



WE MAKE IT EASY

FRESH

Fresh yeast means shorter lag times and vigorous, complete fermentations. That's why we time our process backwards from your brew day, and ship straight from active propagation, never from stored inventory. Our methods make our yeast the healthiest, most consistent and most reliable around.

We constantly innovate new, unique, strains that help your beer stand out. See **New and Featured Strains** in the panels below.

We also have all the classic strains you need. Don't miss the **Compares To** column on the back for strains you may know by another name.

FAST

We propagate *Saccharomyces* strains fresh in as little as 7 days, *Brettanomyces* in 7-10 days, and our Lacto blend is made fresh every day.

Need it faster? Pitches of our most popular strains are often available sooner. Let us know when brew day is. We can help.

Shipping is true-cost only. We negotiate the lowest rates and pass the savings on to you. Curious to compare? Let us give you a quote.

HERE TO HELP

All of our 80+ strains are available year-round in any custom size and pitch rate (for 1 bbl brews and up.) You'll always speak directly to knowledgeable lab staff when you email or call. We're here to answer questions, problem-solve or bounce around ideas. Don't hesitate to be in touch. We love hearing from you.

orders@omegayeast.com 773.657.3438



NEW EXPANDED LAB SERVICES

Our TTB-certified chemists and microbiologists are here to give you the tools you need for clean, consistent, great-tasting brews. Check out our new set of lab services: beer specs, flavor profiling, microbiology testing and strain banking.

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.



MASH HOPPING & COSMIC PUNCH

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

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, nonvolatile thiol precursor. Please note that we do not recommend using highly desirable aroma hops as mash hops because all of the prized aromas will be lost in the brewing process.

What are Thiols? Thiols are highly impactful aroma compounds. A variety of thiols are found in fruits (including wine grapes), hops, and even barley. In free form, thiols are volatile and highly aromatic. In precursor form, the thiol is bound within a larger compound, which makes it stable and without aroma. In beer and wort, the overwhelming majority of thiol compounds present are in precursor form and are a rich stockpile of hidden aroma potential for Cosmic Punch to unlock.

What hopping rate do you suggest? We suggest a rate of 0.5-2 lb/bbl (0.2-0.8 kg/hL). Mash hopping imparts about 30% of the IBUs as a beginning-of-boil addition, so make sure to consider your hop's alpha acid content.

What else can I do to add more thiol precursor for Cosmic Punch? Wine grape skins and juice are a source of precursor thiols as well. New Zealand Sauvignon blanc grape skins are known to be packed with thiol precursor, and the notes contributed by these thiols are in common with favorite profiles in Southern Hemisphere hops.

NEW STRAINS

We focus on brewer-friendly solutions that emphasize flavor, versatility and process. Check out these strains from two of our newest projects:

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.

See **Mash Hopping & Cosmic Punch** in the panel to the left, or scan the QR for more info. Mash hopping or using wine grape-derived products loads up wort with even more potential for biotransformed thiols.

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.

POF- means "negative for phenolic off-flavor." This project was inspired by the partially hidden ester profiles in well-known Belgian and German hefeweizen strains. We turned off the yeast's ability to produce phenolics, and revealed these new, clean profiles.

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 gene editing, regardless of the type of modification introduced by the technique. Please feel free to contact us for more information.



DRIED LUTRA KVEIK

Active Dry Brewing Yeast

It's the same shockingly clean strain you love in liquid form, now in a convenient dried format. With a huge temperature range, high flocculation and fast finishing speeds in addition to a hefty ABV tolerance, Lutra is pure flexibility. Try it for high-gravity brews (a clean base beer for fruit additions and adjuncts) or pair it with Proper Seltzer for an easy hard seltzer fast. For any reason you're using a neutral, dried yeast, use Dried Lutra instead.

Order by email: orders@omegayeast.com



Recommended Pitch Rate: 60-120 g/bbl (50-100 g/hL)

Learn about Dried Lutra How much do you need? Use our calculator.

