

Name	Description	Flocculation	Attenuation	Temperature Range	Alcohol Tolerance	Compare to
<b>NORWEGIAN KVEIK</b> <b>ESPE KVEIK</b> OYL-090	Originating from the village of Grodås in Norway, the Espe kveik blend offers the unique profile of lyes, 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%	
<b>HORNINDAL KVEIK</b> 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%	
<b>HOTHEAD® KVEIK</b> 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 necessary with this strain. Non-phenolic and no noticeable fusels, even at higher temperatures.	Medium-High	75-82%	68-95°F (20-35°C)	11%	
<b>LUTRA® KVEIK</b> 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%	
<b>LUTRA® KVEIK GLUTEN-FREE</b> OYL-076F	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%	
<b>VOSS KVEIK</b> 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 Hotthead® (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%	

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<b>ALES</b> <b>ALT</b> OYL-001	An enthusiastic top cropper from Düsseldorf. This strain ferments at low temperatures with a clean, low ester profile. Light fruit emerges at higher temperatures. Features quick maturation. Yeast stays in suspension. Little to no diacetyl. Try also Koltsch I (OYL-044) or even West Coast Ale I (OYL-004).	Low	73-77%	55-68°F (13-20°C)	11%	WY1007 WLP036
<b>AMERICAN WHEAT</b> OYL-002	Energetically top cropping, this powerful fermenter leaves behind a light, tart, refreshing crisp character. Fairly clean and lightly dry, American Wheat excels particularly at American styles. The touch of sulfur produced during fermentation conditions out.	Low	74-78%	58-74°F (14-23°C)	10%	WY1010
<b>BANANZA™ ALE</b> OYL-4009	Ripe banana esters (with a hint of pear) make this new, Omega Yeast original a standout for pastry stouts, milkshakes, IPAs, and other modern ales. For ripe banana esters, pitch at 68°F (20°C) and let 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%	
<b>BAVARIAN WHEAT II</b> OYL-034	A big top-cropper and a low-flocculator, with banana, light pear, apple/plum, clove and vanilla. Another great wheat beer option with a complex bouquet relative to Hefeweizen Ale I (OYL-021). Up the esters with higher temperatures, wort density and lower pitch rate, or keep muted at lower temperatures to show clove. Sulfur conditions out.	Low	70-76%	64-75°F (18-24°C)	10%	WY3638
<b>CL-50 ALE</b> OYL-041	Producing a notably big body and soft texture, this versatile, well attenuating strain's profile is a launch pad for the gamut of malt and hop characteristics. It achieves substantial maltiness without being overly sweet.	Low	74-76%	60-70°F (16-21°C)	10%	WY1450
<b>DIPA ALE</b> 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%	
<b>EAST COAST ALE</b> OYL-032	Thought to be the famous Bostonian strain. It is suitable for a broad range of beer styles with an American spin. Using West Coast Ale I (OYL-004) for comparison, it is a little tart and slightly muted of hop bitterness. Slightly less flocculent and attenuating, too, but every bit as versatile, carrying an overall clean and neutral flavor character.	Medium-Low	70-75%	68-73°F (20-23°C)	10%	WLP008
<b>GULO® ALE</b> 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%	
<b>HEFEWEIZEN ALE I</b> 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%	64-76°F (17-24°C)	10%	WY3068 WLP300
<b>HEFEWEIZEN ALE II</b> OYL-022	Very similar to Hefeweizen Ale I (OYL-021) except flocculent, Hefeweizen Ale II produces a crystal clear body with no additional steps and is a big top cropper. Up esters with upper fermentation temperatures, wort density and decreased pitch rate, or keep esters muted to let clove show. Turn down banana by over pitching. Sulfur conditions out.	High	70-76%	63-75°F (17-24°C)	10%	WY3333 WLP380
<b>KOLSCH I</b> OYL-017	An enthusiastically top cropping, lager-like ale strain from Köln, Kolsch I is lightly fruity, crisp and clean, and accentuates hop flavors well. This strain can be fermented colder than Kolsch II (OYL-044), and is powdery and slow to drop clear (filtering recommended). Kolsch II (OYL-044) is a little easier to manage. Sulfur disappears with age.	Low	73-77%	56-70°F (13-21°C)	10%	WY2565
<b>KOLSCH II</b> 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
