ale	Belgian Ale yeast
Trappist Strong Beer	Belgian Ale yeast
Ultra Bock Yeast	Belgian Ale yeast
Brabantian Saison	Belgian Ale yeast
Frensh Saison	Belgian Ale yeast
Bière de Garde	Belgian Ale yeast
Tropical Fruit Ale	Belgian Ale yeast
Brettanomyces bruxellensis	Brettanomyces Yeast
Brettanomyces lambicus	Brettanomyces Yeast

STRAIN	YEAST TYP
Yeast for production of non-alcoholic Beer	
400	Yeast for production of non-alcoholic Beer
500	Yeast for production of non-alcoholic Beer
501	Yeast for production of non-alcoholic Beer

The Yeast strains for non-alcoholic beer are only sold in combination with consulting.

Top fermenting yeast	
O-57	Top fermenting yeast
H 04	Top fermenting yeast
W 557	Top fermenting yeast
W 572	Top fermenting yeast

FOR QUESTIONS OR ORDERS PLEASE CONTACT

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Brief description of yeast strains

Non-flocculating yeast

► Strain 310

Beers produced with Strain 310 are well balanced and the yeast reaches high attenuation levels. The produced fermentation by-products give the beers a soft and smooth character. This yeast is perfect for the production of beers with a high attenuation degree (light beers). Preferably low fermentation temperatures should be applied.

Flocculating yeast

► Strain 301

This yeast strain produces a balance flavour profile with the typical sulfite-yeasty note of Bavarian "Helles".

► Strain 308

Due to its well balanced flavour profile and the perfect fermentation properties this strain is ideal for the production of bottom fermented beers. The high SO₂ production compared to other strains has positive effects to the flavour stability of the produced beers. Thus it is perfectly suited for "Pilsener" beers.

► Strain 314

The strain 314 has perfect fermentation properties and results in a well-balanced slightly fruity flavour. In sensory evaluations the beers are noticed as light and fresh with notes of citrus, caramel, honey as well as cereals. This strain shows a high activity to metabolize hop Thiols. (see page 8-9). Dry hopped beers fermented with this strain a more intense fruit flavour.

► Strain 316

Due to its flavour profile this bottom-fermenting flocculent Strain is perfect for the production of smoked beers.

► Strain 320

This strain is perfectly suited for lower and moderate fermentation temperatures. The flavour profile of the beers is similar to beers produced with strain 308. Concerning the soft character of the produced beers this strain is very good for the production of the beer type "Munich Dark".

► Strain 329

The flavour properties of strain 329 are similar to strain 375. However its flocculation is weaker compared to strain 375.

► Strain 352

Strain 352 can be compared to strain 308. The yeast is suited for full-bodied beers and shows good clarifying properties.

► Strain 360

This Strain has a fast yeast growth, good pH-drop and reaches high attenuation levels. The beers produced with the strain show a good balanced flavour profile.

► Strain 375

Strain 375 is the most frequently used bottom fermenting yeast strain in Germany. It gives a balanced flavour in combination with good fermentation properties. Other yeast collections distribute it under a differing strain number. The technological properties are very similar to strain 308 however it has a lower SO₂ production.

► Stamm W547

The strain W547 has perfect fermentation properties and results in a well-balanced slightly fruity flavour. The yeast strain leads to high attenuated beers with sweet character and notes of vanilla and cereals. This strain shows a high activity to metabolize hop Thiols (see page 8-9). Dry hopped beers fermented with this strain show a more intense fruit flavour.

► Stamm W548

The strain W548 has perfect fermentation properties and results in a well-balanced slightly fruity flavour. The yeast strain leads to high attenuated beers with slightly sweet, fruity character with notes of caramel. This strain shows a high activity to metabolize hop Thiols (see page 8-9). Dry hopped beers fermented with this strain show a more intense fruit flavour.

The effects of yeast strains with β -lyase-activity in combination with hop varieties on the flavour profile of beer

