


CLASSICS Common strains for traditional brewing

ALES	<b>ALT</b> 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 Kölsch II (OYL-044) or even West Coast Ale I (OYL-004).	Flocculation: Low Attenuation: 73–77% Temperature Range: 55–68°F (13–20°C) Alcohol Tolerance: 11%	Compares to: WY1007, WLP036	
	<b>AMERICAN WHEAT</b> 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.	Flocculation: Low Attenuation: 74–78% Temperature Range: 58–74°F (14–23°C) Alcohol Tolerance: 10%	Compares to: WY1010	
	<b>BAVARIAN WHEAT II</b> 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.	Flocculation: Low Attenuation: 70–76% Temperature Range: 64–75°F (18–24°C) Alcohol Tolerance: 10%	Compares to: WY3638	
	<b>BRITISH ALE I</b> 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.	Flocculation: Medium-High Attenuation: 70–70% Temperature Range: 64–72°F (18–22°C) Alcohol Tolerance: 10%	Compares to: WY1098, WLP007	
	<b>BRITISH ALE II</b> OYL-007	Like British Ale I (OYL-006), this English brewery strain is thought to be from the historical London brewery that Louis Pasteur visited. It is a strong fermenter, brewerly 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.	Flocculation: Medium-High Attenuation: 68–72% Temperature Range: 64–75°F (18–24°C) Alcohol Tolerance: 10%	Compares to: WY1099	
	<b>BRITISH ALE III</b> 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.	Flocculation: High Attenuation: 67–74% Temperature Range: 64–74°F (18–23°C) Alcohol Tolerance: 10%	Compares to: WY1187, WLP005	
	<b>BRITISH ALE IV</b> 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.	Flocculation: Medium-Low Attenuation: 69–76% Temperature Range: 69–76°F (21–24°C) Alcohol Tolerance: 10%	Compares to: WY1275, WLP023	
	<b>BRITISH ALE V</b> 🔥 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.	Flocculation: High Attenuation: 71–75% Temperature Range: 64–74°F (18–23°C) Alcohol Tolerance: 10%	Compares to: WY1318 See Engineered Versions: British V+ (OYL-431) Cosmic Punch (OYL-402) Helio Gazer (OYL-405)	
	<b>BRITISH ALE VI</b> 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.	Flocculation: High Attenuation: 73–75% Temperature Range: 63–75°F (17–24°C) Alcohol Tolerance: 10%	Compares to: WY1335, WLP025	
	<b>BRITISH ALE VII</b> 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.	Flocculation: High Attenuation: 67–71% Temperature Range: 64–72°F (18–22°C) Alcohol Tolerance: 9%	Compares to: WY1469	
	<b>DIPA ALE</b> 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.	Flocculation: Medium-Low Attenuation: 72–80% Temperature Range: 65–72°F (18–22°C) Alcohol Tolerance: 11%	See Engineered Versions: DIPA+ (OYL-434) Little DIPA (OYL-407)	
	<b>EAST COAST ALE</b> 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.	Flocculation: Medium-Low Attenuation: 70–75% Temperature Range: 68–73°F (20–23°C) Alcohol Tolerance: 10%	Compares to: WLP008	
	<b>EXTRA SPECIAL</b> Formerly 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.	Flocculation: Very High Attenuation: 67–71% Temperature Range: 64–72°F (18–22°C) Alcohol Tolerance: 9%	Compares to: WY1968, WLP002 See Engineered Version: Extra Special+ (OYL-432)	
	<b>HEFEWEIZEN ALE I</b> 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 and decreased pitch rate, or stay muted at lower temperatures where clove stands out. Over pitching can lessen the banana. Sulfur conditions out.	Flocculation: Low Attenuation: 73–77% Temperature Range: 64–75°F (18–24°C) Alcohol Tolerance: 10%	Compares to: WY3068, WLP300 See Engineered Version: Bananza (OYL-400)	
	<b>HEFEWEIZEN ALE II</b> 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.	Flocculation: High Attenuation: 70–76% Temperature Range: 63–75°F (17–24°C) Alcohol Tolerance: 10%	Compares to: WY3333, WLP380	