PROPPER SELTZER

Yeast Nutrient

Propper Seltzer's broad spectrum of micro and macro nutrients are balanced to make cleaner, clearer hard seltzer fast and easy. Power your favorite beer, champagne or distillers yeast through healthy, 100% sugar-based fermentation in as few as seven days, or finish in as few as four when paired with select kveik. It works for hard cider, too.

Order by email: orders@omegayeast.com



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

Learn about Propper Seltzer Including a 4-Day Hard Seltzer Recipe



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 Proper 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 (west 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 Udriene's truly unique Jovaru Brewery strain. Lemon pith, restrained peppery phenols, soft mouthfeel. Makes a great wit.

Order by email: orders@omegayeast.com

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.

SMOOTHIE SOUR BASE

Our Lacto blend gives reliable, fast pH control for kettle souring. Ferment with British I for a clean, slightly-higher ABV base that's ready for fruit.

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.

LUTRA PSEUDO-LAGER

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

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.

PASTRY STOUT BASE

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

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.

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.

IRISH STOUT

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

50/50 IPA

Blend 50/50 Tropical IPA and DIPA strains to get big tropical and stone-fruit esters that enhance late hop additions, and accentuate a slightly dry, smooth mouthfeel with a high protein grist.

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.

FAQ

What are your lead times?

All of our freshly-propped Sacch, pitches ship in about 7 days, 7-10 days for Brett, and as soon as tomorrow for Lacto. There are never longer wait times for 'out-of-stock' or 'out-of-season' strains. We prep everything fresh when you order. Fresh yeast is often available faster for popular strains. Ask at orders@omegayeast.com.

What is your pricing?

Order by barrel size and pitch rate or tell us your brew specs and we'll calculate it.

View Price Chart PDF Organized by bbl and millions of cells/mL

Do you offer strain banking?

Yes. We offer private strain banking for a small, one-time plating fee per strain. Send us a sample, we'll freeze it away until you're ready, and custom prop it just for you.

What about Lab Services?

Concerned about *diastaticus*? Want to test your brewhouse for infections or your barrel program for unwanted Brett? Checking the pasteurization of your newest fruited beer? Need to know your brewer's ABV? For beer specs, flavor profiling and microbiological testing check out our new, expanded list of services and products on our website.

View Lab Services New offerings

Can I order a custom blend?

Yes. We are happy to blend any Sacch. and/or Brett. strains free of charge.

OMEGAYEAST.COM

View our complete strain list at orders@omegayeast.com/yeast

JOIN OUR PRIVATE BREWING COMMUNITY.

Join fellow brewers for discussion.

SIGN UP FOR OUR NEWSLETTER.

News on new strains, research and other important info. Sign up now.

How do you package yeast?

Yeast is shipped in flexible cube containers. Boxes are insulated, contain large ice packs, and are sealed with reinforced Omega-branded tape for extra strength and easy identification on arrival.

How do I order?

Email us at orders@omegayeast.com. We'll get you set up. When you're ordering yeast, just tell us what yeast strain(s) you're interested in, your brew specs and when you're planning to brew.

Are any of your strains seasonal?

No. All strains are available year-round. We custom prop every one of them when ordered.

What shipping carrier do you use?

We use UPS and find the most economical method based on your location and order. We pass on only the true shipping cost and we're always working with UPS to lower shipping costs.

Where can I watch your videos?

Learn more about us, the making of Cosmic Punch, Sundew, Bananza, and Proper Seltzer.

