



MOGWAI
LABS

PRODUCT GUIDE 2026

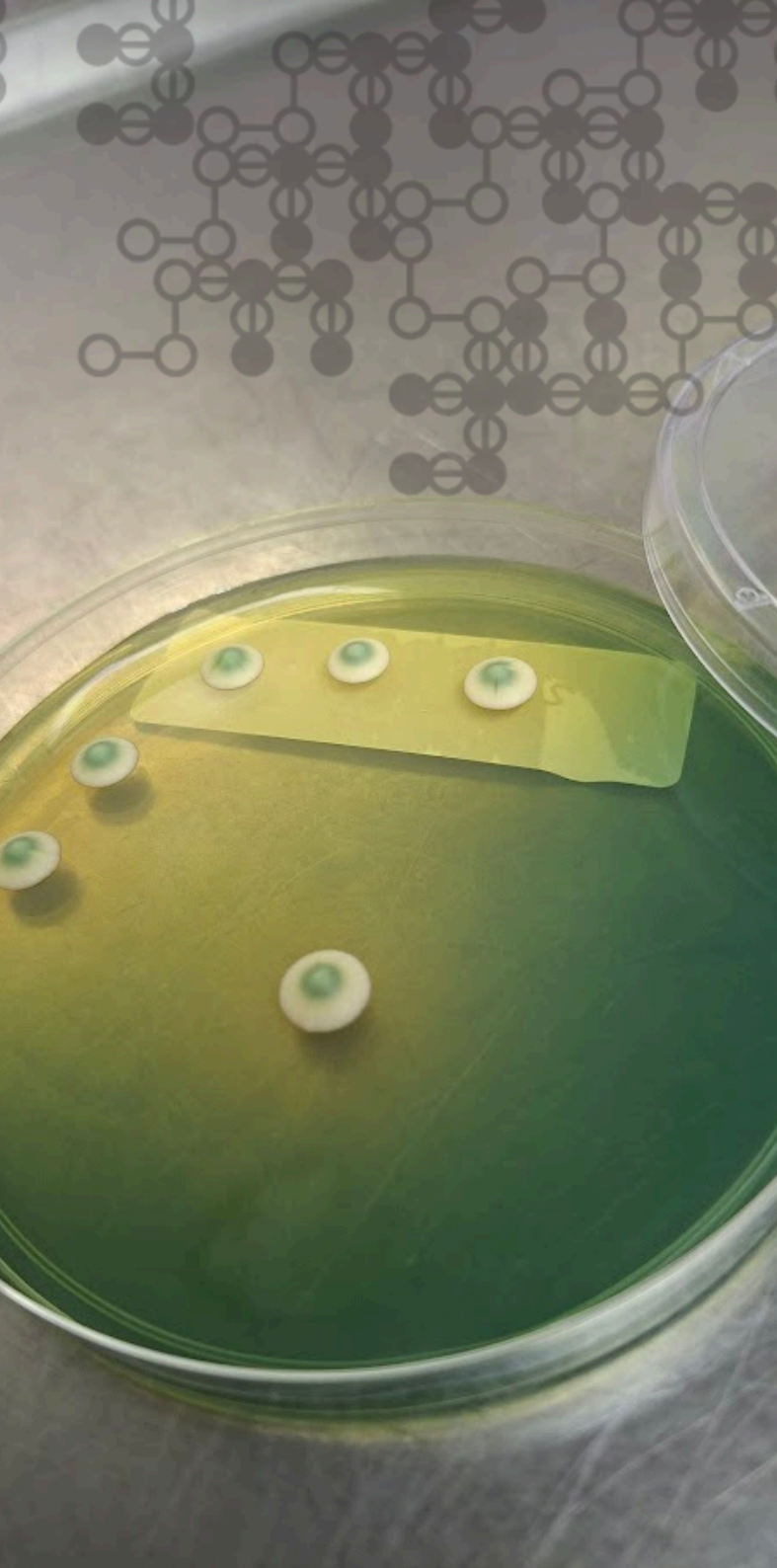
BREWING YEAST



 MOGWAI LABS	NAME:	AETHER	
	STRAIN:	RIVER TRENT	
CREATE YOUR CULTURE	MANUFACTURED:	25.03.2026	BEST BEFORE:
	25.03.2026	25.06.2026	
LIVE YEAST CULTURE	BATCH NUMBER:	r24S9S004	VOLUME:
			30hL
 @mogwailabs	ITEMS:	n00642	GENERATION:
			5

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Vision & Mission

Mogwai Labs exists to empower brewers with world-class Australian-made liquid yeast, delivering the highest standards of fermentation performance, consistency, and innovation. We aim to become Australia's most trusted source of brewing cultures, supporting breweries from experimental batches to large-scale production. Through science-led development and close collaboration with brewers, we are shaping the future of fermentation both in Australia and beyond.