Abstract of the master thesis, Theresa Nina Zimmer, Mai 2019

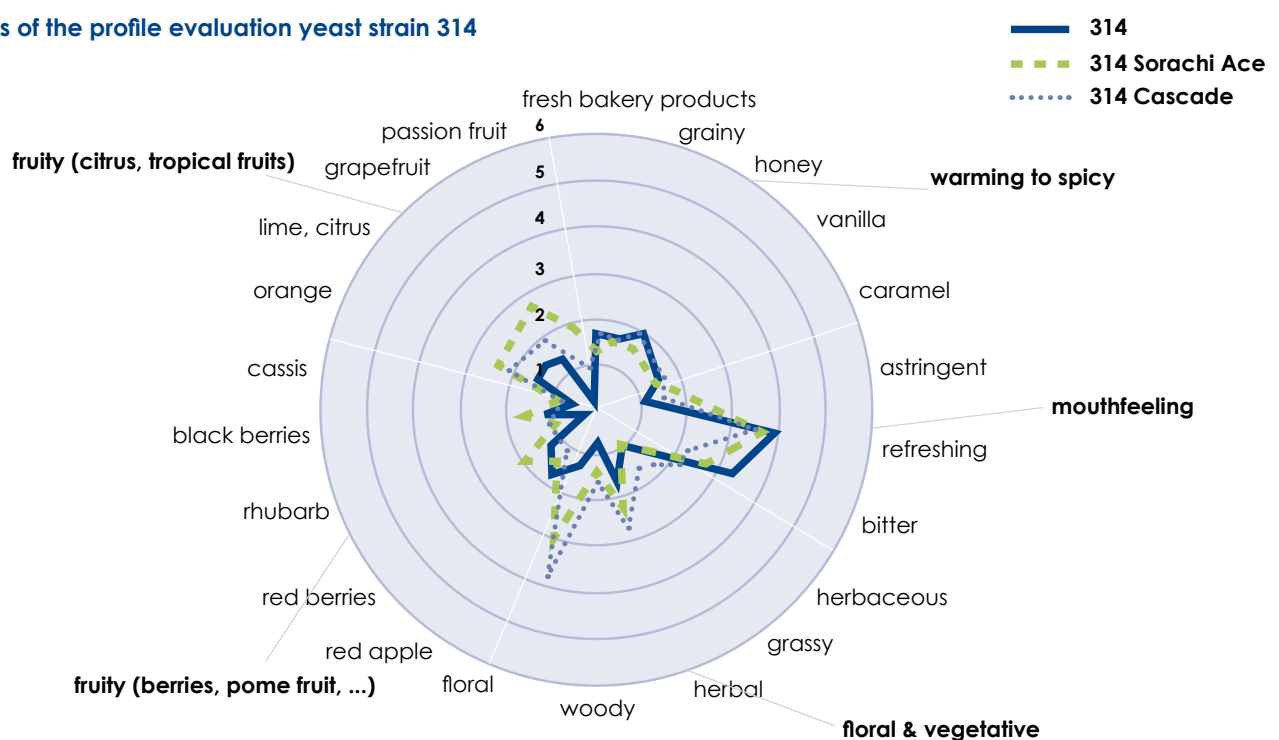
In the present work, the β -lyase-active bottom fermenting yeasts of Doemens Yeastbank (Gräfelting, Germany) were identified and beer aroma profiles of the selected β -lyase-active strains in combination with the hop varieties Cascade and Sorachi Ace were developed.

The selection of β -lyase-active yeast strains was carried out by the use of a selective nutrient agar developed by Belda et al. (2016). The yeast strains 314, 370, W547, W548 and W574 which showed high β -lyase activity, laboratory trials were carried out. The sensory evaluation of the fermented beers confirmed that bottom fermenting yeast strains produce specific aroma compounds. In the following step fermenting trials with the yeast strains **314**, **W547** and **W548** in combination with late hopping of the hop varieties Cascade and Sorachi Ace were carried out for sensory evaluation. These hop varieties are known to contain certain amounts of volatile polyfunctional thiols and their precursors. These volatile thiols like 3-mercaptohexan-1-ol (3MH), 3-mer-

captohexylacetate (3MHA) or 4-mercapto-4-methyl-2-pentanone (4MMP) generate fruity beer aroma profiles with flavours like citrus, grapefruit, rhubarb, passion fruit or cassis. In combination with Sorachi Ace, strain **W547** produces citrus flavours while **W548** releases significant perceptible notes of grapefruit. In combination with Cascade the three yeast strains **314**, **W547** and **W548** release 3MHA and 3MHA with flavours of passion fruit, grapefruit and citrus. Significant notes of red berries are perceived in beers fermented with the yeasts **W547** and **W548** hopped with Cascade. The results of the sensory tests, show that these yeast strains are able to produce aromatic perceptible substances through enzyme activity of β -lyase (see graphs page 9). The potential of bottom fermenting yeast strains producing fruity flavours offers great opportunities to develop new beer types within German purity law.

Literature: I. Belda et al., International Journal of Food Microbiology 2016, 225, 1

