O OMEGA YEAST

2023 Probrew Strains + Resources

FRESH YEAST



We make it easy

Leave it to us—our processes are improved constantly so all you have to do is brew.

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 a fresh propagation, never from stored inventory. Our methods make our yeast the healthiest, most consistent, and most reliable around. We constantly innovate new and unique strains that help your beer stand out.

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 few 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 yearround 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



Styles to try

Here's what we're seeing in our travels, data, and insights. A little bit of familiarity is making a comeback.

1 — Juicy Session IPAs

Taprooms are bustling with people who want to hang out over a couple of pints. Having a juicy, sessionable option that maintains its hoppy, tropical character is pivotal. Try leaning on a less attenuative yeast to keep the ABV down while generating enough body to support heavier hop additions.

2 — Clean, West Coast IPAs

A fresh take on the classic style. Take the lessons learned from NEIPAs but now on a crisp, clean base where hops can truly shine. Pair new and old world hops with a clean veast strain such as one of the West Coast Ales, Star Party, or Lutra to keep things crisp, vibrant, and approachable.

3 — Traditional Lagers

Simply put, people want what's familiar and easy drinking. Approach your helles or pils recipe with Mexican, Bayern, Danish or American lager strains to create something beautifully simple.

4 — IPAs made with lager yeast

Oh yes, brewers are choosing familiar lager strains to keep IPAs clean and snappy with a pleasant bitterness to round out a chosen hop blend. With the rise of Cold IPAs, these strains are being put to the test by pairing a crisp base with vibrant hop aroma.

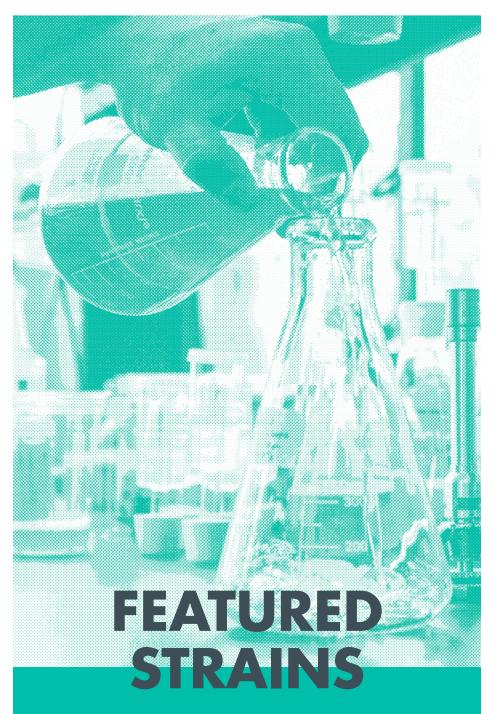


Our TTB-certified chemists and microbiologists are here to give you the tools you need for clean, consistent, great-tasting brews.

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 beer's ABV? For beer specs, flavor profiling, microbiological testing, and strain banking, check out our expanded list of services and products on our website.



New Lab Services View our offerings



Whether you're building a library of classics or trailblazing, we have the yeast you need. Here are some of our current favorites.

MODERN

THIOLIZED Release thiol precursors.

1 — Cosmic Punch Give your house IPA a punchy lift

2 — Helio Gazer The biggest, boldest hazy Thiolized strain

3 — Lunar Crush Cold IPAs, West Coast IPAs, and tropical lagers galore

4 — Star Party Chico behavior but with a bold thiol twist

Uncover hidden esters.

- 5 Sundew Strawberry, berry jam
- 6 Bananza Banana, banana, banana

SPEEDY KVEIKS Embrace historic character.

A juicy combo of fruit punch, lychee, and pear

2 — Hornindal An IPA stalwart layering stone fruit and pineapple

A definitive citrus kick of pineapple juice and ripe,

fleshy orange

TRADITIONAL

LAGERS

Diversify lager production.

1 — Bayern

Strong flocculator with crisp, historic Bavarian character

Simply the cleanest

3 — West Coast

Slightly malty, hop friendly, and crystal clear

IPAS

Differentiate IPAs with juicy profiles.

1 — British V

Hazy gold standard with a tropical cloud ready for hops

Classic fruitiness with recognizable juicy, peach ring character

POPULAR

Styles that brewers want to drink.

1 — Kolsch II

Classically clean and crisp with a hint of fruitiness

Essential strain for traditional Belgian witbiers

3 — Hefeweizen I

Traditional German strain for summertime hefeweizens



Thiolized series

Thiols are highly impactful aromatic compounds that can evoke intense tropical, citrus character reminiscent of juicy passion fruit, dank pink guava, and freshly zested grapefruit peel.

The beautiful thing about Thiolized yeast strains is that they can produce a wide range of distinct beers with a few changes to recipe design.

Whether you're looking to showcase thiols in your beer or add complementary thiol elements to balance a beer's hop notes, we're sharing our best practices, tips, and techniques so you can get the most out of these Thiolized strains in your next recipe.

1 — Cosmic Punch Ale

We first introduced the Thiolized series in 2021 with Cosmic Punch, a Thiolized version of our British Ale V strain. Cosmic Punch is ideal for brewing hazies with complex, yet nuanced grapefruit, passion fruit, and guava aromas.

2 — Helio Gazer Ale

Everything you love about Cosmic Punch, cranked up to 11. Helio Gazer is engineered to produce thiols at 200x sensory threshold levels to complement hazy, hopforward beers, while providing the same sturdy haze as its parent strain, British V.