Core classics

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Cat.	Name	Origin	Similar to	Atten. (%)	Alc. Tol. (%)	Flocc.	Temp. Range	STA1 status	Description
MOG-001	Strummer	Eng	WY1098	74-80	10	Med	18-23	Neg	An English all-rounder strain that promotes a balanced malt and hop profile. Has the ability to create clean, drier English beers that also gives you the flexibility to produce beers with more pronounced ester profiles.
MOG-002	Sherlock	Eng	WY1318	70-77	10	Med	18-23	Neg	A classic English strain that flexes its muscles to be one of the gold standard strains used in the production of hazy and juicy IPA style beers. This yeast promotes a soft body with a silky mouthfeel. It passes notes of mixed fruits with good haze stability.
MOG-003	Irish Swagger	Ire	WLP004	74-79	12	Med	18-23	Neg	Hailing from one of the most popular stouts in the world. This versatile strain works great in many dark styles from Irish reds to imperial stouts. Showcasing a fine fruit profile that can be exaggerated with increased fermentation temperature
MOG-004	London Town	Eng	WY1968	67-74	9	High	18-23	Neg	This highly flocculant strain produces bright beers with a heightened ester profile compared to our other English strains. A yeast that has the potential to finish sweet and highlight malt profile- a great strain for creating classic English ales.
MOG-005	Highlands	Sco	WLP028	73-78	12	High	17-23	Neg	A Scottish strain renowned for producing strong, malty ales. This strain offers great flexibility - can ferment clean and be used in a variety of English and American styles.
MOG-006	Yonder	Eng	WY1469	67-72	9	High	18-23	Neg	Northern England in a glass, a classic strain from West Yorkshire. This yeast is highly flocculant and produces beautifully bright English ales. Its stars in cask ales, mild ales and English Bitters. It generates a mouthfeel that is described as chewy malt with flavours of nutty stonefruit.
MOG-007	Superbeast	Eng	N/A	75-83	15	Med	17-23	Neg	An English strain that has a high alcohol tolerance and can produce high gravity ales. This strain has the ability to produce a fruity ester profile that will be further exaggerated in high gravity brewing. This yeast has been known to produce 20% ABV beverages with proper techniques. A great strain if you are looking to produce high gravity IPAs and stouts.
MOG-008	River Trent	Eng	WLP023	69-75	9	Med	18-23	Neg	Renowned for creating well-balanced, malt-driven beers with gentle fruity esters, this classic English strain traces its roots to Burton-on-Trent. It highlights hop character while delivering a tidy, refreshing finish, making it well suited to pale ales, bitters, and porters thanks to its moderate attenuation and good flocculation. Expect traditional English ester notes of soft stone fruit and delicate pear that add complexity without overshadowing bitterness. A faintly mineral, dry edge enhances earthy and floral hop profiles, making it an excellent choice for authentic English IPAs
MOG-501	Dinkum ¹	Aus	WLP059	74-78	12	Med	18-23	Neg	A renowned strain used in early Australian brewing. This yeast has an English heritage with the ability to display a cleaner, milder ester profile compared to other classic English strains. Showing the versatility to being a great house strain or looking to produce classic Australian ales.

