





Name	Description	Flocculation	Attenuation	Temperature Range	Alcohol Tolerance	Compares to
NORWEGIAN KVEIK NEW! ESPE KVEIK OYL-090	Originating from the village of Grodås in Norway, the Espe kveik blend offers the unique profile of lychee, pear, and tropical fruit cup. It bolsters the sweet aromatics of modern IPAs, but is versatile enough for your flagship pale ale or seasonal brew. Most expressive when fermented at 90°F+ (32°C+), Espe still reveals character at its lower temperature range.	Medium	75-82%	68-95°F (20-35°C)	12%	
HORNINDAL KVEIK OYL-091	A wonderfully unique Norwegian kveik, Hornindal's blend of cooperative strains produce a tropical flavor and complex aroma that can present as stone fruit, pineapple, and dried fruit leather, which complement fruit-forward hops. Add even more dimension to "C" hops and increase ester intensity with a high fermentation temperature. Ferments well at 90°F (32°C) or higher. Non-phenolic and no noticeable fusels, even at higher temperatures.	High	75-82%	68-95°F (20-35°C)	16%	
HOTHEAD® KVEIK OYL-057	A highly flocculent Norwegian ale strain (kveik) with an astoundingly wide temperature range and little change in flavor across the range. Clean enough for both American and English styles, it has a unique honey-like aroma with overripe mango. Complementary to modern, fruity hops. Temperature control is unnecessary with this strain. Non-phenolic and no noticeable fusels, even at higher temperatures.	Medium-High	75-82%	68-95°F (20-35°C)	11%	
NEW! LUTRA® KVEIK OYL-071	Isolated from our Hornindal Kveik (OYL-091) culture, Lutra® is shockingly clean with unrivaled speed when pitched at 90°F (32°C). The strain is perfect for brewing an even more neutral and refreshing pseudo-lager at its lower temperatures, without the lead time of a traditional lager yeast. Lutra is your worry-free way to navigate the evolving demand for cold ones.	Medium-High	75-82%	68-95°F (20-35°C)	15%	 EXCLUSIVE
NEW! LUTRA® KVEIK GLUTEN-FREE OYL-071GF	Isolated from our Hornindal Kveik (OYL-091) culture, Lutra® Kveik Gluten-Free is shockingly clean with unrivaled speed when pitched at 90°F (32°C). This strain is perfect for brewing a gluten-free hard seltzer, alcopop, mead, cider, or even a refreshing pseudo-lager!	Medium-High	75-82%	68-95°F (20-35°C)	15%	 EXCLUSIVE
VOSS KVEIK OYL-061	A traditional Norwegian kveik directly from the Gjernes farmstead, Voss Kveik's orange-citrus notes present throughout its wide temperature range. So, like the mango-honey profile of Hothead® (OYL-057), Voss Kveik's orange-citrus is relatively clean across the whole range, and pairs well with citrusy, fruity hops. Ester intensity and fermentation speed take off at higher temperatures in this strain. Non-phenolic and no noticeable fusels, even at higher temperatures.	Medium	75-82%	68-95°F (20-35°C)	12%	
NEW! BANANZA™ ALE OYL-400§	Ripe banana esters (with a hint of pear) make this new, Omega Yeast original a standout for pastry stouts, milkshake IPAs and other modern ales. For prime banana esters, pitch at 68°F (20°C) and let free rise to 72-75°F (22-24°C). Unlike its parental Hefeweizen strain, Bananza is versatile because it is non-phenolic and therefore incapable of producing clove flavors that would mask its pure banana profile.	Low	73-77%	64-75°F (18-24°C)	10%	 EXCLUSIVE
DIPA ALE OYL-052	A strong fermenter popularly referred to as "Conan." Its peach, apricot and pineapple notes are steroids for hops, complementing modern fruity hop profiles in particular. A diacetyl rest is suggested if fermented in the lower temperature range. Many brewers enjoy blending DIPA with British V (OYL-011) for enhanced haze and complex, fruity ester profile.	Medium-Low	72-80%	65-72°F (18-22°C)	11%	
GULO® ALE OYL-501* Patent Pending	Expect orange-marmalade and peach character with a clean, brut-like finish. Gulo was born at Omega Yeast as the mated offspring of Irish Ale (OYL-005) and French Saison (OYL-026) and was chosen for exhibiting the best of the Irish strain's flavor while capturing the powerful attenuation of the French. Non-phenolic, aromatic and a beast at devouring wort sugars, think suitability for IPA (including Brut IPA), stout or Bière de Garde.	Medium	85-90%	68-77°F (20-25°C)	12%	 EXCLUSIVE
HEFEWEIZEN ALE I OYL-021	A classic German wheat strain, it's a cloudy, big top cropper. Presenting banana and clove, the esters turn up with increased temperatures, wort density and decreased pitch rate, or stay muted at lower temperatures where clove stands out. Over pitching can lessen the banana. Sulfur conditions out. See also Belgian Ale A (OYL-024) for an alternate complexity.	Low	73-77%	64-75°F (17-24°C)	10%	WY3068 WLP300
