

The Most Advanced Dry Yeast
For Quality Beer.



WLP079 Suava 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.

WLP079 Suava Ale Yeast is an experimental *S. cerevisiae* strain born out of a collaboration between Escarpment Labs, Lallemend Brewing, and White Labs with the goal of bringing brewers another high quality solution for hop forward styles.

This strain was selected and refined to deliver exceptionally balanced thiol expression. With vibrant notes of white grape, blackcurrant, and tropical fruits and consistent fermentation performance, WLP079 is an ideal choice for brewers seeking to effectively enhance hop-forward styles through biotransformation.

WLP079 is non-GMO and haze positive, has medium to high attenuation and low flocculation character, and can complete fermentation in 6-10 days depending on temperature.

Attenuation: 72% - 82%

Flocculation: Low

Alcohol Tolerance: Medium-High (8-12%)

Recommended Fermentation Temperature:

75°F – 86°F

24°C – 30°C

Aroma: White Grape, Blackcurrant, Tropical

STA1 QC Result: Negative

GMO: No

Available in

- ▶ 11g
- ▶ 500g



Available Wherever You Brew



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.

SELECTED BY



ESCARPMENT
LABORATORIES