<b>PACIFIC NW ALE</b> OYL-012	A strain from the Pacific NW, originally from the UK, the Pacific NW Ale strain presents a relatively neutral profile with notes of malt and light fruit that add depth of flavor. It is a healthy flocculator.	High	67-71%	65-75°F (18-24°C)	10%	WY1332 WLP041
<b>SUNDEW™ ALE</b> OYL-4015	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%	
<b>TROPICAL IPA</b> OYL-200*	A unique Saccharomyces 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
<b>WEST COAST ALE I</b> OYL-004	"Chico" is a reliable, versatile and popular neutral foundation for displays of malts and hops. Highly attenuating and moderately flocculating, it ferments crisp and clean with light citrus notes under 66°F (19°C). Also try DIPA (OYL-052) or British II (OYL-003) 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
<b>WEST COAST ALE II</b> OYL-009	West Coast Ale II is a consistent, well flocculating, well attenuating and easy clearing neutral strain. Slightly fruitier than West Coast Ale I (OYL-004) and clean with a lightly perceptible nuttiness, its subtle citrus character finishes slightly tart at the cool end, and more fruit character emerges as fermentation temperatures increase.	Medium	72-76%	60-72°F (16-22°C)	10%	WY1272 WLP051
<b>WEST COAST ALE III</b> OYL-043	Neutral and versatile, this strain is low ester-producing with balanced flavor and aroma. Highly alcohol tolerant. Similar to West Coast Ale I (OYL-004) but faster and more flocculent.	Medium-High	76-83%	65-68°F (18-20°C)	11%	WLP090
<b>WEST COAST ALE IV</b> OYL-050	An easy to handle strain, this neutral-tasting, quick-and-good flocculator and highly productive top cropper has excellent attenuation. Any fruity esters are somewhat mild through its higher temperature range, though they do decrease at the lower end. The relatively subtle yeast-contributed flavor ceases pleasantly to hops and malts.	Medium-High	73-80%	62-74°F (17-23°C)	10%	WY1217

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<b>BELGIAN AND FARMHOUSE ALES</b> <b>ABBEY ALE C</b> OYL-018	The Abbey Ale C's Trappist origin is best coupled with a little monastic patience: a notably low-flocculator, it works great in high ABV fermentations. It has a fruity profile and lightly perceptible spiciness with often significant banana character.	Medium-Low	74-78%	68-78°F (20-26°C)	12%	WY1214 WLP500
<b>BELGIAN ALE A</b> 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	82-85%	65-78°F (18-26°C)	12%	WY3522 WLP550
<b>BELGIAN ALE O</b> OYL-046	With balanced fruit and phenolics, this Trappist ale yeast's clean and dry profile carries a signature sharp, slightly acidic finish that the thought-to-be brewer of origin describes as "acidulous." Welcomes high gravity. Belgian profile is toned down compared to Abbey Ale C (OYL-018) and Belgian Ale W (OYL-028).	Medium	74-80%	66-72°F (19-22°C)	12%	WLP510
<b>BELGIAN ALE R</b> OYL-020	This has low phenolics for a Belgian strain, with stone fruit and light, floral or rose-like aromas. Sulfur produced dissipates with conditioning. Accentuated flavors and aromas occur at higher temps, and in a high gravity environment.	Medium	73-82%	65-75°F (18-24°C)	12%	WY1762 WLP540
<b>BELGIAN ALE W</b> 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
<b>BELGIAN GOLDEN STRONG</b> OYL-056*	Perfect for high-gravity Belgian ales with a dry finish, its relatively mellow phenolic character is balanced by light banana and pear esters. High levels of glycerol production give it a round mouthfeel even at a very low finishing gravity. Consistently reaches greater than 90% apparent attenuation without sluggishness or stalling.	Low	90-95%	68-76°F (20-24°C)	14%	
<b>BELGIAN SAISON I</b> OYL-027*	Well-regarded as a farmhouse ale strain despite fickle fermentation behavior, it has fruity complexity, noticeable phenolics and a tart, dry finish. Though it behaves better at warm fermentation temperatures, it is still well-known to stall. Try using an additional strain to aid attenuation. Or use Saisonier's Monster (OYL-500), Belgian Saison II (OYL-042) or French Saison (OYL-026).	Low	76-80%	70-95°F (21-35°C)	12%	WY3724 WLP565
<b>BELGIAN SAISON II</b> 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
<b>BELGIAN WHEAT</b> OYL-029	Featuring apple, bubblegum, plum, and a lightly tart and dry finish, the Belgian Wheat strain supports malt and hop flavors well and adds more complexity to a wheat beer than other comparable strain choices, like Hefeweizen Ale I (OYL-021) or Hefeweizen Ale II (OYL-022).	Medium	72-76%	64-74°F (18-23°C)	12%	WY3942
