

2024 Probrew Strains + Resources

Ω OMEGA YEAST

FRESH YEAST

FRESH BREWS



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 such as British V, Helio Gazer, Cosmic Punch, and West Coast I 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

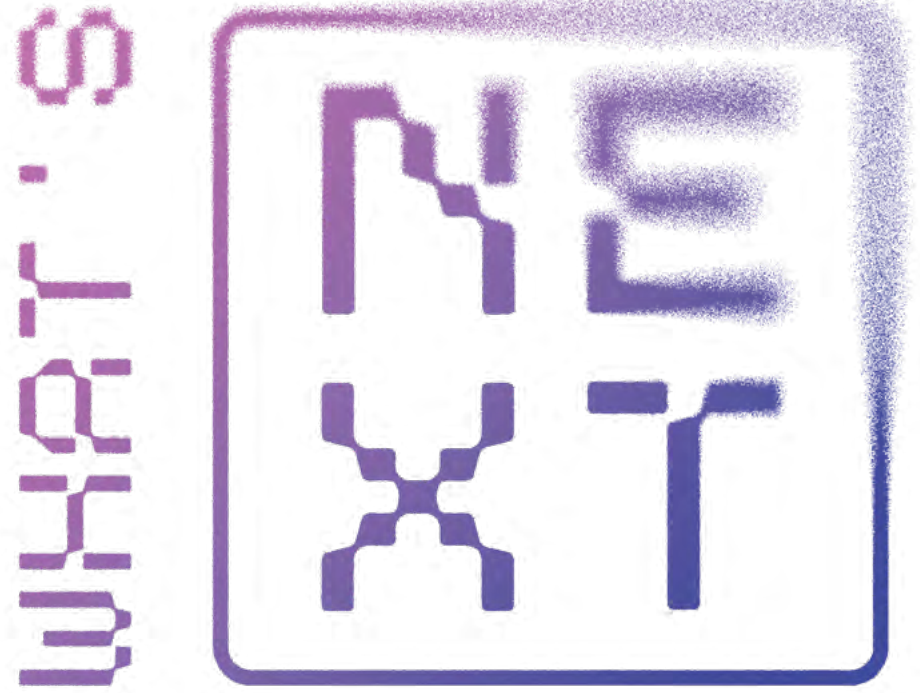
773.657.3438



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 — West Coast Lagers**
Traditional crispness with a modern approach of layering hops, stronger malt bill for body, and big aromatics. E.A.S.Y. drinkin'.
- 2 — Cold IPAs**
A real brewer's beer: light, crisp, flavorful, and quenching. Utilizing lager strains to develop the sought after West Coast IPA drinkability by providing well-known sharpness and higher attenuation for a pronounced hop bill that brings it all home.
- 3 — 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 yeast strain such as one of the West Coast Ales, Star Party, or Lutra to keep things crisp, vibrant, and approachable.
- 4 — 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.
- 5 — Pale Ale and XPAs**
A reimagined take on the beer styles we fell in love with. Take lessons learned from the juice craze and lean into a modern approach with a bevy of clean or Thiolized strains to optimize your hop bill. Quenching, aromatic, and still fun.



NEXT Series

A series of bioengineered strains that help brewers explore what's next.

Novel flavors and aromatics can now be accessed to push new ideas forward. This gives you the opportunity to reimagine your approach to classic styles or explore new ones while emphasizing what's NEXT™.



Learn about the NEXT series
New tools for innovative brewing



DAYBREAK-V™

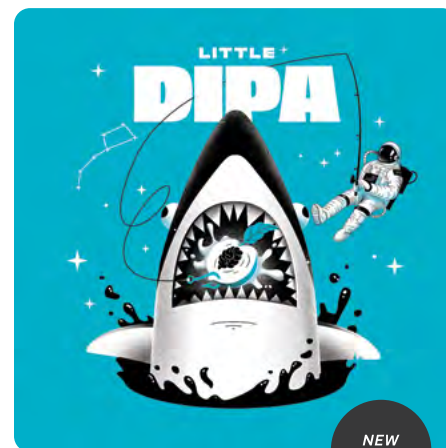
OYL-408

LUMINA

Distinctive transparency with hallmark juiciness. We bioengineered the gold standard for hazies, British V, to develop maximum clarity while maintaining all of its fruit boosting prowess. Lumina technology takes your favorite IPA strain and creates the crystal clear answer for juicing up your West Coast IPA. Parent strain: British V (OYL-011).



