

# 2023 Probrew Strain Catalog



## KVEIKS

| Top Strains | Strain Name   | Description   | Flocculation | Attenuation | Temp. Range       | Alc. Tolerance | Compares to           |
|-------------|---|---|--------------|-------------|-------------------|----------------|-----------------------|
| 1           | <b>LUTRA KVEIK</b><br>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%            | Omega Yeast Exclusive |
| 2           | <b>HORNINDAL KVEIK</b><br>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%            |                       |
| 3           | <b>VOSS KVEIK</b><br>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>ESPE KVEIK</b><br>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%            |                       |
|             | <b>HOTHEAD KVEIK</b><br>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 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>DRIED LUTRA KVEIK</b><br>OYL-071DRY<br>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%            | Omega Yeast Exclusive |

## ALES

| Top Strains | Strain Name  | Description  | Flocculation | Attenuation | Temp. Range       | Alc. Tolerance | Compares to           |
|-------------|--|--|--------------|-------------|-------------------|----------------|-----------------------|
| 1           | <b>BRITISH ALE V</b><br>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 all the hallmarks of a great hazy IPA.   | High         | 71-75%      | 64-75°F (18-23°C) | 10%            | WY1318                |
| 2           | <b>Thiolized COSMIC PUNCH ALE</b><br>OYL-402 <sup>2B</sup><br>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%            | Omega Yeast Exclusive |
| 3           | <b>NEW Thiolized HELIO GAZER ALE</b><br>OYL-405 <sup>9</sup><br>Patent Pending | With enhanced Thiolized capabilities, Helio Gazer boosts thiol biotransformation to free thiolic 20x above sensory threshold, creating a supernova of thiolized, 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 sturdy haziness of its parent strain, British Ale V. Pair with mashing, grape-derived products or regional malt and hops for peak thiols.  | High         | 71-75%      | 64-74°F (18-23°C) | 10%            | Omega Yeast Exclusive |
| 4           | <b>WEST COAST ALE I</b><br>OYL-004   | "Chico" is a reliable, versatile and popular neutral foundation for displays of hops 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<br>WLP001      |
| 5           | <b>NEW Thiolized STAR PARTY ALE</b><br>OYL-404 <sup>4</sup><br>Patent Pending  | A Thiolized version of the beloved Chico strain (West Coast Ale I), Star Party is a thiol burst with aromas of passion fruit, dark 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, joining 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%            | Omega Yeast Exclusive |

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|--|--|-----|--------|-------------------|-----|-----------------------|
| <b>ALT</b><br>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 I (OYL-044) or even West Coast Ale I (OYL-004).  | Low | 73-77% | 55-68°F (13-20°C) | 11% | WY1007<br>WLP036      |
| <b>AMERICAN WHEAT</b><br>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                |
| <b>POF-BANANZA ALE</b><br>OYL-400 <sup>8</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% | Omega Yeast Exclusive |
| <b>BAVARIAN WHEAT II</b><br>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 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                |

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|-----------------------------------|---|-------------|--------|-------------------|-----|------------------|
| <b>BRITISH ALE I</b><br>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<br>WLP007 |
| <b>BRITISH ALE II</b><br>OYL-007  | Like British Ale I (OYL-006), this English brewer's strain is thought to be from the historical London brewery that Louis Pasteur visited. It is a strong fermenter, brewer friendly, flexible, 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           |
| <b>BRITISH ALE III</b><br>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<br>WLP005 |
| <b>BRITISH ALE IV</b><br>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 is recommended.   | Medium-Low  | 69-76% | 69-76°F (21-24°C) | 10% | WY1275<br>WLP023 |

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| <b>BRITISH ALE VI</b><br>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<br>WLP025 |
| <b>BRITISH ALE VII</b><br>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><br>OYL-016 | A ridiculously thorough flocculator thought to be from a highly regarded English EBW. This strain is unique for its clean 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<br>WLP002 |