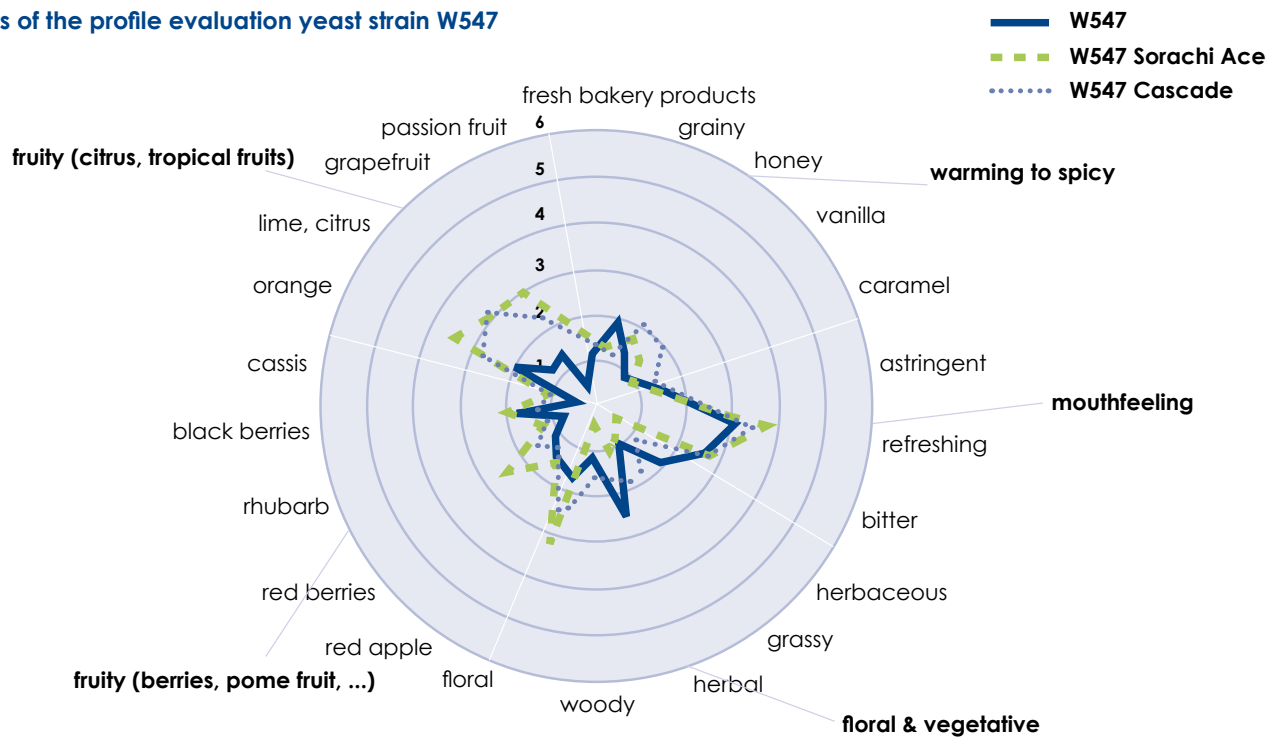
Results of the profile evaluation yeast strain 314



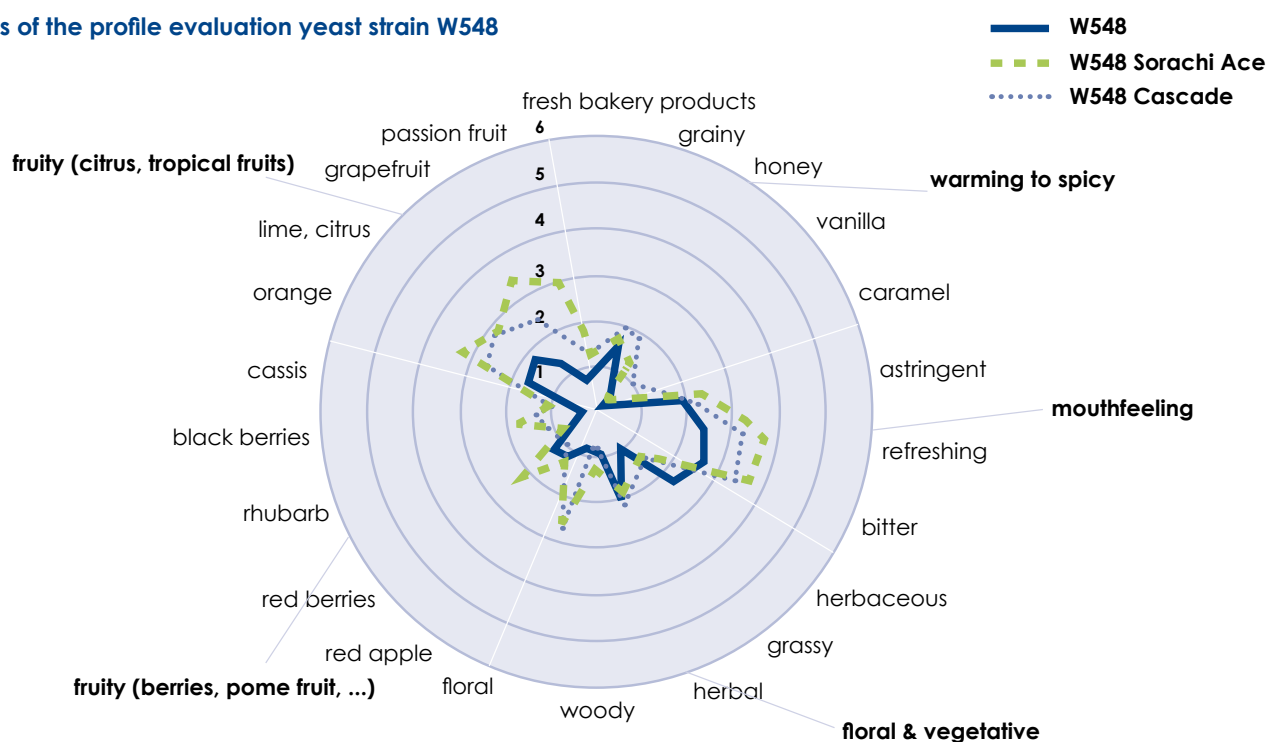
The effects of yeast strains with β -lyase-activity in combination with hop varieties on the flavour profile of beer