<b>BIERE DE GARDE</b> OYL-039*	Lightly phenolic, fruity, dry, delicately tart and a very low flocculator, this presents much like a saison strain. Try this for Bière de Garde, or a Belgian or French farmhouse ale. In fact, a clean-bodied Bière de Garde can be achieved with any lager strain here at the warm end of its temperature range. For farmhouse, try also French Saison (OYL-026) or Belgian Saison II (OYL-042).	Low	74-79%	70-84°F (21-29°C)	9%	WY3725
<b>FRENCH SAISON</b> 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
<b>GRAND CRU</b> OYL-023	Made for wits or any other Belgian ale—even sweet mead or cider—this strain's clove phenolics, esters and tart and dry ending were historically enhanced by orange peel and coriander. The well-known Belgian wheat beer was brought back from extinction in its historic home of Hoegaarden by Pierre Celis, from which this strain is thought to come.	Low	72-76%	63-76°F (17-24°C)	12%	WY3463 WLP720
<b>JOVARU® LITHUANIAN FARMHOUSE</b> OYL-033**	The famed Jovaru® Brewery's historic strain, Jovaru comes from the queen of Lithuanian farmhouse beer herself. With citrusy esters and restrained phenolics, expect lemon pith and black pepper character, and a soft mouthfeel. This unique yeast complements farmhouse beers and makes a great Wit. <i>(Sveikata!)</i>	Medium-Low	80-85%	70-95°F (21-35°C)	10%	
<b>SAISONSTEIN®</b> 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%	
<b>WIT</b> 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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<b>BRITISH ALES</b> <b>BRITISH ALE I</b> 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
<b>BRITISH ALE II</b> OYL-007	Like British Ale I (OYL-006), this English brewery strain is thought to be from the historical London brewery that Louis Pasteur visited. It is a strong fermenter, brewery friendly, flexible, leaves near spotless clarity, and has more rice-like esters and less phenolics than British Ale I. Select for malt and fruit at higher fermentation temperatures or a clean profile at lower temperatures.	Medium-High	68-72%	64-75°F (18-24°C)	10%	WY1099
<b>BRITISH ALE III</b> OYL-008	This is a top cropping, complex and malty strain. A shy starter, it's slow but steady to ferment and a notorious diacetyl maker. Despite its finicky nature, its noteworthy esters match well with English style ales. It is highly flocculent and clears extremely well without filtration.	High	67-74%	64-74°F (18-23°C)	10%	WY1187 WLP005
<b>BRITISH ALE IV</b> OYL-010	Nuances of apple, clove, honey and pear and a light mineral quality for great character presentation in English styles, particularly bitters. Not very flocculent compared to a lot of English strains. Filtration recommended.	Medium-Low	69-76%	69-76°F (21-24°C)	10%	WY1275 WLP023
<b>BRITISH ALE V</b> 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
<b>BRITISH ALE VI</b> OYL-013	British Ale VI sports a classic British character—reserved but witty, with a rather high tolerance for alcohol. Crisp, clean, malty and with a mostly dry finish. A good flocculator.	High	73-76%	63-75°F (18-23°C)	10%	WY1335 WLP025
<b>BRITISH ALE VII</b> OYL-014	A well behaved, reasonably productive flocculator that leaves a clear bodied beer. This strain produces very clean, well balanced ales that are both significantly malty and have esters reminiscent of stone fruit with dry, nutty tones at the back end. Think compatibility with cask ales, for example.	High	67-71%	64-72°F (18-22°C)	9%	WY1469
<b>BRITISH ALE VIII</b> 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
<b>IRISH ALE</b> 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. Sláinte!	Medium	69-75%	62-72°F (17-22°C)	12%	WY1084 WLP004
<b>LONDON ALE</b> OYL-003	The London Ale strain is a high attenuator that has obvious English character in its pronounced mineral and mild fruit. It performs best for dry, crisp beers, and in highlighting hop bitterness. For more neutral strains, try West Coast Ale I (OYL-004), or keep the English department with British Ale I (OYL-006) or British Ale VI (OYL-013).	Medium	67-77%	66-72°F (19-22°C)	11%	WY1028 WLP013
<b>SCOTTISH ALE</b> 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

