



	Ale Belge, Double, Trippe	Lager / Pils	Ale côté Ouest américaine	Saison	Weizen / Blanche allemande	Ale Kôlsch	Ale anglais	Blanche belge / Wit	Ale haute performance	NEIPA, Hazy	Thermotolerant / Ferment. rapide	Bière bas d'alcool	IPA	Forte teneur en alcool	Refermentation	Sour / Bière acide
<b>LALLEMAND</b> LALLEMAND BREWING	Abbaye™			✓							✓					✓
	Belle Saison™ (d)			✓												
	BRY-97™						✓							✓		
	CBC-1™ (M-)															✓
	Diamond™	✓														
	Farmhouse™			✓												
	Lona™ (M-)													✓		
	Munich Classic™							✓								
	New England™									✓						
	Nottingham™	✓				✓	✓	✓			✓				✓	✓
	Novalager™	✓														
	Pomona™ (Bt) <b>Nouveauté</b>				✓					✓				✓		
	Verdant IPA (Bt)				✓			✓		✓				✓		
	Voss™									✓				✓		
	Windsor™						✓									
	Wit™										✓					
	Wildbrew Philly Sour™ (L)															✓
<b>Fermentis</b> by Lesaffre	SafAle™ BE-134 (d)			✓												
	SafAle™ BE-256		✓													✓
	SafAle™ F-2 (M-)															✓
	SafAle™ K-97 (Bt)				✓	✓				✓						
	SafAle™ BW-20									✓						
	SafAle™ S-04				✓	✓	✓							✓		
	SafLager™ S-189	✓														
	SafLager™ S-23	✓														
	SafAle™ S-33 (Bt)			✓		✓		✓					✓			✓
	SafAle™ T-58 (M-)				✓					✓						
	SafAle™ US-05					✓	✓						✓		✓	
	SafLager™ W-34/70	✓														
	SafAle™ WB-06 (d)				✓				✓	✓						
	SafBrew™ DA-16™ (d †)												✓	✓		✓
	SafBrew™ HA-18 (d †)												✓			✓
	SafBrew™ LA-01™ (c M-)														✓	
	SafLager™ E-30 <b>Nouveauté</b>	✓														
	SafAle™ W-68								✓							
<b>W&amp;L</b> Lab	Apres Ski	✓														
	Banana Split								✓							
	British Pub Ale/Bond							✓			✓			✓		✓
	Einstein	✓														
	Farmhouse Vibes (d)			✓	✓											
	Hornindal Kveik- Bjorn								✓	✓	✓	✓	✓	✓	✓	✓
	LAX					✓				✓			✓	✓	✓	✓
	Low Rider (M-)													✓		
	Old English							✓								✓
	Saturated (Bt)					✓				✓			✓	✓		✓
	Voss Kveik - Ragnar								✓	✓	✓	✓	✓	✓	✓	✓
	High Voltage	✓							✓	✓	✓	✓	✓	✓	✓	✓
	Mango Madness (Bt) <b>Nouveauté</b>					✓				✓	✓	✓	✓	✓	✓	✓
	Pineapple Passion <b>Nouveauté</b>					✓				✓	✓	✓	✓	✓	✓	✓
<b>AEB</b>	Fermoale															
	Fermoale AY3										✓					
	Fermoale AY4			✓		✓								✓		
	Fermoale Bel-Abbey			✓												
	German K							✓								
	Fermoale New E												✓			
	Fermolager W	✓														
	Fermo brew Acid (L)															✓

Notes : c = *Saccharomyces cerevisiae var. chevalieri* | d = activité diastatique | Bt = Biotransformation | † (Glucoamylase) | L = levure var. *Lachancea* | M- = Maltotriose neg.  
Avis de non-responsabilité : suggestions de styles sur la recommandation de Bière-Appro.