Abstract of the master thesis, Theresa Nina Zimmer, Mai 2019

Results of the profile evaluation yeast strain W547



Results of the profile evaluation yeast strain W548





Brief description of yeast strains

Bavarian wheat beer yeast

► Strain 433

The strain 433 is a top fermenting yeast, the produced beers show a fine yeast note and a more neutral fruit flavour profile.

► Strain 439

The strain 439 produces a balanced clove and banana flavour, with a hint of other fruit notes. The aroma intensity of this strain is located between the strains 476 and 479.

► Stamm 465

The strain produces a balanced clove and banana flavour, plus notes of other fruits like cherries and peaches. The produced beers show a balanced and aromatic flavour profile. The pH drops during fermentation till pH 3,8.

► Strain 476

The strain 476 produces a balanced flavour profile with notes of clove and banana. The produced beers show the balanced and typical aromatic taste of Bavarian wheat beers. Due to its good fermentation properties (high yeast growth and fermentation) this strain is the most frequently used Bavarian wheat beer strain. Other yeast collections provide it under a different name.

► Strain 479

This is a breed of strain 476. It has similar fermentation properties with a higher ester production which pronounces the fruity flavour of the beer (banana flavour).

Kölsch yeast

► Strain 462

This strain gives the beer a typical fruity Kölsch character. Due to its good alcohol tolerance alcohol value till 16 ABV are possible.

► Strain 484

This strain produces the typical, light fruity Kölsch flavour. The strain shows a high fermentation speed in combination with very good attenuation degrees.

Alt yeast

► Strain 461

This typical Alt beer Strain produces beers with slightly fruity top fermenting character.

Ale Yeast

► Strain W 557

The produced beers show a fruity flavour profile with notes of apricots and mandarin. The strain fits perfect for the production of fruity Kölsch and American Wheat. This Yeast has a high yeast growth and forms a compact yeast layer on the top of the green beer.

Belgian Yeast

► Strain 494

This typical trappist strain produces a flavour with a tart, phenolic and estery flavour profile with notes of wine and clove.

► Strain 495

The Belgian witbeer strain 495 ends in beer with well-balanced flavour with fruit notes of peaches and citrus fruits.

► Strain 496

This yeast strain reaches high attenuation values and produces smooth flavour of horse blanket and chewing gum with smoky phenolic notes.

Brief description of yeast strains

Special top-fermenting yeast strains

► Lower Rhine Ale Yeast

This strain produces less ester flavour. By variation of the fermentation temperature the flavour spectrum of the beer can be influenced.

- Cold fermentation temperature lead to lager beer character including SO₂.
- Higher fermentation temperature can cause more fruity beers.

Because of the non-flocculent character of yeast the beer matures rapidly as well at cold temperatures.

Fermentation temperatures: 13-20 °C

Alcohol tolerance: high/ circa 11 Vol.-% possible

Beer styles: Alt-beer, Kölsch, Berliner Weisse, American wheat or rye Beer, Bière de Garde

► Kölsch Yeast

This is a yeast strain for the production of Kölsch or beers with Kölsch-like character. The Kölsch Yeast produces tender fruity and wine like flavours. The fruit flavours get stronger with higher fermentations temperatures. Also at lower temperatures this strain ferments well and causes lager beer like flavours.

Fermentation temperatures: 13-21 °C

Alcohol tolerance: circa 10 Vol.-% possible

Beer styles: Kölsch, Alt, Berliner Weisse, American wheat or rye Beer, Bière de Garde, spice and herb beers

► European Ale Yeast

Beers produced with this strain show a tender fruity character with low ester amount.

Fermentation temperatures: 16-22 °C

Alcohol tolerance: circa 10 Vol.-% possible

Beer styles: Alt-beer, baltic Porter, Southern English Brown Ale, Sweet Stout

► British Ale Yeast

The produced beers show a dry, crisp, slightly sour and balanced character with fruity note. The neutral character of the beer allows malt and hop flavours to dominate.

Fermentation temperatures: 18-22 °C

Alcohol tolerance: high/ circa 11 Vol.-% possible

Beer styles: Blond Ale, English Barleywine, different Scottish beer styles

► English Ale Yeast

This yeast originates from a traditional London brewery with strong malt and hop flavours in beer. The produced beers get a smooth, fruity, lightly sweet and balanced character.

