

2023 Probrew Strain Catalog



KVEIKS

Top Strains	Strain Name	Description	Flocculation	Attenuation	Temp. Range	Alc. Tolerance	Compares to
1	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.	Medium–High	75–82%	68–95°F (20–35°C)	15%	Omega Yeast Exclusive
2	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.	High	75–82%	68–95°F (20–35°C)	16%	
3	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.	Medium	75–82%	68–95°F (20–35°C)	12%	
	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.	Medium	75–82%	68–95°F (20–35°C)	12%	
	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 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.	Medium–High	75–82%	68–95°F (20–35°C)	11%	
	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.	Medium–High	75–82%	68–95°F (20–35°C)	15%	Omega Yeast Exclusive

ALES

Top Strains	Strain Name	Description	Flocculation	Attenuation	Temp. Range	Alc. Tolerance	Compares to
1	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. This strain's signature characteristics are all the hallmarks of a great hazy IPA.	High	71–75%	64–74°F (18–23°C)	10%	WY1318
2	Thiolized COSMIC PUNCH ALE OYL-402 TH Patent Pending	A Thiolized version of our popular hazy strain, British Ale V (OYL-011), Cosmic Punch generates thiols through biotransformation, releasing tropical aromas like those in Southern Hemisphere hops and New Zealand Sauvignon blanc. This punchy strain unleashes vibrant passionfruit, grapefruit, and guava notes. Expect the same performance and haze you get from British V, but with additional thiol aroma. Experiment with mash hopping or wine grape-derived products to push even more thiols.	High	71–75%	64–75°F (18–24°C)	10%	Omega Yeast Exclusive
3	NEW Thiolized HELIO GAZER ALE OYL-405 TH Patent Pending	With enhanced Thiolized capabilities, Helio Gazer boosts thiol biotransformation to free thiol 200x above sensory threshold, creating a supernova of thiolized, passion fruit flavors and aromas. Even in the juiciest of IPAs, expect robust guava and New Zealand sauvignon blanc-like aromas along with the beloved sturdy haziness of its parent strain, British Ale V. Pair with mash hopping, grape-derived products or regional malt and hops for peak thiols.	High	71–75%	64–74°F (18–23°C)	10%	Omega Yeast Exclusive
4	WEST COAST ALE I OYL-004	"Chico" is a reliable, versatile and popular neutral foundation for displays of hops and hops. Highly attenuative and moderately flocculating, it ferments crisp and clean with light citrus notes under 66°F (19°C).	Medium–Low	73–80%	60–73°F (16–23°C)	11%	WY1056 WLP001
5	NEW Thiolized STAR PARTY ALE OYL-404 TH Patent Pending	A Thiolized version of the beloved Chico strain (West Coast Ale I), Star Party is a thiol burst with aromas of passion fruit, dark pink guava, and citrus zest. Expect the same clean fermentation profile and clarity as its parental strain, Chico, but with a big burst of thiols that's perfect for redefining classic styles, joining up a West Coast IPA, or creating a unique style that highlights the thiol potential of regional hops and malt. Thiols to the moon!	Medium–Low	73–80%	60–73°F (16–23°C)	11%	Omega Yeast Exclusive
	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 higher temperatures. Features quick maturation. Yeast stays in suspension. Little to no diacetyl. Try also Kolsch II (OYL-044) or even West Coast Ale I (OYL-004).	Low	73–77%	55–68°F (13–20°C)	11%	WY1007 WLP036
	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.	Low	74–78%	58–74°F (14–23°C)	10%	WY1010
	POF–BANANZA ALE OYL-400 ^{PF}	Ripe banana esters (with a hint of pear) make this Omega Yeast original a standout for pastry stouts, milkshake IPAs and other modern ales. For prime banana esters, slightly underpitch. Unlike its parental hefeweizen strain, Bananza Ale is versatile because it is non-phenolic and therefore incapable of producing clove flavors that would mask its pure banana profile.	Low	73–77%	64–75°F (18–24°C)	10%	Omega Yeast Exclusive
	BAVARIAN WHEAT II 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.	Low	70–76%	64–78°F (18–24°C)	10%	WY3638
	BRITISH ALE I 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.	Medium–High	70–80%	64–72°F (18–22°C)	10%	WY1098 WLP007
	BRITISH ALE II 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, brewer 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.	Medium–High	68–72%	64–75°F (18–24°C)	10%	WY1099
	BRITISH ALE III 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.	High	67–74%	64–74°F (18–23°C)	10%	WY1187 WLP005
	BRITISH ALE IV OYL-010	Nuances of apple, clover 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.	Medium–Low	69–76%	69–76°F (21–24°C)	10%	WY1275 WLP023
	BRITISH ALE VI 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.	High	73–76%	63–75°F (17–24°C)	10%	WY1335 WLP025
	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. Think compatibility with cask ales, for example.	High	67–71%	64–72°F (18–22°C)	9%	WY1469
	EXTRA SPECIAL Formerly British Ale VIII OYL-016	A ridiculously thorough flocculator thought to be from a highly regarded English ESB. This strain is clean 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.	Very High	67–71%	64–72°F (18–22°C)	9%	WY1968 WLP002
	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. Many brewers enjoy blending DIPA with British V (OYL-011) for enhanced haze and complex, fruity ester profile.	Medium–Low	72–80%	65–72°F (18–22°C)	11%	
	EAST COAST ALE 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.	Medium–Low	70–75%	68–73°F (20–23°C)		WLP008
	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 both strains' 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.	Medium	85–90%	68–77°F (20–25°C)	12%	Omega Yeast Exclusive
	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.	Low	73–77%	64–75°F (18–24°C)	10%	WY3068 WLP300
	HEFEWEIZEN ALE II 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.	High	70–76%	63–75°F (17–24°C)	10%	WY3333 WLP380
	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 (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. Slainte!	Medium	69–75%	62–72°F (17–22°C)	12%	WY1084 WLP004
	KOLSCH I 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.	Low	73–77%	56–70°F (13–21°C)	10%	WY2565
	KOLSCH II 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.	Medium–Low	72–78%	65–69°F (18–21°C)	10%	WLP029
	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. For more neutral strains, try West Coast Ale I (OYL-004), British Ale V (OYL-006), or British Ale VI (OYL-013).	Medium	67–77%	66–72°F (19–22°C)	11%	WY1028 WLP013
	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.	High	67–71%	65–75°F (18–24°C)	10%	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.	High	73–76%	63–75°F (17–24°C)	10%	WY1728 WLP028
	POF–SUNDEW ALE OYL-401 ^{PF}	Ripe strawberry, passion fruit, pear, and stone fruit combine to emphasize desirable notes in modern fruity hops. This Omega Yeast original strain was inspired by its parental strain's fruit esters, which were originally obscured by Belgian phenolic character. Sundew Ale, however, is non phenolic and incapable of producing the spicy clove flavors that were previously competing with its pure, juicy red-fruit bouquet.	High	72–85%	64–78°F (18–26°C)	12%	Omega Yeast Exclusive
	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.	Low	82–90%	70–85°F (21–29°C)	10%	WLP644
	WEST COAST ALE II 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.	Medium	72–76%	60–72°F (16–22°C)	10%	WY1272 WLP051
	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.	Medium–High	76–83%	65–68°F (18–20°C)	11%	WLP090
	WEST COAST ALE IV 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.	Medium–High	73–80%	62–74°F (17–23°C)	10%	WY1217