Learn about DayBreak-V
Our inaugural strain featuring Lumina technology



LITTLE DIPA™

OYL-406

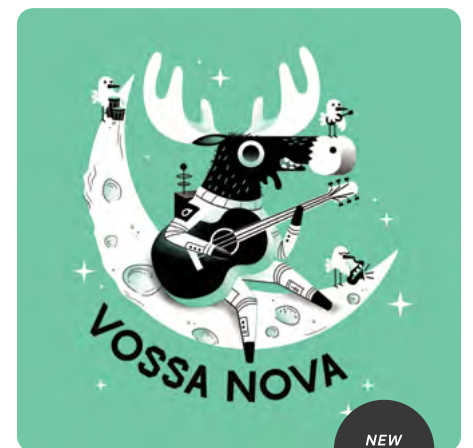
THIOLIZED

DKO

A Thiolized version of the "Conan" strain widely used for DIPAs and New England IPAs. Little DIPA pairs its signature peach ring and apricot aromas with robust thiols and adds a little boost to your hoppy beers. Expect no diacetyl production. Parent strain: DIPA (OYL-052).



Learn about Little DIPA
An old favorite now Thiolized



VOSSA NOVA™

OYL-407

THIOLIZED

DKO

A Thiolized version of Voss, known for reliable haze and tangy citrus notes. Our only kveik in the Thiolized series allows for a broad temperature range and control of the fermentation speed to your liking. Parent Strain: Voss Kveik (OYL-061).



Learn about Vossa Nova
A hazy, citrusy kveik now bursting with thiols



EXPANDED LAB SERVICES

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



Technology to make your life easier

An ever-evolving array of yeast designed for new and better experiences.

Our goal is to provide modern tools enabling brewers to explore newness and have optimized experiences with old favorites.

ENGINEERED TECHNOLOGY STACK

DKO™

Diacetyl Knock Out (DKO) knocks out diacetyl formation before it starts. Engineered to express the ALDC enzyme and keep diacetyl so low, it's undetectable.

THIOLIZED®

Enhanced ability to biotransform bound thiols into aromatic and flavorful characteristics reminiscent of pungent grapefruit, passionfruit, and guava.

LUMINA™

The easiest way to create clear beer. A bioengineered technology that develops transparent beer while maintaining parental strain behavior.

POF-

We took out the phenolic gene to unmask once hidden flavors and aromatics in well known strains. All the esters with none of the peppery phenolics.

+ PLUS

Look for the plus!

Introducing the PLUS Series—familiar strains, bioengineered for optimized brewing. As we integrate more technologies to enhance our strains, you can expect the same flavor and aromatic specs, but now with enhanced capabilities to reach expectations most efficiently.

As a result, the DKO series has merged with the PLUS series. The new strain names are:

- Bayern Lager DKO → Bayern Lager +
- British V DKO → British V +
- DIPA DKO → DIPA +
- Extra Special DKO → Extra Special +
- German Lager I DKO → German Lager I +
- Kolsch II DKO → Kolsch II +
- Point Loma DKO → Point Loma +
- West Coast I DKO → West Coast I +

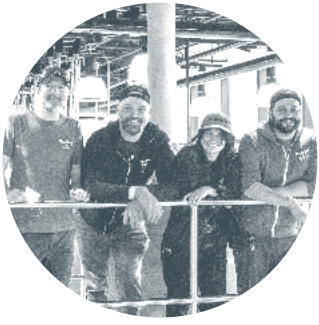
See the other side for more details.

Look for the technology pills!



So far, all of our thiol-based IPAs have longer than expected shelf lives due to relying less on upfront hop derivatives that tend to age out and develop into off-putting flavors. On average, we see roughly 30 days longer shelf stability than the shelf life of a comparable style of IPA that we make. Without fail, as compared to our 'traditional' IPAs, our Thiolized beers are staying within brand standard 30–45 days longer.





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?

Of 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 strains, 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:

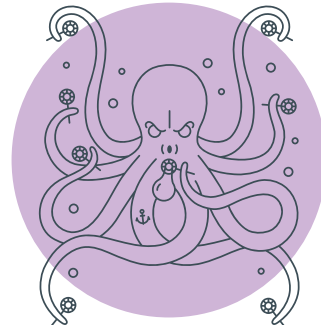
orders@omegayeast.com

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. We encourage you to get in touch with us and let us know what's driving your curiosity.

[topcrop.co](#)

hey@topcrop.co



[Top Crop Newsletter](#)
Sign up today



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.



[Create an account](#)
Scan the code to get started

Join our Newsletter



[Sign up today](#)
Subscribe for emerging trends, new recipes, and our latest findings

Join our brewing Facebook Group



[Join our private brewing community](#)
Talk beer with fellow brewers

Stay in touch

Click omegayeast.com
Talk 773.657.3438
Type orders@omegayeast.com
Like [@omegayeast](https://www.facebook.com/omegayeast)

Chicago Lab
4720 W Pensacola Ave.
Chicago, IL 60641