



# FRESH AND HEALTHY YEAST

We believe the best yeast is the freshest yeast. Fresh yeast in sufficient quantity ferments reliably and consistently, ensuring that your time and effort results in a tasty brew. We offer 40 varieties of freshly-propagated, freshly-packaged, healthy yeast via our homebrew shop network and online retailers.

In addition to classic strains, we offer new and unique, never-before-seen strains and blends that help you introduce new flavors and styles to your home brewery. And we have helpful products like Propper Starter concentrated wort, and Propper Seltzer nutrient that make it easy to take extra care of your yeast.



## THE OMEGA DIFFERENCE: BE FRESH. BE CURIOUS. BE HELPFUL.

Omega Yeast produces fresh, high quality, pitch-ready liquid yeast for brewers. Located in Chicago and St. Louis, our microbiologists, homebrewers, professional brew staff and craft beer fans are dedicated to making brewing easier and better for everyone. Our proprietary propagation methods generate fresh, metabolically strong yeast cells and optimal biomass. We believe in experimentation,

innovation and questioning the status quo, which is why we devote so much time to understanding the complicated variables modern brewers face, and developing yeast strains and fermentation aids to help solve for them. As much as we love yeast, we're just as proud of our people and service. Email us any time. We love hearing from you.



# NEW LOOK. MORE YEAST.

Each new pack now contains 150 mL of yeast slurry capable of brewing 5 gal (19 L) up to 1.070 OG. Experience better performance in lower nutrient conditions or inadequate oxygenation, and reduce off flavors or stalled fermentations resulting from under pitching.



View our new strain categories. In addition to adding more yeast, we've recategorized our strains to make it easy for brewers to follow. Let us know what you think.

Omega Yeast's unique propagation methods are tuned to strain growth variation. As a result, our yeast cells grow fresh, healthy and metabolically strong in counts optimized for consistent, high performance. Each fresh pack contains sufficient healthy yeast cells to ferment a 5 gallon (~19L) brew up to 1.070 OG (~17°P).



Find us at your local homebrew shop. Check out our shop map to find a store near you.



# STABLE HAZE

Magically milky, opaque haze is usually associated with fresh, flavorful, juicy hop character in hazy IPA. This haze is thought to come from interactions between malt proteins and hop polyphenols when hops are added to the fermentor during fermentation. It's non-biological (not yeast in suspension) and is substantially more hazy than chill haze.

While we've researched several different aspects of haze, there's still a lot more that is not yet fully understood about it. A common misconception is that yeast contributes to haze only when it is suspended in beer. However, we have strong evidence that certain yeast strains, independent of flocculation, play an important role in the development of dry hop-dependent colloidal haze.

## HAZE POSITIVE YEAST

Certain strains have become the go-to choices for making hazy IPAs. They leave a perfect amount of residual sweetness, their ester profiles pair perfectly with hops, and we have solid evidence that these strains are helping to promote haze.

**Looking for tips?** We're continually learning more about how yeast contributes to haze, and want to share some with you.

**FAQ: How did my hazy IPA randomly drop clear?** Maybe it was your dry hopping schedule. In haze experiments, we found that dry hopping addition timing influences the level of haze. Early dry hopping before or during high krausen can reduce the level of haze in the finished product, whereas dry hopping in mid-late fermentation works best for promoting haze.

Use a haze positive yeast strain. We call strains that lead to dramatic increases in haze with mid-to-late fermentation dry hopping 'haze positive.' Pair one of these haze positive strains and a mid-to-late dry hop to generate stable haze.

**Cosmic Punch Ale (OYL-402)**  
**British V (OYL-011)**  
**Voss Kveik (OYL-061)**  
**British I (OYL-006)**  
**Hothead Kveik (OYL-057)**

**Consider dry hop timing.** There are many benefits to mid-to-late fermentation dry hopping:  
• Biotransformation potential  
• Mitigation of hop creep  
• Opportunity to harvest yeast before hop additions  
• Promotion of haze

Learn more about our haze research. We're presenting on haze at the Craft Brewers Conference in May of 2022, after which you will find more info on our website.