KOLSCH II OYL-044	This Kolsch strain is warmer fermenting than Kolsch I (OYL-017), flocculates much better and clears more quickly, so is a little easier to manage. It is a lager-like ale strain that's lightly fruity, crisp and clean with a hint of sulfur that disappears with age to leave a clean ale. Accentuates hop flavors.	Medium-Low	72-78%	65-69°F (18-21°C)	10%	WLP029
NEW! SUNDEW™ ALE OYL-401§	Sundew's ripe strawberry, passion fruit, pear, and stone fruit combine to emphasize desirable notes in modern fruity hops. This Omega Yeast original strain was inspired by its parental strain's fruit esters, which were originally obscured by Belgian phenolic character. Sundew, however, is non-phenolic and incapable of producing the spicy clove flavors that were previously competing with its pure, juicy red-fruit bouquet.	High	72-85%	64-78°F (18-26°C)	12%	 EXCLUSIVE
TROPICAL IPA OYL-200*	A unique <i>Saccharomyces</i> strain that produces delicate, tart, tropical mango and pineapple fruit characteristics with a clean finish. Try higher fermentation temperatures to really bring out the tropical aspects. It's stubbornly non-flocculent, but the results are worth the trouble.	Low	82-90%	70-85°F (21-29°C)	10%	WLP644
WEST COAST ALE I OYL-004	"Chico" is a reliable, versatile and popular neutral foundation for displays of malts and hops. Highly attenuative and moderately flocculating, it ferments crisp and clean with light citrus notes under 66°F (19°C). Also try DIPA (OYL-052) or British I (OYL-006) to highlight hops more, or West Coast Ale II (OYL-009) and Scottish Ale (OYL-015) for malt displays.	Medium-Low	73-80%	60-73°F (16-23°C)	11%	WY1056 WLP001
BELGIAN ALE A OYL-024	As one of the few highly flocculent Belgian ale strains, Belgian Ale A makes a great Belgian house strain: it crops easily and has a well-rounded flavor profile with balanced fruitiness and phenolics. Esters increase with upward temperatures.	High	72-85%	65-78°F (18-26°C)	12%	WY3522 WLP550
BELGIAN ALE W OYL-028	An eruptive top cropper displaying nice fruit and rustic phenolics. This reliable Belgian strain is a good flocculator with a wide temperature range. Three famous brewers ferment this on vastly different schedules, showing the varied outcomes available.	Medium	74-78%	64-78°F (18-26°C)	11-12%	WY3787 WLP530
BELGIAN SAISON II OYL-042*	Thought to originate from a small, sophisticated, Belgian brewer's spelt saison. It is earthy, spicy, peppery, tart and dry, with tropical fruit and citrus at warm fermentation temperatures. A perfect strain for farmhouse ales and saisons. It favors pitching in the low 70s (21°C), and free-rising from there.	Medium	74-79%	70-84°F (21-29°C)	12%	WY3726
FRENCH SAISON OYL-026*	This citrusy, lightly phenolic saison strain is so attenuative and reliable in performance that people joke it could ferment a shoe. The French Saison strain results in great body consistency. It is good for any of the characteristically aromatic Belgian styles and is highly compatible with hops and spice aromas.	Low	80-90%	65-77°F (18-25°C)	12%	WY3711
JOVARU® LITHUANIAN FARMHOUSE OYL-033*†	The famed Jovaru® Brewery's historic strain, Jovaru comes from the queen of Lithuanian farmhouse beer herself. With citrusy esters and restrained phenols, expect lemon pith and black pepper character, and a soft mouthfeel. This unique yeast complements farmhouse beers and makes a great Wit. <i>I sveikata!</i>	Medium-Low	80-85%	70-95°F (21-35°C)	10%	 EXCLUSIVE
SAISONSTEIN® OYL-500*	Saisonstein® is an Omega Yeast original, genetic hybrid of two Saison strains, the French (OYL-026) and Belgian (OYL-027). It is versatile, aromatic and attenuative with a silky mouthfeel. It excels in high gravity and it ferments more reliably and thoroughly than its parents. It is spicy, complex, tart, dry and crisp with some bubblegum character present from its Belgian parent, and more fruit and fewer phenolics than its French parent. Attenuation is 80-90% or more.	Low	80-90%	65-78°F (18-26°C)	11%	 EXCLUSIVE
WIT OYL-030	Enthusiastically top cropping, this essential Wit yeast is distinctive for the popular, refreshing, easy-drinking summer style. Spicy phenolics carry the flavoring, while at the same time being supported—but not overshadowed—by good ester character. Lightly tart and dry.	Medium	72-76%	62-75°F (17-24°C)	11-12%	WY3944 WLP400