Fermentation temperatures: 18-23 °C

Alcohol tolerance: circa 10 Vol.-% possible

Beer styles: American Amber Ale, English Barleywine and IPA, Scottish beer styles, Bitter, Sweet Stout

► South English Ale Yeast

The beer produced with this strain show a crisp, slightly fruity and mineral character with a dry finish. Mostly this yeast is used for beers with high extract and high attenuations limits. Could be used for High Gravity brewing.

Fermentation temperatures: 15-22 °C

Alcohol tolerance: high/ circa 10 Vol.-% possible

Beer styles: Ale, Stout, Porter, English Barleywine, Russian Imperial Stout



Brief description of yeast strains

► Hampshire Ale Yeast

The Hampshire Ale yeast has a unique fermentation and leads to fruity estery beers with a complex malt note. The clearing is due to the high flocculation very good. Diacetyl reduction is finished after fermentation.

Fermentation temperatures: 18-23 °C

Alcohol tolerance: high/ circa 10 Vol.-% possible

Beer styles: American IPA and Stout, Fruit Beer, Mild, Southern English Brown

► Reading Ale Yeast

The produced beers get a rich and complex profile and show slight malty character with a fine fruit and ester notes. Perfect yeast for the production of classic British Bitter.

Fermentation temperatures: 16-22 °C

Alcohol tolerance: circa 10 Vol.-% possible

Beer styles: All English Bitters, Porter, Stout, Alt beer

► Wales Ale Yeast

The beers produced with this yeast show the typical character of British and Canadian Ales. Good flocculation.

Fermentation temperatures: 17-24 °C

Alcohol tolerance: circa 10 Vol.-% possible

Beer styles: English Barleywine and IPA, Irish Red Ale, Northern English Brown Ale, Bitter, Stout, Porter

► York Ale Yeast

This strain produces ales with a full malt flavour and character, but finishes dry with moderate nutty and stone-fruit esters.

Fermentation temperatures: 18-22 °C

Alcohol tolerance: circa 9 Vol.-% possible

Beer styles: English IPA, Oatmeal Stout, Southern English Brown, all Bitter Types, Sweet Stout

► Irish Ale Yeast

This yeast is able to ferment wort with a high roast malt amount.

- Lower fermentation temperatures lead to dry and crisp beers.
- Higher fermentation temperatures lead to complex beers with a strong fruit note.

Temperatures above 18 °C cause a strong ester production. The flocculation of this strain is low to moderate.

Fermentation temperatures: 16-22 °C

Alcohol tolerance: high/ circa 10 Vol.-% possible

Beer styles: Typical Irish and Scottish beer styles, Imperial IPA, American Barleywine

► Scottish Ale Yeast

The beers produced with this strain show the character of typical Scottish Ales. The ester production is higher at higher fermentation temperatures.

Fermentation temperatures: 13-24 °C

Alcohol tolerance: high/ circa 12 Vol.-% possible

Beer styles: Typical Scottish Ales, Baltic Porter, Imperial IPA, Old Ale, smoked beer, Russian Imperial Stout



Brief description of yeast strains

► American Ale Yeast

This yeast strain produces clear and fresh beers with a low fruit note and a mild ester amount. At lower fermentation temperatures between 15 -19 °C the yeast strain produces a light citrus flavour. Because of its behavior the strain is versatile used for beer styles with strong malt and hop character. The yeast has a weak flocculation which increases with the increase of dark malt.

Fermentation temperatures: 15-22 °C

Alcohol tolerance: high/ circa 10 Vol.-% possible

Beer styles: Typical American Ale and Stout, Indian Pale Ale, American Barleywine, various beer styles with spices.

► Boston Ale Yeast

This yeast strain fits perfect to produce american style ales. The produced beers show a soften and clean flavour profile with slightly notes of nuts and a tart finish. If fermented with higher temperature the beers got a rich fruityness. If fermentet at lower temperatures the beer show a light citrus flavour. The strain shows a very good flocculation.

Fermentation temperatures: 15-22 °C

Alcohol tolerance: high/ circa 10 Vol.-% possible

Beer styles: American Amber Ale, American Brown Ale, American IPA, American Pale Ale, American Stout, Blonde Ale, Fruit beer, Imperial IPA, Wood Aged Ales

► Californian Ale Yeast

Due to the clean flavour profile this yeast is perfect to produce various Ale styles.

Fermentation temperatures: 15-22 °C

Alcohol tolerance: high/ circa 10 Vol.-% possible

Beer styles: American Amber Ale, American Brown Ale, American IPA, American Pale Ale, American Stout, Blonde Ale, Fruchtbier, Imperial IPA, Wood Aged Ales

► Seattle Ale Yeast

This strain with origin in the Northwest of USA results in beers with malty and mild fruity flavour profile.

Fermentation temperatures: 18 -24 °C

Alcohol tolerance: approximately 10 Vol.-%

Beer styles: American Ale Styles, American Wheat or Rye Beer, Blonde Ale, Fruit Beer, Imperial IPA, Spice, Herb and Vegetable Beer, Sweet Stout.

► Antwerper Ale Yeast

The produced beers show the typical well balanced rounded flavour of beers in the region around Antwerpen in the east Flanderns.