Visit our YouTube Channel For all our videos

BE FRESH. BE CURIOUS. BE HELPFUL.™

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KVEIKS

Name	Description	Flocculation	Attenuation	Temperature Range	Alcohol Tolerance	Compare to
DRIED LUTRA KVEIK OYL-07IDRY Gluten Free	The same shockingly clean Lutra that you love in liquid form is now in a convenient dry 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
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 tangerine, 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. 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%	
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
VOSS KVEIK 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%	

ALES

ALT 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 Kolsch II (OYL-044) or even West Coast Ale I (OYL-004).	Low	73-77%	55-68°F (13-20°C)	11%	WY1007 WLP036
AMERICAN WHEAT OYL-002	Energetically top cropping, this powerful fermenter leaves behind a light, tart and refreshing, crisp character. Fairly clean and lightly dry, it excels particularly at American styles. The small amount of sulfur produced during fermentation conditions out.	Low	74-78%	58-74°F (14-23°C)	10%	WY1010
BANANZA ALE OYL-400 [§]	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
BAVARIAN WHEAT II OYL-034	A big top cropper and a low flocculator, with banana, light pear, apple/plum, clove and vanilla. Another great option with a more complex aroma 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
BRITISH ALE I OYL-006	A productive, brewer-friendly, top cropper attributed to a historic London brewer 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
BRITISH ALE II OYL-007	Like British Ale I (OYL-006), this English brewer strain is thought to be from the historical London brewer that Louis Pasteur visited. It is a strong fermenter, brewer friendly, leaves near spotless clarity, and has more fruit-like esters and malt 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
BRITISH ALE III 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
BRITISH ALE IV 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
BRITISH ALE V OYL-011	British Ale V is undeniably the gold standard for brewing NEIPAs. It gives a huge, fruity boost to juicy hop character along with stable haze and residual sweetness. This strain's signature characteristics are the hallmarks of a great hazy IPA.	High	71-75%	64-74°F (18-23°C)	10%	WY1318
BRITISH ALE VI 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 (17-24°C)	10%	WY1335 WLP025
BRITISH ALE VII 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 oak ales, for example.	High	67-71%	64-72°F (18-22°C)	9%	WY1469
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%	WY1958 WLP002

NEW

COSMIC PUNCH ALE OYL-402 [§] 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 mashing hopping or wine grape-derived products to push even more thiols.	High	71-75%	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%	
EAST COAST ALE OYL-032	Thought to be the famous Bostonian strain, it is suitable for a broad range of beer styles with an accentuated spin. Using West Coast Ale I (OYL-004) for comparison, it is a little tart and slightly muting 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
GULO ALE OYL-501 [§] 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 flavors 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
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.	Low	73-77%	64-75°F (17-24°C)	10%	WY3068 WLP300
HEFEWEIZEN ALE II OYL-022	Identical 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

NEW

HELIO GAZER ALE OYL-405 [§]	With enhanced Thiolized capabilities, Helio Gazer boosts thiol biotransformation to free thiols 200x above sensory threshold, creating a supermassive 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 mashing 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
IRISH ALE OYL-005	Ireland's storied stout is thought to be balanced by this dry, crisp, lightly fruity, versatile, and somewhat tart. A good fermenter with reliable, average flocculation (some diacetyl possible), and a hint of fruit at the lower 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
KOLSCH I 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 a good 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
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
LONDON ALE OYL-003	The London Ale strain is a high attenuator that has obvious English character in its pronounced mild 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), British Ale I (OYL-006), or British Ale VI (OYL-013).	Medium	67-77%	66-72°F (19-22°C)	11%	WY1028 WLP013
PACIFIC NW ALE 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
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 as higher fermentation temperatures.	High	73-76%	63-75°F (17-24°C)	10%	WY1728 WLP028

NEW

STAR PARTY ALE OYL-404 [§]	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, juicing 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
SUNDEW ALE OYL-401 [§]	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
TROPICAL IPA 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
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 60°F (16°C).	Medium-Low	73-80%	60-73°F (16-23°C)	11%	WY1056 WLP001
WEST COAST ALE II OYL-009	West Coast Ale II is a consistent, well-flocculating, well-attenuating and easy-caring 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%	WY1722 WLP051
WEST COAST ALE III 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
WEST COAST ALE IV 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 cedes pleasantly to hops and malts.	Medium-High	73-80%	62-74°F (17-23°C)	10%	WY1217

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

§ 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.