# FEATURED STRAINS

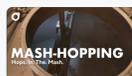
- Cosmic Punch (OYL-402)** Generates tropical aroma from ingredients you're already using. Vibrant grapefruit, passion fruit and guava notes are created through biotransformation (identical performance and haze as parent strain, British V).
- Lutra Kveik (OYL-071)** and **Dried Lutra Kveik (OYL-071DRY)** Shockingly clean. Huge temperature range (68-95°F/20-35°C), high ABV tolerance, and high flocc. A versatile and neutral foundation. Makes a clean, high-ABV base to hit with fruit or adjuncts. Pair it with Propper Seltzer for clean, clear seltzer, fast.
- Voss Kveik (OYL-061)**, **Hothead Kveik (OYL-057)**, **Hornindal Kveik (OYL-091)**, and **Espe Kveik (OYL-090)** Versatile, uniquely expressive ester profiles from each of these kveik—lychee, orange-citrus, and deep, complex tropical notes—all support hop forward styles. High ABV tolerance and huge range of ideal fermentation temp. Ferment HOT for breakneck fermentation speeds without any off-flavors.
- British Ale V (OYL-011)** Stable haze-maker with a sweet fruity profile. The most popular strain for hazies (see new Stable Haze tips, top-right panel).
- DIPA Ale (OYL-052)** Apricot, pear and peach character amps up a NEIPA hop profile. Slightly less residual sweetness than British Ale V.
- Sundew Ale (OYL-401)** Strawberry and stone fruit esters. Think juicy pale ales, strawberry blondes, wheat ales, IPAs (wheat coast, milkshake, fruited)—malt-forward stouts, milds and browns, too.
- Bananza Ale (OYL-400)** Drop more banana into pastry stouts, milkshake IPAs, fruited sours, hazy IPAs, cream ales or any fruit-driven style.
- Hefeweizen I (OYL-021)** Classic Hefeweizen: banana esters turn up with temperature, wort density, decreased pitch rate. Blend with Bananza to manage phenolic intensity.
- Mexican Lager (OYL-113)** Versatile, clean, crisp, bright, and consistent. Simply put, it's perfect for any vibrantly clean lager style.
- Bayern Lager (OYL-114)** Clean, crisp, and extremely versatile. This strong flocculator gives you the platform to brew nearly any lager style from hoppy pilsner to Oktoberfest. Very low sulfur and diacetyl production.
- Lacto (OYL-605)** Our well-known *Lacto. brevis* and *plantarum* blend is trained for consistent, efficient souring at a wide temperature range, the high end being 95°F (35°C). Easy to hit target pH, often in as little as 24 hrs. Clean, pleasant, round tart profile. Available fast and by the liter.
- C2C Farmhouse Ale (OYL-217)** A Brett, and rustic saison blend for an elegantly funky farmhouse. Complexity develops quickly.
- Jovaru Lithuanian Farmhouse (OYL-033)** Aldona Udrine's truly unique Jovaru Brewery strain. Lemon pith, restrained peppery phenols, soft mouthfeel. Makes a great wit.

# NEW STRAINS

We focus on brewer-friendly solutions that emphasize flavor, versatility and process.

## Thiolized Yeast COSMIC PUNCH (OYL-402)

Cosmic Punch generates aromas that Southern Hemisphere hops and New Zealand Sauvignon blancs are famous for (think vibrant grapefruit, passion fruit and guava flavors) while delivering the same popular performance and haze as its parental strain, British V (OYL-011). Use Cosmic Punch in your favorite British V recipes to access hidden tropical aromas in your wort.



## MASH HOPPING & COSMIC PUNCH

Who would have thought that mash hopping could add more passionfruit, grapefruit and guava aromatics to beer? With Cosmic Punch (OYL-402), it does. Mash hopping amplifies Cosmic Punch's aroma-boosting effect dramatically by loading wort with more thiol precursors. Some hops have large, hidden reserves of non-aromatic thiol precursors. When these hops are added to the mash, thiol precursors are extracted from the hops and remain in the wort throughout the brew until they are biotransformed by Cosmic Punch in fermentation.