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BRITISH ALE I OYL-006	A productive, brewery friendly, top cropper attributed to a historic London brewery whose lab once hosted Louis Pasteur. It drops fast and clear, and is clean and crisp at low temperatures with heightened esters and a lightly tart, dry finish at upper ranges. Try also British Ale II (OYL-007) for less attenuation and enhanced malts, or British VIII (OYL-016).	Medium-High	70-80%	64-72°F (18-22°C)	10%	WY1098 WLP007
BRITISH ALE V OYL-011	British Ale V is undeniably a gold standard for brewing NEIPAs. Along with a huge fruity boost to juicy hop character comes a stable haze and residual sweetness that is a signature of this strain and a hallmark of a hazy IPA.	High	71-75%	64-74°F (18-23°C)	10%	WY1318
BRITISH ALE VIII OYL-016	A ridiculously thorough flocculator thought to be from a highly regarded English ESB. This strain has unique fruitiness and noticeable finishing sweetness. Drops out quickly and completely. Easy to crop, but needs a diacetyl rest. To enhance the fruit, ferment up at the recommended temperature ceiling.	Very High	67-71%	64-72°F (18-22°C)	9%	WY1968 WLP002
IRISH ALE OYL-005	Ireland's storied stout is thought to be balanced by this dry, crisp, lightly fruity, versatile and powerful strain. A good fermenter with reliable, average flocculation (some diacetyl possible), and a hint of fruit at the lowest recommended temperatures, which increases in complexity at higher temperatures 64°F+ (18°C+). Successful in dark and high gravity beers. Slainté!	Medium	69-75%	62-72°F (17-22°C)	12%	WY1084 WLP004
SCOTTISH ALE OYL-015	The Scottish Ale strain is a flocculent, versatile and reliable house strain that produces neutral to complex and malty profiles in its fairly wide temperature range. Hop character is not muted by this strain. More esters emerge at higher fermentation temperatures.	High	73-76%	63-75°F (17-24°C)	10%	WY1728 WLP028
BAYERN LAGER OYL-114	This clean, crisp, lager strain of Bavarian origin ferments at a wide temperature range and flocculates well with minimal diacetyl production. It especially excels in maltier styles, including dunkels and Märzens.	Medium	72-76%	51-62°F (11-17°C)	9%	
GERMAN BOCK OYL-111	Thought to be from the famous brewery in Aying, Bavaria, this is a versatile lager strain that balances malt and hop flavors well. It is superb for bocks, doppelbocks, Oktoberfest lagers, helles and a favorite for American pilsners, too.	Medium	70-76%	48-55°F (9-13°C)	10%	WLP833
GERMAN LAGER I OYL-106	Versatile, crisp, malty profile, light esters and a wide fermentation range. This is thought to be the world's most used lager strain and can produce a convincing lager at ale temperatures. Fermenting in the low temperature range 45-55°F (7-13°C), it maintains a more crisp profile. Temperatures higher in range 65-68°F (18-20°C) bring out slightly heightened esters. Rest for diacetyl.	Medium-Low	73-77%	45-68°F (7-20°C)	9%	WY2124 WLP830
MEXICAN LAGER OYL-113	This great lager strain is thought to originate from a well known Mexican brewery. Simply put, it is clean, crisp, bright and versatile.	Medium	70-78%	50-55°F (10-13°C)	9%	WLP940
OKTOBERFEST OYL-107	Fans of Märzenbier and Oktoberfest Lagers particularly enjoy this strain. The Oktoberfest strain facilitates a smooth, rich, balanced beer with full, malty profile. Make sure to give it a thorough diacetyl rest.	Medium-High	73-77%	46-58°F (8-14°C)	9%	WY2206 WLP820