ALES

LAGERS

Cat.	Name	Origin	Similar to	Atten. (%)	Alc. Tol. (%)	Flocc.	Temp. Range	STA1 status	Description
MOG-101	Bodhi	Cal	WLP001	74-82	12	Med	18-23	Neg	A classic, clean fermenting California ale strain most famous for producing hop focused pale and IPA styles. This yeast puts the focus on the hop profile and can be used in a range of pale and dark beer styles.
MOG-102	Hazy State of Mind	Ver	WLP095	73-79	10	Low-med	18-23	Neg	A strain that is set in the dogma for the USA East Coast Hazy IPA phenomenon and for good reason- A hard working strain that makes hop flavour and aromas the star of the show. This strain is more hop focused compared to our Sherlock strain, with the ability to finish slightly sweet.
MOG-103	Golden State	Cal	WLP051	74-79	10	Med-high	18-23	Neg	A versatile yeast that can make a great house strain. Ferments clean and balanced ales with subtle fruity esters at elevated ale temperatures. This characteristic leans itself towards English ale strain characteristics.
MOG-106	Runaway	Cal	WLP090	75-83	10	Med-high	18-23	Neg	A hard working, clean ale strain. This yeast is a strong fermenter with the ability to produce dry, hop focused beers with a low ester profile. An alternative to our Bodhi strain.
MOG-107	Wookiee	Cal	CL-50	73-76	10	Low	16-22	Neg	This excellent all-purpose yeast is suitable for nearly any beer style. It stands out for creating a full, rich mouthfeel while enhancing the malt, caramel, and fruit notes of a beer —without leaving it overly sweet or under-attenuated
MOG-110	Arcadia	Ore	WY1764	74-80	12	Med-high	18-23	Neg	A versatile ale strain from an iconic craft brewery in America's North-West. A great house strain option highlighted by its ability to produce high gravity beers, good flocculation with low diacetyl production. Flavour-wise, it reveals mild fruit esters that can be dialled with fermentation temperature.
MOG-104	Endless Summer	Mex	WLP940	74-79	9	Med	10-13	Neg	Our Mexican lager strain- perfect for producing crisp, clean and easy drinking lagers.
MOG-105	Bonanza	Cal	WLP810	67-73	9	High	14-19	Neg	A classic Californian common/steam ale strain. A style that originated in California in the late 1800's. This strain has the ability to ferment warm and maintain a clean and clear profile with some malt character.
MOG-108	American House Party	Mis	WLP840	71-77	9	Med	10-13	Neg	An iconic American lager strain. With low sulphur and diacetyl production, this yeast produces a balanced lager with high drinkability.
MOG-109	High Country	Col	N/A	69-72	9	Med	9-12	Neg	A North American strain loved to its core. This strain originated from Germany and found its home in the Rocky Mountains of Colorado. Its no surprise it shines when used for North American lager brewing. It can ferment well cold and produces a slight malt focused lager with mild esters to match.

Germany & the Czech Republic

ALES

Cat.	Name	Origin	Similar to	Atten. (%)	Alc. Tol. (%)	Flocc.	Temp. Range	STA1 status	Description
MOG-201	ALT	Ger	WLP036	72-78	10	Low	16-22	Neg	A classic German ale strain- this yeast will produce true to-style German ales with the ability to ferment across a broad temperature range. The brewing profile can range from clean to mild fruit esters with temperature being a controlling influence.
MOG-207	Kolsch	Ger	WY2565	72-77	10	Low	13-22	Neg	This strain has origins from Cologne, Germany. It has the ability to produce beer over a broad temperature range. Fermented warmer, it displays soft, fruity esters, reminiscent of a pale ale. At lower temperatures, it displays cleaner 'lager like' characteristics.
MOG-209	OG Haze I	Ger	WLP300	71-77	10	Low	19-23	Neg	A low flocculating strain for creating cloudy hefeweizen style beers. While this strain is isoamyl acetate (banana) dominate, the phenol and ester profile can be greatly manipulated with pitch rate, fermentation temperature and recipe design.
MOG-210	OG Haze II	Ger	WY3068	72-77	10	Low	19-23	Neg	The classic and most famous hefeweizen strain from Bavaria- balanced clove phenolics and banana esters.
MOG-213	OG Haze III	Ger	N/A	71-75	10	Low	19-23	Neg	The sister strain to our LOST SOULS lager yeast. A German monastery hefeweizen strain that produces rich ester and phenolic weizen character. Think spicy clove and banana with notes of vanilla. It works great in all weizen styles, but we think its real superpower is its use in dark or higher gravity weizens.
MOG-214	OG Haze IV	Ger	WLP380	72-80	10	Low	19-23	Neg	A low flocculating strain for creating cloudy hefeweizen style beers. While this strain can have more refined ester profile with a more prominent phenol profile- clove and spice. These attributes can be greatly manipulated with pitch rate, fermentation temperature and recipe design.