The best hops to mash hop with may come as a surprise: widely accessible, affordable hops like **Cascade**, **Saaz**, **Mittelfrüh**, and **Calypso** offer a ton of stable, non-volatile thiol precursor.

**Note:** we do not recommend using highly desirable aroma hops as mash hops. The prized aromas will be lost in the brewing process.



Check out our YouTube channel for more info on Thiolized strains and Mash Hopping.

**What are thiols?** Thiols are highly impactful aroma compounds found in fruits, hops, and even barley. In free form, they're highly aromatic. In precursor form, they are bound and without aroma. Most of the thiol compounds present in beer and wort are in precursor form, making it a rich stockpile of hidden aroma potential when fermenting with Cosmic Punch.

**What hopping rate do you suggest?** We recommend about 1.3-5.3 oz per 5 gal batch. Mash hopping imparts about 30% of the IBUs as a beginning-of-boil addition, so consider your hop's alpha acid content.

**What's another source of thiol precursor?** Wine grape skins and juice are a great source. New Zealand Sauvignon blanc grape skins, for example, are packed with thiol precursor. The notes contributed by their thiols are in common with favorite profiles in Southern Hemisphere hops.

## The POF- Project



### BANANZA (OYL-400)

A non-phenolic Hefeweizen I, Bananza's ripe banana flavor boosts tropical character and plays well with adjuncts and heavy hop additions.



### SUNDEW (OYL-401)

A non-phenolic Belgian A, Sundew's strawberry, passionfruit and stone fruit esters are great for styles with late fruit additions or simple classics with a boost.



Find recipes and more important info on the making of these strains at [omegayeast.com/news](https://omegayeast.com/news).



See all homebrew strains at [omegayeast.com/yeast](https://omegayeast.com/yeast).

Sundew Ale, Bananza Ale, Cosmic Punch Ale strains are for sale in the US and Canada 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 genetic engineering, regardless of the type of modification introduced by the technique. Please feel free to contact us for more information.

## KVEIK



Kveik ferments at an incredibly wide temperature range (72-98°F/22-37°C) and up to 15% ABV. Higher temperatures mean faster fermentations, without fusels or other off flavors. Our five kveik strains range from shockingly clean and neutral to beautifully tropically expressive in character.

### Repitching Kveik

High gravity ferms, especially at high temps, can lower viability. Try fermenting at 85°F (29°C) and repitching from SG of 1.075 (18°P) or less.

### Kveik and Oxygenation

There's no evidence that kveiks need more or less O<sub>2</sub> than other ale strains, though warmer wort temperatures hold less dissolved oxygen.

### Kveik & Ciders, Seltzers, and Meads

Use Kveik with Propper Seltzer's broad-spectrum of nutrient, specially-formulated for healthy non-beer fermentations.

## WARM PITCHING LAGERS

Pitching lager strains at ale temperatures and allowing them to ferment warm for the first 24-36 hours encourages yeast growth and provides a faster start to fermentation. With minimal impact on lager character, warmer temps. at this early stage have two main benefits: requiring less yeast and finishing faster. Pitch between 63-68°F (17-20°C) and slowly step down your temp. to 50-55°F (10-13°C) once you see consistent fermentation activity, typically within 24 hours.

### Watch out for diacetyl!

Post-primary, run a sensory evaluation on your beer and make sure your yeast cleaned up any of the buttery-popcorn taste that comes from diacetyl before you crash your lager.

### Lagering

Lager between 33-40°F (1-4°C) for two weeks or longer. Longer lagering times will help condition the beer and achieve well-balanced flavor.

# STYLES TO TRY

## COSMIC PUNCH JUICY IPA

Tap into out-of-this-world fruit aroma with our Thiolized Cosmic Punch. Try mash hopping or adding wine grape-derived products to amp up the thiols.

## LUTRA PSEUDO-LAGER

Lutra Kveik brews a clean, vibrant, tasty crowd-pleaser. Cleanest fermentation: 68-75°F (20-24°C).

## PASTRY STOUT BASE

Set a base with fast, high-gravity tolerant, neutral Lutra (liquid or dried), or any more expressive kveik. Then pasty to thick and opaque with cocoa nibs, toasted almonds, coconuts, etc., or nothing at all, letting complex malts take the lead.

