

CLASSICS

Common strains for traditional brewing

ALES	AMERICAN WHEAT 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
	BRITISH ALE I OYL-006	A productive, brewer-friendly, top cropper attributed to a historic London brewery. 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: 70–80% Temperature Range: 64–72°F (18–22°C) Alcohol Tolerance: 10% Flocculation: High	Compares to: WY1098, WLP007
	BRITISH ALE V 🔥 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.	Attenuation: 71–75% Temperature Range: 64–74°F (18–23°C) Alcohol Tolerance: 10%	Compares to: WY1318
	DIPA ALE 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.	Flocculation: Medium-Low Attenuation: 72–80% Temperature Range: 65–72°F (18–22°C) Alcohol Tolerance: 11%	
	EXTRA SPECIAL 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
	HEFEWEIZEN ALE I 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.	Flocculation: Low Attenuation: 73–77% Temperature Range: 64–75°F (18–24°C) Alcohol Tolerance: 10%	Compares to: WY3068, WLP300
	IRISH ALE 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, 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. Sláinte!	Flocculation: Medium Attenuation: 69–75% Temperature Range: 62–72°F (17–22°C) Alcohol Tolerance: 12%	Compares to: WY1084, WLP004 See Hybrid Version: Gulo Ale (OYL-501)
	KOLSCH II OYL-044	This Kolsch strain 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
	PACIFIC NW ALE 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
	SCOTTISH ALE 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
TROPICAL IPA 🔥 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	
WEST COAST ALE I 🔥 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	
WEST COAST ALE II OYL-009	West Coast Ale II is a consistent, well-flocculating, well-attenuating and easy-clearing neutral strain. 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	
LONDON ALE 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.	Flocculation: Medium Attenuation: 67–77% Temperature Range: 66–72°F (19–22°C) Alcohol Tolerance: 11%		
BRITISH ALE VII 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.	Flocculation: Medium Attenuation: 67–77% Temperature Range: 66–72°F (19–22°C) Alcohol Tolerance: 11%		
ALT OYL-001	An enthusiastic top cropper from Düsseldorf. This strain ferments at low temperatures with a clean, low ester profile. Light fruit emerges at the higher temperatures. Features quick maturation. Yeast stays in suspension. Little to no diacetyl.	Flocculation: Medium Attenuation: 73–77% Temperature Range: 55–68°F (13–20°C) Alcohol Tolerance: 11%		

BELGIAN ALES	BELGIAN ALE A 🔥 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 (18–26°C) Alcohol Tolerance: 12%	Compares to: WY3522, WLP550
	BELGIAN ALE W 🔥 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 (18–26°C) Alcohol Tolerance: 11–12%	Compares to: WY3787, WLP530
	BELGIAN SAISON II 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
	FRENCH SAISON OYL-026*	This citrusy, lightly phenolic saison strain is so attentive 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
	JOVARU LITHUANIAN FARMHOUSE 🔥 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 sveikata!	Flocculation: Medium-Low Attenuation: 80–85% Temperature Range: 70–95°F (21–35°C) Alcohol Tolerance: 10%	(OYL-026) Omega Yeast Exclusive
WIT 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	

BACTERIA, BRETT'S, BLENDS	ALL THE BRETT'S 🔥 OYL-218	An evolving blend of many of the Brett strains in our collection. Use in secondary and expect high attenuation and a fruity and funky complexity that continues to develop over time.	Flocculation: Low Attenuation: 85%+ Temperature Range: 70–85°F (21–29°C) Alcohol Tolerance: 11%	Omega Yeast Exclusive
	BRETTANOMYCES	The mildest on the Brett funkiness spectrum, <i>Brett clausenii</i> presents more of a leathery earthiness and some pineapple—both characteristics that are contributed in large part by the aroma alone. It does its best work as a secondary yeast. This strain is not intended to be used for 100% Brett primary fermentation. A "coast to coast" blend of one saison strain from a famous Northeast U.S. brewery and one Brett strain from a Northwest U.S. brewery. The blend quickly produces a pleasantly dry beer, filled out with aromas of white wine, hay, and mulled citrus.	Flocculation: Low Attenuation: 85%+ Temperature Range: 70–85°F (21–29°C) Alcohol Tolerance: 10%	Compares to: WLP645
	CLAUSSENI OYL-201			
	C2C AMERICAN FARMHOUSE OYL-217*		Flocculation: Low Attenuation: 70–85% Temperature Range: 68–80°F (20–27°C) Alcohol Tolerance: 10% Temperature Range: 68–95°F (20–35°C)	Omega Yeast Exclusive
	LACTO 🔥 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.		Omega Yeast Exclusive

