

The Most Advanced Dry Yeast
For Quality Beer.



WLP001

CALIFORNIA
ALE YEAST



Verified Quality: As an industry leader in yeast quality, we apply the same rigorous standards to every culture, no matter the format. Our proprietary qPCR methods offer higher detection limits and ensure confidence in every batch.



More Choice. More Flexibility: White Labs dry yeast gives brewers another convenient option in the toolbox—whether you're building a recipe, scaling production, or just need something reliable on hand.



Reliable when it matters most: With its extended shelf life, dry yeast is a dependable safety net that keeps brew days running smoothly, even when plans change.

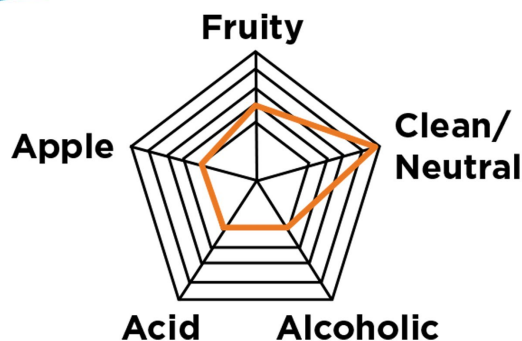
WLP001 is famous for its clean flavors and hardy fermentations and is known for its use in hoppy beers. It accentuates hop flavors and aromas and attenuates well, even for high-gravity beers. A higher-than-average attenuation leads to drier beers as well as medium flocculation to leave a clean and crisp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



Available Wherever You Brew: When importing liquid yeast isn't practical, our dry format provides a simpler, more economical alternative—expanding access to White Labs quality globally.



More White Labs, Coming Soon: We're expanding the lineup. Look for additional White Labs dry yeast strains launching in 2026, giving you even more access to the yeasts you love.



Attenuation: 73% - 85%

Flocculation: Medium

Alcohol Tolerance: High (10-15%)

Recommended Fermentation Temperature:

64°F – 73°F

18°C – 23°C

Aroma: Clean, neutral

STA1 QC Result: Negative

GMO: No

Available in

▶ 11g

▶ 500g