Fermentation temperatures: 20-26 °C

Alcohol tolerance: circa 9 Vol.-% possible

Beer styles: Belgian Dubbel, Tripel, special beer, strong beer, Belgian Pale Ale, Flemish Brown Beer

► Belgian Monastery Ale Yeast

This top fermenting Belgian yeast produces estery beer with a great complexity. Due to its high alcohol tolerance the yeast could be used for High-Gravity brewing.

Fermentation temperatures: 20-24 °C

Alcohol tolerance: circa 9 Vol.-% possible

Beer styles: Belgian Dubbel, Tripel, special beer, dark strong beer, Christmas and winter special spice beer, Belgian Witbier



Brief description of yeast strains

► Belgian Strong Beer Ale Yeast

This yeast produces a robust flavour profile with fruity nose and palate and a dry, slightly tart finish. Due to its high alcohol tolerance the yeast is commonly used for Belgian strong beer. CO₂ production after filling and at cold storage temperature is possible.

Fermentation temperatures: 18-27 °C

Alcohol tolerance: circa 12-13 Vol.-% possible

Beer styles: Belgian Tripel, special beer, blond Ales, Bière de Garde, Christmas and winter special spice beer

► Belgian Tripel and Dubbel Yeast

This strain produces beers with spicy phenolic character and lower ester amount. Like the Trappist Strong Ale strain this strain reduces phenols during maturation. Sometimes this yeast is used in a mixture with lactic acid bacteria.

Fermentation temperatures: 16-24 °C

Alcohol tolerance: circa 12 Vol.-% possible

Beer styles: Belgian Dubbel, Tripel, spice beers, Witbiere

► Flemish Monastery Ale Yeast

This strong beer yeast produces slightly fruity and dry beers with low ester note.

Fermentation temperatures: 18-24 °C

Alcohol tolerance: circa 12 Vol.-% possible

Beer styles: Belgian special beer and dark as well blond strong beer, Belgian Paleale, Bière de Garde, Russian Imperial Stout, strong Scottish Ale, American Barleywine

► Belgian Fruit Beer Yeast

This yeast strain is perfect for the production of Belgian Fruit Beer, Belgian Witbier and Grand cru. The produced beers show a phenolic, estery character with a fruit note on the top.

Fermentation temperatures: 17-24 °C

Alcohol tolerance: circa 12 Vol.-% possible

Beer styles: Belgian special beer and Witbiere

► Walloon Ale Yeast

A typical Belgian beer yeast with mild fruit flavours, complex spice notes and phenolic flavours. The phenol production increases with higher fermentation temperatures.

Fermentation temperatures: 18-29 °C

Alcohol tolerance: circa 12 Vol.-% possible

Beer styles: Belgian Dubbel, Tripel, special beers and strong beers

► Trappist Strong Beer Yeast

The produced beers show a intensive ester and phenol flavour with complex fruitiness. This strain produces compared to other Trappist yeast strains a lower amount of banana and chewing gum flavour. The phenol and ester production depends highly on the fermentation temperature. This strain tends to reduce the phenol amount during maturation and storage.

Fermentation temperatures: 18-25 °C

Alcohol tolerance: circa 14 Vol.-% possible

Beer style: Belgian Dubbel, Tripel, special beer, strong beer, Trappist, Bière de Garde

Brief description of yeast strains

► Ultra Bock Yeast

This over-attenuating Yeast has an alcohol tolerance till 25 % ABV. Such high Alcohol contents could be reached under special fermentation conditions. The estery fruit aroma get more intensive with higher degrees Plato.

Fermentation temperatures: 18-25 °C

Alcohol tolerance: circa 20 Vol.-% possible

Beer style: Belgian Dubbel, Tripel, special beer, strong beer, Trappist

► Brabantian Saison Ale

Typical Belgian farmhouse ale yeast with spicy and complex flavour profile. Produced beers show a strong tart and dry palate with chewing gum flavours and a mild fruit note. The fermentation starts rapidly and vigorous. If the fermentation sticks give time and warmer temperatures and it will start again.

Fermentation temperatures: 21-35 °C

Alcohol tolerance: circa 12 Vol.-% possible

Beer style: Saison

► French Saison Yeast

Various styles, like Saison, farmhouse ales and other Belgian styles could be produced with this yeast. The produced beers show a strong ester flavour with notes of pepper, spices and citrus.

Fermentation temperatures: 18-25 °C

Alcohol tolerance: circa 12 Vol.-% possible

Beer style: Belgian Golden Ales, Belgian golden and dark strong beers, Belgian special beers, Bière de Garde, Saison

► Bière de Garde Yeast

This strain has a high alcohol tolerance and produces complex and good balanced Belgian Abbey beers. Banana- and Fruit-Esters on top of a mild phenolic Profile with a tart hint.