	<b>IRISH ALE</b> 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. Silanol!	Flocculation: Medium Attenuation: 69–75% Temperature Range: 65–72°F (17–22°C) Alcohol Tolerance: 12%	Compares to: WY1084, WLP004 See Hybrid Version: Gulo Ale (OYL-501)	
	<b>KOLSCH I</b> 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.	Flocculation: Low Attenuation: 73–77% Temperature Range: 56–70°F (13–21°C) Alcohol Tolerance: 10%	Compares to: WY2565	
	<b>KOLSCH II</b> 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.	Flocculation: Medium-Low Attenuation: 72–78% Temperature Range: 65–69°F (18–21°C) Alcohol Tolerance: 10%	Compares to: WLP029 See Engineered Version: Kolsch II+ (OYL-435)	
	<b>LONDON ALE</b> 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 I (OYL-006), or British Ale VI (OYL-013).	Flocculation: Medium Attenuation: 67–77% Temperature Range: 64–72°F (19–22°C) Alcohol Tolerance: 11%	Compares to: WY1028, WLP013	
	<b>PACIFIC NW ALE</b> 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.	Flocculation: High Attenuation: 67–71% Temperature Range: 65–75°F (18–24°C) Alcohol Tolerance: 10%	Compares to: WY1332, WLP041	
<b>POINT LOMA</b> Formerly 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.	Flocculation: Medium-High Attenuation: 76–83% Temperature Range: 65–68°F (18–20°C) Alcohol Tolerance: 11%	Compares to: WLP090 See Engineered Version: Point Loma+ (OYL-434)		
<b>SCOTTISH ALE</b> 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.	Flocculation: High Attenuation: 73–76% Temperature Range: 63–75°F (17–24°C) Alcohol Tolerance: 10%	Compares to: WY1728, WLP028		
<b>TROPICAL IPA</b> OYL-200*	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.	Flocculation: Low Attenuation: 82–90% Temperature Range: 70–85°F (21–29°C) Alcohol Tolerance: 10%	Compares to: WLP644		
<b>WEST COAST ALE I</b> 🔥 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 66°F (19°C).	Flocculation: Medium-Low Attenuation: 73–80% Temperature Range: 60–73°F (16–23°C) Alcohol Tolerance: 11%	Compares to: WY1056, WLP001 See Engineered Versions: West Coast+ (OYL-430) Star Party (OYL-402)		
<b>WEST COAST ALE II</b> 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.	Flocculation: Medium Attenuation: 72–76% Temperature Range: 60–72°F (16–22°C) Alcohol Tolerance: 10%	Compares to: WY1272, WLP051		
<b>WEST COAST ALE IV</b> 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.	Flocculation: Medium-High Attenuation: 73–80% Temperature Range: 62–74°F (17–23°C) Alcohol Tolerance: 10%	Compares to: WY1217		
BELGIAN ALES	<b>ABBEY ALE C</b> 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.	Flocculation: Medium-Low Attenuation: 74–78% Temperature Range: 68–78°F (20–24°C) Alcohol Tolerance: 12%	Compares to: WY1214, WLP500	
	<b>BELGIAN ALE A</b> 🔥 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.	Flocculation: High Attenuation: 72–85% Temperature Range: 65–78°F (18–24°C) Alcohol Tolerance: 12%	Compares to: WY3522, WLP550 See Engineered Version: Sundew (OYL-401)	
	<b>BELGIAN ALE O</b> 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).	Flocculation: Medium Attenuation: 74–80% Temperature Range: 62–72°F (19–22°C) Alcohol Tolerance: 12%	Compares to: WLP510	
	<b>BELGIAN ALE R</b> 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.	Flocculation: Medium Attenuation: 73–82% Temperature Range: 65–75°F (18–24°C) Alcohol Tolerance: 12%	Compares to: WY1762, WLP540	
	<b>BELGIAN ALE W</b> 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.	Flocculation: Medium Attenuation: 74–78% Temperature Range: 64–78°F (18–24°C) Alcohol Tolerance: 11–12%	Compares to: WY3787, WLP530	
	<b>BELGIAN GOLDEN STRONG</b> 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.	Flocculation: Low Attenuation: 90–95% Temperature Range: 68–76°F (20–24°C) Alcohol Tolerance: 14%		