## NORWEGIAN FARMHOUSE

Pilsner malt, juniper berries, noble hops. Pitch yeast around 90-95°F (32-35°C). Watch kveik take off. Try Hothead, Hornindal, Voss, or Espe.

## AMERICAN FARMHOUSE

A rustic, stateside riff on the Euro farmhouse: base malt, some flaked grains and American hops. Use Sacch and Brett (and Lacto if desired); C2C American Farmhouse, Brett Blend #3.

## HOPPY PILSNER

When fermenting a crispy pilsner with any of our lager strains, esp. Danish Lager, Bayern Lager, or German Lager I, don't hesitate to dose liberally with hops during the whirlpool, and while you're at it, add a little dry-hop too.

## DRY CITRUS CIDER

Diversify with Jovaru in a unique, flavorful hard cider. Ferment between 80-95°F (26-35°C) to encourage strong lemon pith/citrus notes with restrained phenols.

## NEW ZEALAND IPA

New Zealand IPAs are known both for their bright, fruity and floral aromatic qualities and their snappy, clean body. Lutra (liquid or dry) sets the stage for fresh NZ hops such as Motueka, Wai-iti, and Riwaka for unique characteristics like freshly zested lime, peaches and apricot. Wonderfully clean, crisp, aromatic and tasty.

## ITALIAN PILSNER

Light, clean, hop-aromatic, trending. Nearly any lager strain works, including our faves German Lager I and Bayern Lager with a wide variety of noble and European hops, top picks are Tettnang and Saphir.

## IRISH STOUT

Smooth, sessionable, approachable. Try complementing heavily roasted malts with Hornindal's stone-fruit—quick, delicious, and roasty. Ferment at 80-95°F (26-35°C) for speed. Or try Bananza at about 75°F (23°C) for something new.

## MEXICAN VIENNA LAGER

Crisp and wildly drinkable, use Mexican Lager or Bayern Lager for traditional Vienna lagers: a dash of flaked maize in a 150°F (66°C) mash. Pitch yeast at 65°F (20°C) for dry, snappy, refreshing house lager.



# COSMIC NEIPA

Using what we've learned while studying haze and thiols, we developed a tropical juicy NEIPA using our thiol boosting Cosmic Punch (OYL-402) strain. Cosmic Punch has the same abilities as its haze-stable parental strain, British V (OYL-011), with the added bonus of being able to unlock thiol precursors from malt and hops. By utilizing a mash hopping technique, Cosmic Punch releases an extra layer of tropical aroma that pairs beautifully with this style.

## VITAL STATISTICS

Gravity	1.068 SG (16.59°P)
IBU	46.6
Color	5.0 SRM
ABV	6.8%

## MASH 60 MINUTES 152°F

- 9 lb Brewer's Malt, 2-Row
- 1 lb 8.0 oz Pale Ale, Golden Promise
- 1 lb Munich Malt - 10L
- 1 lb Wheat, Flaked
- 8.0 oz Oats, Flaked
- 3.00 oz Cascade [5.50 %] - Mash 60.0 min

## BOIL 60 MINUTES

- 1.00 oz Citra [12.00 %] - Steep/Whirlpool 30.0 min, 190.0°F
- 1.00 oz Galaxy [14.00 %] - Steep/Whirlpool 30.0 min, 190.0°F
- 1.00 oz Mosaic [HBC 369] [12.25 %] - Steep/Whirlpool 30.0 min, 190.0°F
- 1.00 oz Mosaic [HBC 369] [12.25 %] - Steep/Whirlpool 30.0 min, 190.0°F

## DRY HOP

- 1.50 oz Galaxy [14.00 %] - 3.0 Days Into Primary
- 1.00 oz Galaxy [14.00 %] - 3.0 Days Into Primary
- 0.50 oz Mosaic [HBC 369] [12.25 %] - 3.0 Days Into Primary
- 1.50 oz Citra [12.00 %] - 7.0 Days Into Primary
- 0.50 oz Galaxy [14.00 %] - 7.0 Days Into Primary
- 0.50 oz Mosaic [HBC 369] [12.25 %] - 7.0 Days Into Primary