Fermentation temperatures: 18-27 °C

Alcohol tolerance: circa 12 Vol.-% possible

Beer style: Belgian Dubbel, Tripel, special beer, golden strong beer, Bière da Garde, Witbier

► Tropical Fruit Ale

This Saccharomyces yeast strain is in Belgium commonly used in mixtures with other Saccharomyces strains and lactic acid bacteria for the production of Lambic and Geuze. Classic Porter are produced with this strain in England. The beers produced with Tropical Fruit Ale have a smooth character with fine notes of tropical fruits and pineapple.

Fermentation temperatures: 15-24 °C

Alcohol tolerance: circa 12 Vol.-% possible

Beer styles: Lambic, Fruit Lambic, Geuze, Flanders Red Ale

► Brettanomyces bruxellensis

This Non-Saccharomyces yeast strain is in Belgium commonly used in mixtures with Saccharomyces strains and lactic acid bacteria for the production of Lambic and Geuze. Classic Porter are produced with this strain in England. Brettanomyces bruxellensis ferments best in worts with lower pH after the start of primary fermentation. The beer produced with Brettanomyces bruxellensis needs a maturation period of 3-6 month to develop the fully flavour profile.

Fermentation temperatures: 15-24 °C

Alcohol tolerance: circa 12 Vol.-% possible

Beer styles: Lambic, Fruit Lambic, Geuze, Flanders Red Ale

► Brettanomyces lambicus

This wild yeast strain was isolated out of a Lambic. The flavour profile of the produced beer show cherry cake flavour with typical Brett notes. For the typical flavour the yeast needs 3-4 month.

Fermentation temperatures: 15-24 °C

Alcohol tolerance: circa 12 Vol.-% possible

Beer styles: Lambic, Fruit Lambic, Geuze, Flanders Red Ale, Geuze, Lambic

General terms and conditions

Yeast Bank at Doemens Academy GmbH

1. PURPOSE AND SCOPE OF THE TERMS AND CONDITIONS

- 1.1. The purpose of the general terms and conditions offered by Doemens Academy GmbH (hereinafter Doemens) is to regulate the provisions of contracts for utilizing services offered by Doemens.
- 1.2. Deliveries, services and offers from Doemens are based exclusively on these general terms and conditions. The terms and conditions of the client will not in any case be recognized by Doemens. This applies even if Doemens is aware of the client's terms and conditions or if Doemens does not explicitly reject their validity. Only if Doemens has explicitly agreed to their validity in writing, will they be recognized by Doemens as applicable.

2. IMPLEMENTATION OF THE CONTRACT

- 2.1. By sending a notification to Doemens for use of its services or by clicking the basket button on the homepage www.doemens.org, the client thus enters into a binding agreement with Doemens. This declaration shall constitute an offer by the client to enter a contract with Doemens for services to be rendered. By clicking the Conditions button on the homepage www.doemens.org or by delivery of the relevant message to Doemens, the client agrees to these terms and conditions for the provision of service by Doemens. The contract becomes valid with acceptance and written notification by Doemens. Confirmation of acceptance in writing or by telecommunication in writing from Doemens constitutes conclusion of a contract with Doemens.
- 2.2. Each client will be sent the necessary information about the service to be performed by post or email in a timely manner.
- 2.3. When registering, the client is required to provide all the necessary data, that is, to enter and thereby supply truthful and accurate information for executing the order in the respective fields, which are labeled as such ("mandatory" or "required"), on the contract forms. If this information changes, the client is obliged to communicate these changes to Doemens immediately.
- 2.4. If the client omits mandatory or required information according to section 2.3 or originally provides incorrect data, Doemens can withdraw from the contract, insofar as one has already been concluded. Withdrawal may be delivered in writing or by telecommunication in writing.
- 2.5. If an address to an e-mail account is provided, the client must ensure that it is accessible from the time it is given, so that the client is not prevented from receiving e-mail messages due to forwarding, deactivation or exceeding the capacity of the e-mail account.

- 2.6. It will be assumed that the data provided are inaccurate, if an e-mail addressed to a client is returned three times in succession or services cannot be rendered due to an erroneous address.

3. RETURN COSTS DUE TO EXERCISING THE RIGHT OF WITHDRAWAL

It is the obligation of the client to bear the cost incurred as a result of the return process, should the client decide to exercise the right of withdrawal from the contract. Please refer to our cancellation policy for further information.

4. PAYMENT

- 4.1. Prices listed for services apply solely to the scope of the service provided as described and do not include VAT. Additional services are not included in the prices listed.
- 4.2. Should the services not be rendered by Doemens within four months of contract conclusion, Doemens reserves the right to make price adjustments based on the price list which is valid at the time of contract fulfillment. A price increase by Doemens is only justified if the costs for Doemens, in particular special lecturer fees, staff costs, etc., have increased compared to the time of contract conclusion. A price increase for the purpose of increasing profits is not permitted. Should the price increase exceed the cost of living by more than 5%, Doemens may withdraw from the contract.
- 4.3. The client receives an invoice and payment is due within 30 days of the date of the invoice. Payment is to be accomplished by bank transfer, unless otherwise agreed. A payment shall be deemed complete when Doemens has the sum at its disposal. In case of a bank transfer, the timeliness of the credit is determined by when the payment is credited to Doemens' account.