3 — Lunar Crush Lager

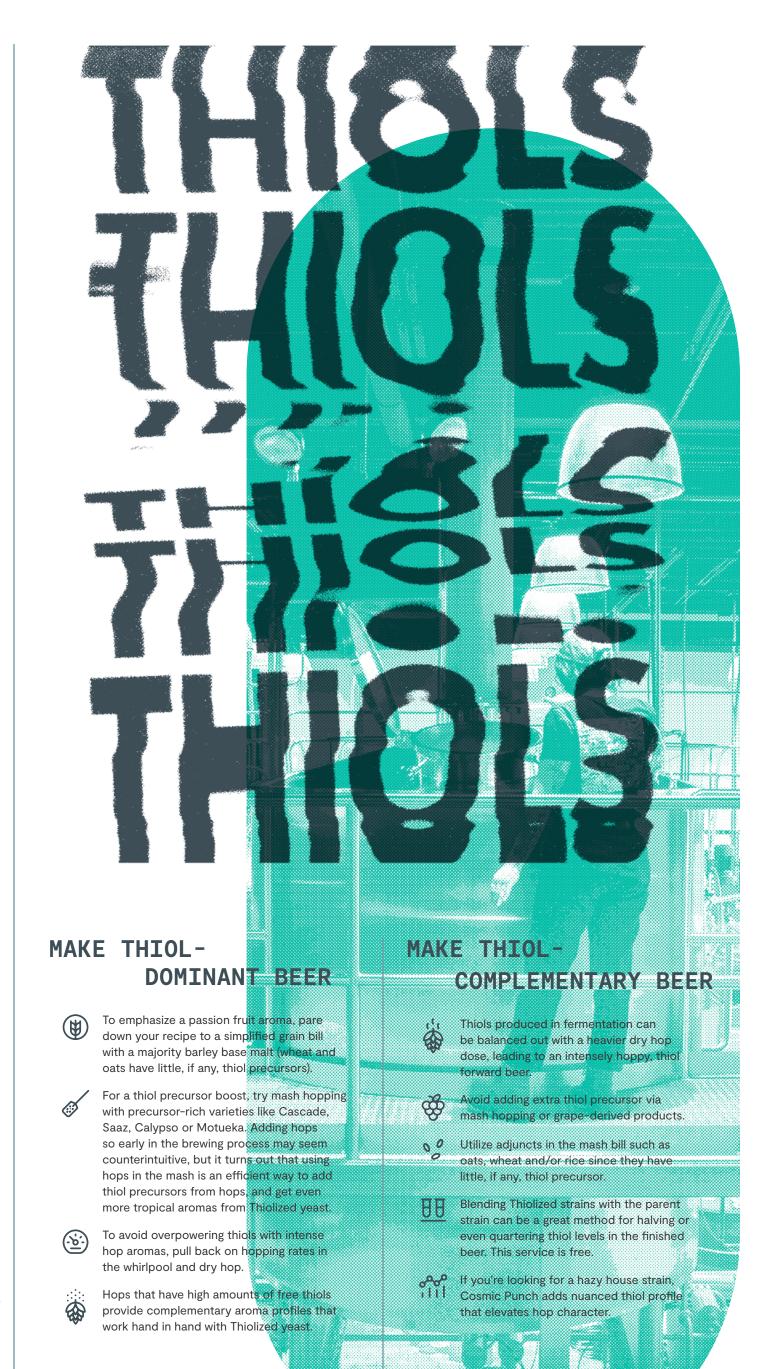
Lunar Crush, a Thiolized version of Mexican Lager, introduces thiol character to crisp, refreshing lagers. Add complexity to hoppy lagers or venture into uncharted waters to create a brand new lager drinking experience.

4 — Star Party Ale

Star Party packs a huge punch of thiol aroma while maintaining the clean, reliable fermentation behavior of its parent strain, the renowned Chico (West Coast Ale I).



Thiolized Yeast Strains Learn more



Just wanted to say today was a big day for us at NoDa. After over 10 months of R&D with Thiolized yeast and procedures we brewed our first 60 bbl batch of Lil' SLURP on the system. While we have Big SLURP already in run, Lil' SLURP is kinda the culmination of all the R&D processes and products to capitalize on the thiol character and the brew went amazingly well. This beer is set to be a year-rounder for us and should launch early next year in 12oz cans and draft throughout our distribution.

Thanks again for all the help and support Omega has given through this, I can't wait to see the response to the beer.



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 prop 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 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.

Can I order a custom blend?

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

How do you package yeast?

Yeast is shipped in flexible containers. Boxes are insulated, contain large ice packs, and are sealed with reinforced 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.

Do you have yeast available right now, in a pinch?

For our most popular strains, we may have excess fresh yeast available with short notice. Let us know your brew day and we'll try to help.

Are you available for a yeast consultation?

course. We're happy to answer any yeast question you have, offer insights on yeast management, recipe design, lab services, or new strain integration. Call the lab or email us anytime.

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 our Thiolized srains, Sundew, Bananza, and Propper Seltzer.



Visit our YouTube Channel For all our videos



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 Propper 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:

60-120g/bbl (50-100g/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:

170g/bbl (145g/hL)



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



Top Crop

The science of modern brewing

Top Crop is an educational engine from the curious minds at Omega Yeast. We use Top Crop as a platform to share our groundbreaking research, discuss our experiments, provide insight and advice, and have a little fun, all with the goal of making life easier for brewers and fermentation enthusiasts alike. Our team of contributors is made up of writers, researchers, brewers, photographers, scientists, home cooks, beer drinkers, and more, with decades of experience among us. Launched with a series of articles that highlight the kinds of topics and ideas we plan to dig into.

topcrop.co

hey@topcrop.co



Top Crop Newsletter



Getting started

1 — Create an account Scan the code below.

2 — Place an order

Email orders@omegayeast.com with your barrel size, starting Plato, and strain name.

3 — Kick up your feet

Relax as we custom prop your order. Have questions or need help? Email us anytime.



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Chicago Lab

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