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|---|---|------------|--------|-------------------|-----|-----------------------|
| <b>DIPA ALE</b><br>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><br>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 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) |     | WLP008                |
| <b>GULO ALE</b><br>OYL-501 <sup>4</sup><br>Patented | 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% | Omega Yeast Exclusive |
| <b>HEFEWEIZEN ALE I</b><br>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 (18-24°C) | 10% | WY3068<br>WLP300      |

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|-------------------------------------|--|------------|--------|-------------------|-----|------------------|
| <b>HEFEWEIZEN ALE II</b><br>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<br>WLP380 |
| <b>IRISH ALE</b><br>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. <i>Slainte!</i> | Medium     | 69-75% | 62-72°F (17-22°C) | 12% | WY1084<br>WLP004 |
| <b>KOLSCH I</b><br>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><br>OYL-044         | This Kolsch strain is warmer fermenting than Kolsch I (OYL-017), flocculates much better and clears more quickly, so it 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           |

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| <b>LONDON ALE</b><br>OYL-003                  | The London Ale strain is a high attenuator that has obvious English character in its pronounced minerality and mild fruit notes. 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 V (OYL-006), or British Ale VI (OYL-013).   | Medium | 67-77% | 66-72°F (19-22°C) | 11% | WY1272<br>WLP013      |
| <b>PACIFIC NW ALE</b><br>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<br>WLP041      |
| <b>SCOTTISH ALE</b><br>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% | 63-76°F (17-24°C) | 10% | WY1728<br>WLP028      |
| <b>POF-SUNDEW ALE</b><br>OYL-401 <sup>8</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% | Omega Yeast Exclusive |
| <b>TROPICAL IPA</b><br>OYL-200 <sup>*</sup>   | A unique <i>Saccharomyces</i> strain that produces delicate, tart, tropical mango and pineapple fruit characteristics with a clean finish. Try higher fermentation temperatures to really bring out the tropical aspects. It's stubbornly non-flocculent, but the results are worth the trouble.  | Low    | 82-90% | 70-85°F (21-29°C) | 10% | WLP644                |

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| <b>WEST COAST ALE II</b><br>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<br>WLP051 |
| <b>WEST COAST ALE III</b><br>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><br>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           |

## LAGERS

| Top Strains | Strain Name  | Description   | Flocculation | Attenuation | Temp. Range       | Alc. Tolerance | Compares to           |
|-------------|--|---|--------------|-------------|-------------------|----------------|-----------------------|
| 1           | <b>BAYERN LAGER</b><br>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 dunkelns & Märzens.  | Medium       | 72-76%      | 51-62°F (11-17°C) | 9%             |                       |
| 2           | <b>NEW Thiolized LUNAR CRUSH LAGER</b><br>OYL-403 <sup>3</sup><br>Patent Pending | Put a spin on lager brewing with Lunar Crush, our distinctively tropical thiolized lager strain. Lunar Crush biotransforms thiol precursors from hop 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%             | Omega Yeast Exclusive |
| 3           | <b>MEXICAN LAGER</b><br>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                |
| 4           | <b>GERMAN LAGER I</b><br>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<br>WLP830      |
| 5           | <b>OKTOBERFEST</b><br>OYL-107  | Fans of Märzenler 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<br>WLP820      |

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| <b>AMERICAN LAGER</b><br>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           |
| <b>AMERICAN PILSNER</b><br>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% | 48-55°F (9-13°C)  | 9%  | WY2007<br>WLP840 |
| <b>DANISH LAGER</b><br>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% | 46-55°F (8-13°C)  | 9%  | WY2042           |
| <b>GERMAN BOCK</b><br>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           |
| <b>GERMAN LAGER II</b><br>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<br>WLP838 |

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| <b>LAGER I</b><br>OYL-100          | Early inspiration for light American lager and thought to be from Budějovice, this crisp, balanced strain is lightly malty and finishes with very slight fruit notes. It's 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% | 48-55°F (9-13°C)  | 9% | WY2000           |
| <b>PILSNER I</b><br>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% | 48-55°F (9-13°C)  | 9% | WY2001<br>WLP800 |
| <b>PILSNER II</b><br>OYL-108       | Thought to be the #3 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% | 50-55°F (10-13°C) | 9% | WY2278           |
| <b>WEST COAST LAGER</b><br>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. Maltly and crystal clear, many brewers enjoy fermenting it around 65°F (18°C).  | High        | 67-71% | 58-68°F (14-20°C) | 9% | WY2112<br>WLP810 |