Germany & the Czech Republic

LAGERS

Cat.	Name	Origin	Similar to	Atten. (%)	Alc. Tol. (%)	Flocc.	Temp. Range	STA1 status	Description
MOG-202	Old Timer	Lager	WLP838	73-79	9	Med	9-13	Neg	A classic Bavarian lager yeast- well-balanced with a mild blend of malt and esters that can shine through in the aroma. Slight sulphur producing.
MOG-203	Moonlight	Lager	WLP920	73-79	9	Med	10-13	Neg	Bring on the malt- A German Bavarian strain that promotes maltiness with a mild ester profile
MOG-204	Belphegor Helles	Lager	WLP860	68-75	9	Med	9-13	Neg	All roads to Munich- a southern German strain that gives you the versatility to create the iconic lagers born in this region. It emphasises the malt in your beer, bringing a rounded and clean finished product.
MOG-205	Fest 1	Lager	WLP833	69-76	9	Med	9-13	Neg	An iconic bavarian strain that can produce clean, malt-rounded lagers. This strain is at its best when used for dark German lagers and creating classic Oktoberfest beers. Due to its clean profile, it is also a versatile option for pale lager brewing.
MOG-206	Dandy	Lager	WY2124	74-77	10	Low-med	8-14	Neg	A workhorse lager strain with huge global popularity- Reliable with a crisp finish. It works well across a broader temperature range compared to other lager strains
MOG-211	Lost Souls	Lager	WLP835	70-76	11	Med	10-13	Neg	A famous lager strain from a renown Bavarian monastery. Like, other strains from this region, it shines in producing classic German styles like helles, dunkel, and oktoberfest bier. It has the ability to promote mouthfeel, with a perceived light creaminess and smooth malt focus with minimal sulfur and esters. We also think this strain works well in modern hop-focused lagers.
MOG-212	Fest II	Lager	WY2206	71-77	9	Med	9-13	Neg	This strain produces beautiful malt-focused lagers, with an ester profile that will transport you straight to a Bavarian beer hall. Slightly more expressive than our FEST I strain, this yeast will produce classic Oktoberfest celebrated lagers.
MOG-215	Franonia	Lager	NA	74-77	9	Low-med	9-13	Neg	The Franconian lager yeast strain originates from Franconia, Germany, and is prized for producing clean, balanced lagers with subtle malt richness and soft hop expression. It ferments well at cool temperatures, promotes smooth mouthfeel, and can enhance delicate fruity or spicy notes. Ideal for traditional Bavarian-style lagers, it supports depth and drinkability.
MOG-502	Bright Eyes	Lager	WY2001	73-77	9	Med-High	10-13	Neg	An iconic pilsner Czech strain that produces beautifully balanced lagers that finish bright and crisp.
MOG-504	Czechia	Lager	WY2000	70-75	9	Med	10-13	Neg	A famous strain from the southern bohemian region of the Czech Republic. It produces well balanced, crisp lagers with high drinkability and low amounts of diacetyl.

Cat.	Name	Origin	Similar to	Atten. (%)	Alc. Tol. (%)	Flocc.	Temp. Range	STA1 status	Description
MOG-301	Reverence	Bel	WLP530	74-80	11	Low	19-24	Neg	A Trappist Ale strain from the north of Belgium. This strain is perfect for classic high gravity abbey-styled ales, producing balanced esters and phenolics.
MOG-302	Ardennes	Bel	WLP550	72-77	12	Med-High	19-24	Neg	A versatile strain that can be used to make most Belgian styles- therefore can be a great Belgian house strain option. It produces a beautiful blend of spice and fruit esters slightly more subdued and rounded compared to our Reverence I strain.
MOG-303	White Garden	Bel	WLP400	74-82	12	Med	19-24	Neg	Our Belgian Witbier strain for producing classic Witbier ales. This strain produces complex phenolics and also finishes slightly more acidic compared to other standard strains. This feature works a treat in wheat heavy styles. Also a fun strain to brew other Belgian styles.
MOG-304	French Saison	Bel	WY3711	77-85+	12	High	19-24	Pos	A popular farmhouse strain that is a strong fermenter. It brings a balanced farmhouse profile that includes notes of pepper and citrus fruit. From a flavour profile, it sits between our Belgian Fields I and II strains.
MOG-305	Belgian Fields I	Bel	WY3724	75-85+	12	High	19-24	Pos	Iconic strain from the Walloon region of Belgium. This yeast showcases the traditional flavour profile of farmhouse-style ales of this region. Expect phenolics and esters to be blended with deep earthy notes.
MOG-306	Belgian Fields II	Bel	N/A	78-85+	12	Low	19-24	Pos	Classic phantom strain from the Walloon region of Belgium. This strains is less earthy and brings more delicate fruit and spice into the beer.
MOG-307	Decadence	Bel	WY1762	75-85	12	Low-med	19-25	Pos	Popular strain for producing high gravity Belgian golden ales. It has an estery profile reminiscent of pear and apple with a subdued level of spicy phenolics.
MOG-308	Transcendence	Bel	WY1338	73-82	12	Med	19-25	Neg	A Trappist strain that has balanced esters and phenolics. This strain has a higher ester profile compared to our reverence strain.
MOG-309	Saint La-Paix	Bel	WLP500	75-80	12	Low-Med	19-25	Neg	Hailing from a famous Belgium monastery. This yeast is a high alcohol tolerant strain, but less flocculant compared to other Trappist strains in our collection. This strain brings subtle spice, with a complex ester profile that showcases cherry, plums and even notes of bubble gum at warmer fermentation temperatures.