# OMEGA YEAST 2022 HOMEBREW STRAIN CATALOG

## KVEIKS

## ALES

Name	Description	Flocculation	Attenuation	Temperature Range	Alcohol Tolerance	Compares to
<b>DRIED LUTRA KVEIK</b> OYL-07IDRY Gluten Free	The same shockingly clean Lutra that you love in liquid form is now in a convenient dried format. Dried Lutra's clean canvas, huge temperature range, high alcohol tolerance and fast finishing speeds mean unrivaled flexibility and versatility for nearly any style. For any reason you're using a neutral dry yeast, use Dried Lutra and get more, faster.	Medium-High	75-82%	68-95°F (20-35°C)	15%	EXCLUSIVE
<b>ESPE KVEIK</b> OYL-090	Originating from the village of Grodås in Norway, the Espe kveik blend offers the unique profile of lychee, pear, and tropical fruit. 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. It is 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%	
<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%	EXCLUSIVE
<b>VOSS KVEIK</b> OYL-061	A traditional Norwegian kveik from the Gjernes farmstead, Voss Kveik's orange-citrus is relatively clean throughout its wide temperature range, and pairs well with citrusy, fruity hops. Ester intensity and fermentation speed take off at higher temperatures with this strain. No noticeable fusels, even at higher temperatures.	Medium	75-82%	68-95°F (20-35°C)	12%	
<b>BANANZA ALE</b> OYL-400 <sup>®</sup>	Ripe banana esters (with a hint of pear) make this Omega Yeast original a standout for pastry stouts, milkshake IPAs, and other modern ales. For prime banana esters, slightly underpitch. Unlike its parental hefeweizen strain, Bananza Ale 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
<b>BRITISH ALE I</b> OYL-006	A productive, brewer-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.	Medium-High	70-80%	64-72°F (18-22°C)	10%	WY1098 WLP007
<b>BRITISH ALE V</b> OYL-011	British Ale V is undeniably the gold standard for brewing NEIPAs. It gives a huge, juicy boost to juicy hop character along with stable haze and residual sweetness. This strain's signature characteristics are all the hallmarks of a great hazy IPA.	High	71-75%	64-74°F (18-23°C)	10%	WY1318
<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>COSMIC PUNCH ALE</b> OYL-402 <sup>®</sup> Patent Pending	A thiolized version of our popular hazy strain, British Ale V (OYL-011), Cosmic Punch generates thiols through biotransformation, releasing tropical aromas like those in Southern Hemisphere hops and New Zealand Sauvignon blanc. This punchy strain unleashes vibrant passionfruit, grapefruit, and guava notes. Expect the same performance and haze you get from British V, but with additional thiol aromas. Experiment with mash hopping or wine grape-derived products to push even more thiols.	High	71-75%	64-75°F (18-24°C)	10%	EXCLUSIVE
<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>GULO ALE</b> OYL-501 <sup>®</sup> Patent Pending	Expect orange-marmalade and peach character with a clean, brut-like finish. Gulo is the mated offspring of Irish Ale (OYL-005) and French Saison (OYL-026) with the best of the Irish strain's flavor, and the powerful attenuation of the French. Non-phenolic, aromatic and a beast at devouring wort sugars, think suitability for an IPA (including brut IPA), stout or bière de garde.	Medium	85-90%	68-77°F (20-25°C)	12%	EXCLUSIVE
<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.	Low	73-77%	64-75°F (17-24°C)	10%	WY3068 WLP300
<b>HELIO GAZER ALE</b> OYL-405 <sup>®</sup>	With enhanced thioloized capabilities, Helio Gazer boosts thiol biotransformation to free thiols 200x above sensory threshold, creating a supernova of tropical, passion fruit flavors and aromas. Even in the juiciest of IPAs, expect robust guava and New Zealand sauvignon blanc-like aromas along with the beloved starchy haziness of its parent strain, British Ale V. Pair with mash hopping, grape-derived products or regional malt and hops for peak thiols. Note: Think of this as an amped up Cosmic Punch.	High	71-75%	64-74°F (18-23°C)	10%	EXCLUSIVE
<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>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>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
<b>STAR PARTY ALE</b> OYL-404 <sup>®</sup>	A thiolized version of the beloved Chico strain (West Coast Ale I), Star Party is a thiol burst with aromas of passion fruit, dank pink guava, and citrus zest. Expect the same clean fermentation profile and clarity as its parental strain, Chico, but with a big burst of thiols that's perfect for redefining classic styles, juring up a West Coast IPA, or creating a unique style that highlights the thiol potential of regional hops and malt. Thiols to the moon!	Medium-Low	73-80%	60-73°F (16-23°C)	11%	EXCLUSIVE
<b>SUNDEW ALE</b> OYL-401 <sup>®</sup>	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 Ale, 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
<b>TROPICAL IPA</b> OYL-200 <sup>®</sup>	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 attenuative and moderately flocculating, it ferments crisp and clean with light citrus notes under 66°F (19°C).	Medium-Low	73-80%	60-73°F (16-23°C)	11%	WY1056 WLP001