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<b>LAGERS</b> <b>AMERICAN LAGER</b> OYL-103	This strain is thought to be from one of the US's oldest family-owned breweries in Minnesota. More flocculent and complex in flavor than many of its lager peers, including American Pilsner (OYL-102).	Medium	73-77%	48-58°F (9-14°C)	9%	WY2035
<b>AMERICAN PILSNER</b> OYL-102	Thought to be from the most popular beer in America. A mild, neutral, smooth lager strain, dry and clean with good malt and very slight apple characteristics.	Medium	71-75%	48-56°F (9-13°C)	9%	WY2007 WLP840
<b>BAYERN LAGER</b> 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%	
<b>DANISH LAGER</b> OYL-104	A powdery low flocculator, this strain produces a crisp and dry, soft and round profile that's great for supporting hop flavors. Ferments relatively cool and has low attenuation. Allow for long conditioning to help clear. Good in Dortmund lagers, Munich helles, and American lagers.	Low	73-77%	46-56°F (8-13°C)	9%	WY2042
<b>GERMAN BOCK</b> 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
<b>GERMAN LAGER I</b> 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%	WY1214 WLP830
<b>GERMAN LAGER II</b> OYL-109	Great for Bavarian styles. A confident fermenter with good attenuation resulting in a smooth, full-bodied, malty finish and balanced aroma. Slight sulfur and low diacetyl.	Medium-High	68-76%	50-55°F (10-13°C)	9%	WY2308 WLP838
<b>LAGER I</b> OYL-100	Early inspiration for light American lager and thought to be from Budejovice, this crisp, balanced strain is highly malty and finishes with very slight fruit notes. It is the backbone of the classic Czech Pilsner profile where the yeast character should neither dominate nor disappear among the beer's subtle balance of malts and hops.	Medium-High	71-75%	48-56°F (9-13°C)	9%	WY2000
<b>MEXICAN LAGER</b> 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
<b>OKTOBERFEST</b> 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
<b>PILSNER I</b> OYL-101	Thought to be the #1 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
<b>PILSNER II</b> OYL-108	Thought to be the #2 strain of the famous Pilsen brewer. With a dry and malty taste profile, it is the second of the famous Czech strains inspiring America's most famous light, brilliantly clear, golden lagers.	Medium-High	70-74%	50-58°F (10-14°C)	9%	WY2278
<b>WEST COAST LAGER</b> OYL-105	A lager strain that performs very well at ale temperatures, this strain is ideal for California common beer, also known as steam beer. Malty and crystal clear, it is considered by many to be best in its upper temperature range, around 65°F (18°C).	High	67-71%	58-68°F (14-20°C)	9%	WY1212 WLP810

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<b>ALL THE BRETT'S</b> OYL-218	An evolving blend of many of the Brett 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%	
<b>BRETTANOMYCES</b> <b>CLAUSSENI</b> OYL-201	Bretts offer a crucial complexity for wild Belgian and American styles, creating distinct flavors Sachch cannot. Brett Clausseanii (OYL-201) offers the mildest funk, presenting leather and some pineapple. Brett Brux (OYL-202) contributes medium intensity with classic barnyard earthiness. Brett Lambicus (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
<b>BRUXELLENSIS</b> OYL-202						
<b>LAMBICUS</b> OYL-203						
<b>BRETT BLENDS</b> <b>#1 WHERE DA FUNK?</b> OYL-210*	Blend #1 (OYL-210) contains one Brett-famous brewery strain plus one Sacch strain for huge tropical fruit aroma with a wide temp range. Very dry, mild funk and low acid. Blend #2 (OYL-211) contains the Sacch strain from Blend #1 and is spiked with brux for development of moderate funk in secondary, may take 3+ months to emerge. Blend #3 (OYL-212) contains the one Sacch strain from Blend #1 and is spiked with brux, lambicus, two Brett isolates from a Brett-famous brewery, and two Brett isolates from an "intense" Belgian source, for a funky, fruity, complex, 7-strain composition.	Very Low	78-88%	68-80°F (20-27°C)	11%	
<b>#2 BIT O' FUNK</b> OYL-211*						
<b>#3 BRING ON DA FUNK</b> OYL-212*						
<b>C2C AMERICAN FARMHOUSE</b> OYL-217*	A "coast to coast" blend of one saison strain from a famous Northeast U.S. brewery and one Brett 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%	
<b>NORTHWEST FARMHOUSE BRETT</b> OYL-216	Enjoy the lighter side of funkiness with this B. bruxellensis variant that hails from a Northwest U.S. brewery					