	<b>BELGIAN SAISON I</b> OYL-027*	Well-regarded as a farmhouse ale strain despite pickle 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).	Flocculation: Low Attenuation: 76–80% Temperature Range: 70–95°F (21–35°C) Alcohol Tolerance: 12%	Compares to: WY3724, WLP565 See Hybrid Version: Saisonstein (OYL-026)	
	<b>BELGIAN SAISON II</b> 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.	Flocculation: Medium Attenuation: 74–79% Temperature Range: 70–84°F (21–29°C) Alcohol Tolerance: 12%	Compares to: WY3726	
	<b>BELGIAN WHEAT</b> 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.	Flocculation: Medium Attenuation: 72–76% Temperature Range: 64–74°F (18–23°C) Alcohol Tolerance: 12%	Compares to: WY3942	
	<b>BIERE DE GARDE</b> OYL-039*	Lightly phenolic, fruity, dry, delicately tart, and a very low flocculator, this presents much like a saison strain. Try the strain, or a Belgian or French farmhouse one. 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).	Flocculation: Low Attenuation: 74–79% Temperature Range: 70–84°F (21–29°C) Alcohol Tolerance: 9%	Compares to: WY3725	
	<b>FRENCH SAISON</b> 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.	Flocculation: Low Attenuation: 80–90% Temperature Range: 65–77°F (18–25°C) Alcohol Tolerance: 12%	Compares to: WY3711 See Hybrid Versions: Gulo (OYL-501) Saisonstein (OYL-026)	
	<b>GRAND CRU</b> 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.	Flocculation: Low Attenuation: 72–76% Temperature Range: 63–76°F (17–24°C) Alcohol Tolerance: 12%	Compares to: WY3463, WLP720	
	<b>JOVARU LITHUANIAN FARMHOUSE</b> OYL-033*+	The famed Jovaru Brewery's historic strain, Jovaru comes from the queen of Lithuanian farmhouse beer herself. With citrusy esters and restrained phenols, expect lemon pith and black pepper character, and a soft mouthfeel. This unique yeast complements farmhouse beers and makes a great Wit. I'vekalt!	Flocculation: Medium-Low Attenuation: 80–85% Temperature Range: 70–95°F (21–35°C) Alcohol Tolerance: 10%	Omega Yeast Exclusive	
	<b>WIT</b> 🔥 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.	Flocculation: Medium Attenuation: 72–76% Temperature Range: 62–75°F (17–24°C) Alcohol Tolerance: 11–12%	Compares to: WY3944, WLP400	
	KVEIKS	<b>ESPE KVEIK</b> 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.	Flocculation: Medium Attenuation: 75–82% Temperature Range: 68–95°F (20–35°C) Alcohol Tolerance: 12%	
		<b>HORNINDAL KVEIK</b> 🔥 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.	Flocculation: High Attenuation: 75–82% Temperature Range: 68–95°F (20–35°C) Alcohol Tolerance: 16%	
<b>HOTHEAD KVEIK</b> 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 overlap 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.	Flocculation: Medium-High Attenuation: 75–82% Temperature Range: 68–95°F (20–35°C) Alcohol Tolerance: 11%		
<b>LUTRA KVEIK</b> 🔥 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.	Flocculation: Medium-High Attenuation: 80–85% Temperature Range: 68–95°F (20–35°C) Alcohol Tolerance: 15%	Omega Yeast Exclusive	
<b>DRIED LUTRA KVEIK</b> OYL-071DRY 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.	Flocculation: Medium-High Attenuation: 75–82% Temperature Range: 68–95°F (20–35°C) Alcohol Tolerance: 15%	Omega Yeast Exclusive	
<b>VOSS KVEIK</b> 🔥 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.	Flocculation: Medium Attenuation: 75–82% Temperature Range: 68–95°F (20–35°C) Alcohol Tolerance: 12%	See Engineered Version: Vossa Nova (OYL-407)		
BACTERIA	<b>LACTO</b> 🔥 OYL-605	A <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.	Temperature Range: 68–95°F (20–35°C)	 Scan the code to view our full catalog of Bacteria, Brett, and Blends, or visit omegayeast.com/bbb	