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

† JOVARU is an ALDONA UDRRIENE<sup>®</sup> yeast strain.

§ For sale in the US only. §§ For sale in the US and Canada. 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.

## LAGERS

## BELGIAN ALES

## BACTERIA, BRETT'S + BLENDS

Name	Description	Flocculation	Attenuation	Temperature Range	Alcohol Tolerance	Compares to
<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 & Märzens.	Medium	72-76%	51-62°F (11-17°C)	9%	
<b>GERMAN BOCK</b> OYL-111	Thought to be from 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 pilzers, 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. Thought to be the world's most used lager strain and can produce a convincing lager at ale temps. Fermenting in the low temp range 45-55°F (7-13°F), 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
<b>LUNAR CRUSH LAGER</b> OYL-403 <sup>®</sup>	Put a spin on lager brewing with Lunar Crush, our distinctively tropical thiolized lager strain. Lunar Crush biotransforms thiol precursors from malt, hops, and grape-derived products for a new wave of passion fruit, guava, and New Zealand Sauvignon blanc fruitiness. This isn't your typical lager yeast—Lunar Crush is the perfect companion for complex, hop-forward styles or even creating something entirely new by simplifying your recipe for the boldest thiol expression.	Medium	70-78%	50-65°F (10-18°C)	9%	EXCLUSIVE
<b>MEXICAN LAGER</b> OYL-113	This great lager strain is thought to originate from a well known Mexican brewer. 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 I 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>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	72-85%	65-78°F (18-26°C)	12%	WY3522 WLP550
<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 SAISON II</b> OYL-042 <sup>®</sup>	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>FRENCH SAISON</b> OYL-026 <sup>®</sup>	This citrusy, lightly phenolic saison strain is so attentive 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>JOVARU LITHUANIAN FARMHOUSE</b> OYL-033 <sup>†</sup>	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 pit and black pepper character, and a soft mouthfeel. This unique yeast complements farmhouse beers and makes a great Wit. I sveikata!	Medium-Low	80-85%	70-95°F (21-35°C)	10%	EXCLUSIVE
<b>SAISONSTEIN</b> OYL-500 <sup>®</sup>	Saisonstein is an Omega Yeast original—a 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 ferments more reliably and thoroughly than its parents. It is spicy, complex, tart, dry, and crisp with some bubblegum character 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
<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
<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 funk complexity that continues to develop over time. This blend is not intended to be used for 100% Brett primary fermentation without a starter.	Low	85%+	70-85°F (21-29°C)	11%	EXCLUSIVE
<b>BRETT BLEND #1 WHERE DA FUNK?</b> OYL-210 <sup>®</sup>	One Brett-famous brewery strain plus one unique Sacch strain result in huge tropical fruit aroma (fades a bit during conditioning) with a wide temperature range. Very dry (extended flaked oats for body). Develops mild funk and low acid even with extended aging. Pairs well with fruity aroma hops for a unique pale ale.	Very Low	78-88%	68-80°F (20-27°C)	11%	EXCLUSIVE
<b>BRETT BLEND #2 BIT O' FUNK</b> OYL-211 <sup>®</sup>	This blend contains the Saccharomyces strain from Brett Blend #1 (OYL-210) for primary fermentation and is spiked with <i>Brettanomyces bruxellensis</i> for development of moderate funk during a secondary fermentation. The "bit 'o funkiness" will take extended time (3+ months) to emerge.	Very Low	85%+	68-80°F (20-27°C)	11%	EXCLUSIVE
<b>BRETT BLEND #3 BRING ON DA FUNK</b> OYL-212 <sup>®</sup>	One Sacch strain from Brett Blend #1 (OYL-210) spiked with both <i>brux</i> and <i>lambicus</i> , plus two additional Brett isolates from a Brett-famous brewery, plus two Brett isolates from an "intense" Belgian source equals a funky, fruity, complex, 7-strain composition. Brett character develops over time (as will acid production if exposed to oxygen).	Very Low	85%+	68-80°F (20-27°C)	11%	EXCLUSIVE
<b>BRETTANOMYCES CLAUSSENI</b> OYL-201	The mildest on the Brett funkiness spectrum, <i>Brett clausenii</i> presents more of a leathery earthiness and some pineapple—both characteristics that are contributed in large part by the aroma alone. It does its best work as a secondary yeast. This strain is not intended to be used for 100% Brett primary fermentation.	Low	85%+	70-85°F (21-29°C)	10%	WLP645
<b>C2C AMERICAN FARMHOUSE</b> OYL-217 <sup>®</sup>	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 muted citrus.	Low	70-85%	68-80°F (20-27°C)	10%	EXCLUSIVE
<b>LACTO</b> 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. Even 2 IBUs can prevent souring.			68-95°F (20-35°C)		EXCLUSIVE