LAGERS	BAYERN LAGER 🔥 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 dunkels & Märzens.	Flocculation: Medium Attenuation: 72–76% Temperature Range: 51–62°F (11–17°C) Alcohol Tolerance: 9%	
	GERMAN BOCK 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.	Flocculation: Medium Attenuation: 70–76% Temperature Range: 48–55°F (9–13°C) Alcohol Tolerance: 10%	Compares to: WLP833
	GERMAN LAGER I 🔥 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.	Flocculation: Medium-Low Attenuation: 73–77% Temperature Range: 45–68°F (7–20°C) Alcohol Tolerance: 9%	Compares to: WY2124, WLP830
	MEXICAN LAGER 🔥 OYL-113	This great lager strain is thought to originate from a well known Mexican brewery. Simply put, it is clean, crisp, bright, and versatile.	Flocculation: Medium Attenuation: 70–78% Temperature Range: 50–55°F (10–13°C) Alcohol Tolerance: 9%	Compares to: WLP940
	OKTOBERFEST 🔥 OYL-107	Fans of Märzenbier 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.	Flocculation: Medium-High Attenuation: 73–77% Temperature Range: 46–58°F (8–14°C) Alcohol Tolerance: 9%	Compares to: WY2206, WLP820
	Lager I 🔥 OYL-100	Early inspiration for light American lager and thought to be from Budejovice, this crisp, balanced strain is lightly malty and finishes with very slight fruit notes. It is 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.	Flocculation: Medium-High Attenuation: 71–75% Temperature Range: 46–56°F (9–13°C) Alcohol Tolerance: 9%	
	American lager 🔥 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). Dry-hopping will promote haziness.	Flocculation: Medium Attenuation: 73–77% Temperature Range: 48–58°F (9–14°C) Alcohol Tolerance: 9%	

KVEIKS	ESPE KVEIK 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%	
	HORNINDAL KVEIK 🔥 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%	
	HOTHEAD KVEIK 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 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.	Flocculation: Medium-High Attenuation: 75–82% Temperature Range: 68–95°F (20–35°C) Alcohol Tolerance: 11%	
	LUTRA KVEIK 🔥 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: 75–82% Temperature Range: 68–95°F (20–35°C) Alcohol Tolerance: 15%	Omega Yeast Exclusive
	DRIED LUTRA KVEIK 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: 73–77% Temperature Range: 68–95°F (20–35°C) Alcohol Tolerance: 15%	Omega Yeast Exclusive
	VOSS KVEIK 🔥 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%	

HYBRIDS

Hybrid strains for creative brewing

GULO ALE OYL-501* 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.	Style: Ale Flocculation: Medium Attenuation: 85–90% Temperature Range: 68–77°F (20–25°C) Alcohol Tolerance: 12%	Omega Yeast Exclusive See Parents: Irish Ale (OYL-005) French Saison (OYL-026)
SAISONSTEIN OYL-500*	Saisonstein is an Omega Yeast original—a genetic hybrid of two Saison strains, the French (OYL-026) 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.	Style: Belgian Ale Flocculation: Low Attenuation: 80–90% Temperature Range: 65–78°F (18–26°C) Alcohol Tolerance: 11%	Omega Yeast Exclusive See Parents: Belgian Saison I (OYL-027) French Saison (OYL-026)

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🔥 **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, resulting in higher than expected attenuation.
† JOVARU is an ALDONA UDRIENÉ yeast strain.

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, regardless of the type of modification introduced by the technique. Please feel free to contact us for more information.

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