PILSNER I OYL-101	Thought to be the H strain of the famous Pilsen brewer, this lager strain has a dry and neutral taste profile and is gently malty with a lightly perceptible floral aroma. The first of the famous Czech strains inspiring America's most famous light, brilliantly clear, golden lagers. Commonly produces sulfur during fermentation that clears during lagering. Watch out for diacetyl.	Medium-High	72-76%	48-56°F (9-13°C)	9%	WY2001 WLP800
ALL THE BRETTES OYL-218	An evolving blend of many of the <i>Brett</i> strains in our collection. Use in secondary and expect high attenuation and a fruity and funky complexity that continues to develop over time.	Low	85%+	70-85°F (21-29°C)	11%	 EXCLUSIVE
BRETTANOMYCES CLAUSSENI OYL-201	<i>Bretts</i> offer a crucial complexity for wild Belgian and American styles, creating distinct flavors <i>Sacch</i> cannot. <i>Brett Clausenii</i> (OYL-201) offers the mildest funk, presenting leather and some pineapple. <i>Brett Brux</i> (OYL-202) contributes medium intensity with classic barnyard earthiness. <i>Brett Lambicus</i> (OYL-203) dives in deep with horsey, spicy, cherry pie funk. All three strains do their best work as secondary yeasts.	Low	70-85%	85° F+ (29°C+)	10%	WY5112 WLP645 WY5526
BRETT BLENDS #1 WHERE DA FUNK? OYL-210* #2 BIT O' FUNK OYL-211* #3 BRING ON DA FUNK OYL-212*	Blend #1 (OYL-210) contains one <i>Brett</i> -famous brewery strain plus one <i>Sacch</i> strain for huge tropical fruit aroma with a wide temp range. Very dry, mild funk and low acid. Blend #2 (OYL-211) contains the <i>Sacch</i> strain from Blend #1 and is spiked with <i>brux</i> for development of moderate funk in secondary, may take 3+ months to emerge. Blend #3 (OYL-212) contains the one <i>Sacch</i> strain from Blend #1 and is spiked with <i>brux lambicus</i> , two <i>Brett</i> isolates from a <i>Brett</i> -famous brewery, and two <i>Brett</i> isolates from an "intense" Belgian source, for a funky, fruity, complex, 7-strain composition.	Very Low	78-88% (OYL-210) 85%+ (OYL-211) 85%+ (OYL-212)	68-80°F (20-27°C)	11%	 EXCLUSIVE
C2C AMERICAN FARMHOUSE OYL-217*	A "coast to coast" blend of one saison strain from a famous Northeast U.S. brewery and one <i>Brett</i> strain from a Northwest U.S. brewery. The blend quickly produces a pleasantly dry beer, filled out with aromas of white wine, hay, and mulled citrus.	Low	70-85%	68-80°F (20-27°C)	10%	 EXCLUSIVE
LACTOBACILLUS BLEND OYL-605	A <i>Lactobacillus brevis</i> and <i>plantarum</i> blend with a wide temperature range. The <i>L. plantarum</i> , isolated in collaboration with Marz Community Brewing, sours efficiently at its higher end. Do not sour above 95°F (35°C) to prevent stalling. Max souring develops within 24 to 72 hrs. Extremely hop sensitive, however, even 2 IBUs can prevent souring.	N/A	N/A	68-95°F (20-35°C)	N/A	 EXCLUSIVE

BELGIAN AND FARMHOUSE ALES

BRITISH ALES

LAGERS

BRETTANOMYCES AND BLENDS

BACTERIAL CULTURES

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*This strain tests positive for the STA1 gene, an indicator of *Saccharomyces cerevisiae* var. *diastasicus*. This strain may have the ability to metabolize dextrins over time, resulting in higher than expected attenuation.

† JOVARU® is an ALDONA UDRIENÉ® yeast strain.

§ For sale in the US only. While we would love to make these strains available internationally, many countries' regulations do not yet allow the sale of organisms developed using modern gene-editing, regardless of the type of modification introduced by the technique. Please feel free to contact us for more information!

Browse our homebrew strain catalog online at www.omegayeast.com/yeast