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Recommended dosage: 170 g/bbl (145 g/hL)

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## 4-DAY LUTRA KVEIK HARD SELTZER RECIPE



### FOR 5 GALLONS (~19 L)

OG 1.040 (10°P) 6% ABV  
FG 0.994 (-1.6 P) 124 Calories

### INGREDIENTS

- 4.75 lbs Dextrose
- 1 pack of Lutra Kveik (OYL-071) or Dried Lutra Kveik (OYL-07IDRY)
- 1 pack of Propper Seltzer

Note: when flavoring with ingredients that include fermentable sugars, add while yeast is still active in finishing fermentation. Keep warm and allow for re-fermentation.

### DIRECTIONS

1. Bring 5 gal (~19 L) of water to 180°F (82°C). Add dextrose, circulate, and bring to a boil. Gently boil for 10 min.
2. Check gravity and adjust until it reaches 1.040 SG (10°P).
3. Turn off heat, add Propper Seltzer nutrient and mix or whirlpool for 10 min.
4. Cool sugar base to 85°F (29°C). Transfer to fermenter while aerating by shaking or oxygenating.
5. Pitch Lutra Kveik or Dried Lutra. Fermentation time ranges by temperature. Expect fermentation to complete in as few as 2-4 days.
6. Cold crash, flavor, condition, and serve.

### Changing the recipe? Use your sugar's 'PPG.'

A sugar's PPG gives you the number of gravity points that one pound adds to a gallon of water (PPG stands for Points per Pounds per Gallon). Dextrose's PPG is around 42, meaning 1 lb of dextrose in 1 gal of water increases the standard gravity from 1.000 to 1.042.

Use the following equation to calculate the amount of sugar for your recipe using PPG:

$$\frac{(\text{OG} - 1.000) \times \text{gal}}{\text{PPG}} = \frac{(1.040 - 1.000) \times 5}{42} = 4.75 \text{ lb of sugar}$$

### Can't find the PPG? Here's how to calculate it.

Using a highly fermentable sugar other than dextrose, like honey, turbinado, table sugar, or agave? If you don't know the PPG, find out by dissolving your sugar into water at the same ratio as the 1 lb:1 gal ratio in a PPG value, just a smaller amount: e.g., 1 oz of sugar: 1 cup of water (28 g : 237 mL). The gravity points a hydrometer indicates above 1.000 is your PPG.

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