LAGERS

ALES

Cat.	Name	Origin	Similar to	Atten. (%)	Alc. Tol. (%)	Flocc .	Temp. Range	STA1 status	Description
MOG-503	Easy Livin'	Dan	WLP850	73-77	9	Med	10-13	Neg	Widely used and known for creating lagers with high drinkability - a low malt profile, allows for hops to shine through.
MOG-401	Sunshine	Nor	N/A	70-76	10	Med	20-30	Neg	An isolate from a Norwegian kveik culture. This strain gives you the ability to produce clean 'lager-like' beers quickly at 'ale' temperatures (also known as pseudo-lagers).
MOG-402	Framgarden	Nor	N/A	76-82	12	Med-High	28-38	Neg	A Norwegian kveik that ferments clean with notes of tropical fruit. For more fruit, dial up the temp- this yeast loves it! Works great in hop focused, kettle sours or more experimental beer styles. It can be sulphur producing and benefit from extended conditioning.
MOG-403	Espe Blend	Nor	N/A	73-78	10	Med	23-33	Neg	Originating from the village of Grodås in Norway. This yeast blend is expressive at higher temperatures, giving notes of rich fruit. We think this culture works well in a variety of styles, from IPAs, through to darker ales where you are looking for additional complex fruity flavours.

Cat.	Name	Origin	Similar to	Atten. (%)	Alc. Tol. (%)	Flocc.	Temp. Range	STA1 status	Description
MOG-702	Brett B	Bel	N/A	85+	10	Low	22-29	Neg	Brettanomyces bruxellensis. This strain offers medium levels of 'Brett funk' compared to other Brettanomyces species. The flavour profile is earthy with notes of complex, funky fruit. The flavour profile of Brettanomyces is highly variable on fermentation conditions such as time, other yeasts and storage vessel. This strain is intended to be used in conjunction with other yeast strains and performs best in secondary fermentation.
MOG-703	Brett C	USA	N/A	85+	10	Low	20-29	Neg	Brettanomyces claussenii. This strain offers mild 'Brett funk' compared to other Brettanomyces species. Soft leather and tropical fruits flavour profile. However, the flavour profile of Brettanomyces is highly variable on fermentation conditions such as time, other yeasts and storage vessel. This strain is intended to be used in conjunction with other yeast strains and performs best in secondary fermentation.
MOG-706	Dujour	Bel	N/A	85+	10	Low	22-29	Neg	Brettanomyces bruxellensis. The acidic profile is more pronounced compared to our Brett strains and with that produces a mild and unique funk profile, creating innovative and quirky wild ales.
MOG-707	Sabotage		WLP644	70-85+	10	Low	20-30	Pos	Saccharomyces. A wild yeast that has proven popular in creating fruity IPA and mixed ferment beers. Expect a tropical fruit profile, particularly at hotter temperatures and a subtle tartness. Pairs well with tropical hops, and other yeasts showcasing fruity profiles such as Brett C and Framgarden.



Testimonial



Shawn Sherlock

Owner & Head Brewer



“ I’ve been using Mogwai Labs yeast as my main yeast supplier for almost 12 months now. Josh’s range and service has been brilliant and our beers have never been better. I’ve been using liquid yeasts pretty much exclusively across my 20 year commercial brewing career and Mogwai’s pitchable quantities, flexibility with pitching rates, desire to work with my specific requests and timing, and support in general has been fantastic. Most importantly the yeast quality itself is absolutely first rate. 10 out of 10, would recommend. ”

“Since working with Josh at Mogwai Labs, our brewing game has stepped up another level. This is not just because the yeast is of top quality but also due to the fact that Josh is a wealth of knowledge. When you thought you had a good handle on yeast handling - along comes Mogwai...”



Jeffrey Argent

Founder & Head Brewer



How To Order ?

1. New customers set up an account by emailing sales@mogwailabs.com.au.
2. Place your order through our website: <https://www.mogwailabs.com.au/orderyeast> email, or over the phone.
3. We'll prepare and dispatch your fresh yeast pitch.

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