• JOVARU is an ALDONA UDRIENE yeast strain.

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LAGERS

AMERICAN LAGER OYL-103	This strain is thought to be from one of the US's oldest family-owned breweries. 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
AMERICAN PILSNER 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
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 & Märzens.	Medium	72-76%	51-52°F (11-7°C)	9%	
DANISH LAGER OYL-104	A powdery low flocculator, this strain produces a crisp and dry, soft and round profile that's a great for supporting hop flavors. Ferments relatively cool and has low attenuation. Allow for long conditioning to help. Good in Dortmund lagers, Munich helles, and American lagers.	Low	73-77%	46-56°F (8-13°C)	9%	WY2042
GERMAN BOCK 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 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. Thought to be the world's most used lager strain and can produce a convincing lager at all 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
GERMAN LAGER II 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
LAGER I OYL-100	Early inspiration for light American lager and thought to be from Budejovice, this crisp, balanced strain is lightly 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

NEW

LUNAR CRUSH LAGER OYL-403 [§]	Put a spin on lager brewing with Lunar Crush, our distinctively tropical 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
MEXICAN LAGER OYL-113	This great lager strain is thought to originate from a well known Mexican brewery. Slightly 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 WLP840
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 dry, crisp, 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
PILSNER II OYL-108	Thought to be the D 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
WEST COAST LAGER 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, many brewers enjoy fermenting it around 65°F (18°C).	High	67-71%	58-68°F (14-20°C)	9%	WY2112 WLP810

BELGIAN ALES

ABBEY ALE C OYL-018	The Abbey Ale C's Trappist origin is best coupled with a little monastic panache, 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
BELGIAN ALE A OYL-024	As one of the few highly flocculent Belgian ale strains, Belgian Ale A makes a great house strain to aid attenuation. It is easy 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%	WY3222 WLP550
BELGIAN ALE O OYL-046	With balanced fruit and phenolics, this Trappist ale yeast's clean and dry profile carries a signature sharp tasting, slightly acidic finish. 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
BELGIAN ALE R OYL-020	This has low phenolics for a Belgian strain, with stone fruit and light, floral or rose-like aromas. Sulfur produced disappears with conditioning. Accentuated flavors and aromas occur at high temps, and in a high gravity environment.	Medium	73-82%	65-75°F (18-24°C)	12%	WY1762 WLP540
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 GOLDEN STRONG 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%	

BELGIAN SAISON I OYL-027 [§]	Well-regarded as a farmhouse ale strain despite kicke fermentation behavior, it has a fruity complexity, noticeable phenolics, and a tart, dry finish. Though it behaves better at warm fermentation temperatures, it is still well-known to tart. Try using an additional strain to aid attenuation, or use Saisonstein (OYL-500), Belgian Saison II (OYL-042) or French Saison (OYL-026).	Low	76-80%	70-95°F (21-35°C)	12%	WY3724 WLP565
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
BELGIAN WHEAT OYL-029	This strain is great for a wheat beer with more ester complexity than Hefeweizen Ale I (OYL-021) and Hefeweizen Ale II (OYL-022). The strain features apple, bubblegum, plum, and a lightly tart and dry finish. It supports malt and hop flavors well.	Medium	72-76%	64-74°F (18-23°C)	12%	WY3942
BIERE DE GARDE OYL-039 [§]	Lightly phenolic, fruity, dry, delicately tart, and a very low flocculator, this presents much like a saison strain. Try this for a 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
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
GRAND CRU 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.	Low	72-76%	63-76°F (17-24°C)	12%	WY3463 WLP720
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 esterase inhibitors, 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
SAISONSTEIN OYL-500 [§]	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
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				