5. WARRANTY

The warranty is based on the statutory provisions. This warranty does not apply and is not valid if used goods are the subject of the purchase agreement, and the purchaser is not the intended consumer of these goods. If the client is a consumer, the warranty for the purchase of used items is limited to one year. This exclusion does not apply to claims for damages from liability for defects which are based on a grossly negligent or intentional breach of duties by Doemens, by its agents or its legal representatives or as the result of bodily harm. Section 7 of these terms and conditions shall remain unaffected by this disclaimer.

General terms and conditions

Yeast Bank at Doemens Academy GmbH

6. COPYRIGHT AND COPYRIGHT PROTECTION

All files and documents Doemens makes available to a client in writing or online are intended only for the personal use of the client. All rights, including the translation, reprinting or reproduction of any of these documents or files or parts thereof are reserved by Doemens. No part of the files or documents may be reproduced, processed particularly using electronic systems, copied, distributed or used for internal or external renderings without the express written permission of Doemens – not even for the purpose of teaching. The documents referred to here include all of the electronic intellectual property/products, learning systems or other educational data saved on an electronic storage device or made available on the Internet by Doemens to the client. Software provided to the client by Doemens may not be copied, reproduced, reverse engineered or further developed without the prior written permission of Doemens.

7. LIABILITY

If damages are incurred by the client in association with services offered by Doemens, either through Doemens or those acting on its behalf, the following shall apply:

- 7.1. In the case of intent or gross negligence or with the assumption of a guarantee, liability is unlimited. The same applies in the case of minor negligence for injuries to life, limb or health.
- 7.2. In the case of a negligent breach of contractual obligations, liability is limited to material damage and financial loss shall be limited in its amount to foreseeable, typically occurring damages. A fundamental contractual obligation as defined above is one whose fulfillment the proper execution of the contract makes possible in the first place and on whose observance the client regularly relies and may rely.
- 7.3. Irrespective of the legal grounds, any further liability for damages shall be excluded.
- 7.4. None of the above shall entail a shift in the burden of proof to the detriment of the client.

8 FURTHER PROVISIONS

- 8.1. Supplementary agreements must be in writing.
- 8.2. Should the client be a merchant, a legal entity under public law or a separate estate under public law, the sole jurisdiction for all disputes is Munich. Only the laws of Federal Republic of Germany are valid with the exclusion of those stipulated by the UN Sales Convention.
- 8.3. Where personal data is stored or otherwise processed, Doemens will comply with data protection laws. Doemens in particular will conform to the directives of the client and take the necessary technical and organizational measures to safeguard the data against misuse. Client data are stored on servers at Doemens.
- 8.4. Should a provision in these terms and conditions be or become invalid, this shall not affect the validity of any of the remaining provisions. The provision shall be replaced by a provision permissible under the law and one that is closest to the spirit and purpose of the original, invalid clause in its content concerning commercial activity.
- 8.5. This document is a translation from the original German, which the client may obtain from Doemens upon request. If the English translation should conflict with meaning of the original German in any way, the German version takes precedence.

As per October 2018

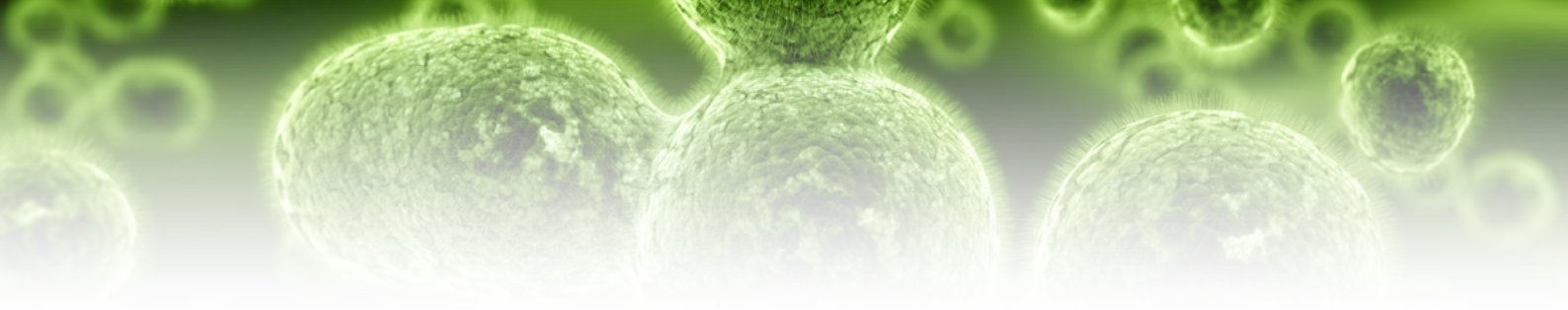
QUERIES AND ORDERS

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NOTES

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