

Homebrew Strains + Resources

**FRESH
YEAST**

**FRESH
BREWS**



Fresh and healthy yeast

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

FRESH

We believe the best yeast is the freshest yeast. Fresh yeast in sufficient quantity ferments reliably and consistently, ensuring that your time and effort result in a tasty brew. We offer dozens of varieties of freshly-propagated, freshly packaged, healthy yeast via our homebrew shop network and online retailers.

In addition to classic strains, we offer new and unique, never-before seen strains and blends that help you introduce new flavors and styles to your home brewery. And we have helpful products like Propper Starter concentrated wort and Propper Seltzer nutrient that make it easy to take extra care of your yeast.

HERE TO HELP

All of our homebrew strains are available year-round. If you have any questions, you'll always speak directly to knowledgeable lab staff when you email us. We're here to answer questions, problem-solve or bounce around ideas. Don't hesitate to be in touch. We love hearing from you.

homebrew@omegayeast.com



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

If you're looking 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 yeast 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 or Bayern 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.



FEATURED STRAINS

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

POF-

Uncover hidden esters.

5 — Sundew

Strawberry, berry jam

6 — Bananza

Banana, banana, banana

SPEEDY KVEIKS

Embrace historic character.

1 — Espe

A juicy combo of fruit punch, lychee, and pear

2 — Hornindal

An IPA stalwart layering stone fruit and pineapple

3 — Voss

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

2 — Mexican

Simply the cleanest

3 — German Lager I

Versatile, crisp, with a dash of maltiness

IPAS

Differentiate IPAs with juicy profiles.

1 — British V

Hazy gold standard with a tropical cloud ready for hops

2 — DIPA

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

2 — Wit

Essential strain for traditional Belgian witbiers

3 — Hefeweizen I

Traditional German strain for summertime hefeweizens

The
OMEGA YEAST
difference

BE FRESH. BE CURIOUS. BE HELPFUL.

Omega Yeast produces fresh, high quality, pitch-ready liquid yeast for brewers. Located in Chicago and St. Louis, our microbiologists, homebrewers, professional brew staff and craft beer fans are dedicated to making brewing easier and better for everyone. Our proprietary propagation methods generate fresh, metabolically strong yeast cells and optimal biomass. We believe in experimentation, innovation and questioning the status quo, which is why we devote so much time to understanding the complicated variables modern brewers face, and developing yeast strains and fermentation aids to help solve for them. As much as we love yeast, we're just as proud of our people and service. Email us any time. We love hearing from you.



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, hop-forward 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




MAKE THIOL-DOMINANT BEER

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To emphasize a passion fruit aroma, pare down your recipe to a simplified grain bill with a majority barley base malt (wheat and oats have little, if any, thiol precursors).
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For a thiol precursor boost, try mash hopping with precursor-rich varieties like Cascade, Saaz, Calypso or Motueka. Adding hops so early in the brewing process may seem counterintuitive, but it turns out that using hops in the mash is an efficient way to add thiol precursors from hops, and get even more tropical aromas from Thiolized yeast.
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To avoid overpowering thiols with intense hop aromas, pull back on hopping rates in the whirlpool and dry hop.
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Hops that have high amounts of free thiols provide complementary aroma profiles that work hand in hand with Thiolized yeast.

MAKE THIOL-COMPLEMENTARY BEER

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Thiols produced in fermentation can be balanced out with a heavier dry hop dose, leading to an intensely hoppy, thiol forward beer.
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Avoid adding extra thiol precursor via mash hopping or grape-derived products.
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Utilize adjuncts in the mash bill such as oats, wheat and/or rice since they have little, if any, thiol precursor.
- 

Blending Thiolized strains with the parent strain can be a great method for halving or even quartering thiol levels in the finished beer.
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If you're looking for a hazy house strain, Cosmic Punch adds nuanced thiol profile that elevates hop character.

Excellent customer service, yeast strains, viability and health of product. Omega helps me make the best beer possible, and I look forward to using them in the years to come as my brewery grows. Via Kveik!

Eric Walker — Devil and the Deep Brewery™, Galveston, Texas



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.

How to order

Retailers: order in portal at orders.omegayeast.com

Homebrewers: order online using the QR code below.

Recommended Pitch Rate:
60–120g/bbl (50–100g/hL)



Learn about Dried Lutra
How much do you need?
Use our calculator.



Propper Starter

Concentrated Wort

Propper Starter concentrated wort makes it easy to give your yeast a healthy start. For increasing biomass and vitality in your yeast, prop it up with Propper Starter. Preparing for high-gravity brews and cold-pitched lagers or using yeast packs nearing expiration, whenever you're making a yeast starter, make it easy with Propper Starter. Pour one can of concentrated wort with an equal amount of purified water into a sanitized flask for one liter of ready starter wort. Stop prepping. Start brewing.

How to order

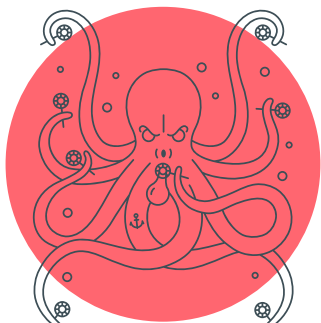
Check with your local homebrew shop or online retailer to see if it's in stock. Whole cases available on our site. Scan the code to learn more.

Recommended Use:

1 can of Propper Starter makes 1 liter of starter



Order Propper Starter for Homebrewers



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.

How to order

Retailers: order in portal at orders.omegayeast.com

Homebrewers: order online using the QR code below.

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



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FAQ

What size are your homebrew packs?

Each Omega Yeast homebrew pack now contains 150 mL of yeast slurry capable of brewing 5 gal (19 L) up to 1.070 OG. In other words, that's a minimum of 225B yeast cells per pack, but may be more cells depending on the strain.

Experience better performance in lower nutrient conditions or inadequate oxygenation, and reduce off flavors or stalled fermentations resulting from under pitching. Our unique propagation methods are tuned to strain growth variation.

As a result, our yeast cells grow fresh, healthy and metabolically strong in counts optimized for consistent, high performance.

My pack of yeast is swollen. Is the yeast still good to use?

Swelling of the pack is not an indication of a problem with the yeast. It is the result of slow fermentation of residual fermentables during storage. The yeast is still perfectly fine to use (assuming it is within date and has been stored properly).

What is the shelf life of each pack?

The shelf life on our packs is five months from the date of packaging. We highly recommend using a starter for any packs older than three months.

Where can I find your yeast?

We are available in home brew shops in the US, Canada, Central America, Europe, Asia, and Australia. If your preferred shop doesn't carry us yet, make sure to mention us!



Where to find our yeast?
Shop online or search our map to find a homebrew shop near you.



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