

CLASSICS Common strains for traditional brewing

Table listing classic yeast strains categorized by ALES, BELGIAN ALES, KVEIKS, and BACTERIA, BRETTS, BLENDS. Each entry includes strain name, description, flocculation, attenuation, temperature range, alcohol tolerance, and comparisons to other strains.

LAGERS

Table listing lager yeast strains including BAYERN LAGER, GERMAN BOCK, GERMAN LAGER I, MEXICAN LAGER, OKTOBERFEST, and PILSNER I, with their respective brewing parameters.

HYBRIDS Hybrid strains for creative brewing

Table listing hybrid yeast strains GULO ALE and SAISONSTEIN, highlighting their unique genetic backgrounds and brewing characteristics.

ENGINEERED Modified strains for inventive brewing

TECHNOLOGY TO MAKE YOUR LIFE EASIER. Features icons for THIOLIZED, DKO, LUMINA, and POF+ with descriptions of their benefits for brewing.

NEXT New tools for innovative brewing. These progressive strains were bioengineered to explore novel recipe development.

Table listing next-generation yeast strains: BANANZA, COSMIC PUNCH, HELIO GAZER, LITTLE DIPA, LUNAR CRUSH LAGER, STAR PARTY, SUNDEW, and VOSSA NOVA, detailing their specialized traits.

PLUS Sharpened tools for optimized brewing. Enhancements made possible with bioengineering; we've created Plus versions of well-known house yeasts.

Table listing plus version yeast strains: GERMAN LAGER I + and WEST COAST I +, showing how they enhance traditional profiles.

While we would love to make all strains available internationally, many countries' regulations do not yet allow the sale of organisms developed using modern gene-editing...

Top Strains: \*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...

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