## BELGIAN ALES

| Top Strains | Strain Name                                | Description  | Flocculation | Attenuation | Temp. Range       | Alc. Tolerance | Compares to           |
|-------------|--|--|--------------|-------------|-------------------|----------------|-----------------------|
| 1           | <b>WIT</b><br>OYL-030                      | Enthusiastically top cropping, this essential Wit yeast is distinctive for the popular, refreshing, estery-drying 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<br>WLP400      |
| 2           | <b>BELGIAN ALE A</b><br>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<br>WLP550      |
| 3           | <b>SAISONSTEIN</b><br>OYL-500 <sup>*</sup> | Saisonstein is an Omega Yeast original—a genetic hybrid of two Saison strains, the French (OYL-024) 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%            | Omega Yeast Exclusive |

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| <b>ABBEY ALE C</b><br>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<br>WLP500 |
| <b>BELGIAN ALE O</b><br>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% | 64-72°F (19-22°C) | 12%    | WLP510           |
| <b>BELGIAN ALE R</b><br>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<br>WLP540 |
| <b>BELGIAN ALE W</b><br>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<br>WLP530 |

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| <b>BELGIAN GOLDEN STRONG</b><br>OYL-056 <sup>*</sup> | Perfect for high-gravity Belgian ales with a dry finish, its relatively mild 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><br>OYL-027 <sup>*</sup>      | Well-regarded as a farmhouse ale strain despite fluffy 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 Saisonstein (OYL-500), Belgian Saison II (OYL-042) or French Saison (OYL-026). | Low    | 76-80% | 70-95°F (21-36°C) | 12% | WY3724<br>WLP565 |
| <b>BELGIAN SAISON II</b><br>OYL-042 <sup>*</sup>     | Thought to originate from a small, sophisticated, Belgian brewer's spelt strain. 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><br>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           |

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| <b>BIÈRE DE GARDE</b><br>OYL-039 <sup>*</sup> | 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% | 64-78°F (21-29°C) | 9%  | WY3725           |
| <b>FRENCH SAISON</b><br>OYL-026 <sup>*</sup>  | 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><br>OYL-023                   | Made for wits or any other Belgian ale—even sweet mead or cidér—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<br>WLP720 |

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| <b>JOVARU LITHUANIAN FARMHOUSE</b><br>OYL-033 <sup>14</sup>  | The famed Jovaru's historic strain, Jovaru comes from the queen of Lithuanian farmhouse beer herself. With citrusy esters and restrained phenols, expect lemon yeast 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% | Omega Yeast Exclusive |
| <b>LACTO</b><br>OYL-605                                      | <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) |     | Omega Yeast Exclusive |
| <b>C2C AMERICAN FARMHOUSE</b><br>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 Northeast U.S. brewery. The blend quickly produces a pleasantly dry beer, filled out with aromas of white wine, hay, and mullied citrus.  | Low        | 70-85% | 68-80°F (20-27°C) | 10% | Omega Yeast Exclusive |
| <b>BRETT BLEND #1 WHERE DA FUNK?</b><br>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 (consider 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% | Omega Yeast Exclusive |

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| <b>ALL THE BRETTs</b><br>OYL-218                          | An evolving blend of many of the <i>Brett</i> strains in our collection. Use in secondary and expect high attenuation and a fruity and funky complexity that continues to develop over time. This blend is not intended to be used for 100% <i>Brett</i> primary fermentation without a starter. | Low | 85%+ | 70-85°F (21-29°C) | 11% | Omega Yeast Exclusive |
| <b>BRETT BLEND #2 BIT O' FUNK</b><br>OYL-211 <sup>*</sup> | This blend contains the <i>Saccharomyces</i> strain from Brett Blend #1 (OYL   |     |      |                   |     |                       |