*This strain tests positive for the STA1 gene, an indicator of *Saccharomyces cerevisiae* var. *diastolicus*. This strain may have the ability to metabolize dextrans over time, resulting in higher than expected attenuation.
 † JOVARU is an ALDONA UDRÉNE yeast strain

§ For sale in the US only §§ For sale in the US and Canada
 While we would love to make these 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.

LAGERS

Top Strains	Strain Name	Description	Flocculation	Attenuation	Temp. Range	Alc. Tolerance	Compares to
1	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 malty styles, including dunkels & Märzens.	Medium	72–76%	51–62°F (11–17°C)	9%	
2	NEW Thiolized LUNAR CRUSH LAGER OYL-403 TH Patent Pending	Put a spin on lager brewing with Lunar Crush, our distinctively tropical Thiolized Lager strain. Lunar Crush biotransforms thiol precursors from malty hops and grape-derived products for a new wave of passion fruit, guava, and New Zealand Sauvignon blanc fruitiness. This isn't your typical lager yeast—Lunar Crush is the perfect companion for complex, hop-forward styles or even creating something entirely new by simplifying your recipe for the boldest thiol expression.	Medium	70–78%	50–65°F (10–18°C)	9%	Omega Yeast Exclusive
3	MEXICAN LAGER OYL-113	This great lager strain is thought to originate from a well known Mexican brewer. Simply put, it is clean, crisp, bright, and versatile.	Medium	70–78%	50–56°F (10–13°C)	9%	WLP940
4	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.	Medium–Low	73–77%	45–68°F (7–20°C)	9%	WY2124 WLP830
5	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.	Medium–High	73–77%	46–58°F (8–14°C)	9%	WY2206 WLP820
	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).	Medium	73–77%	48–58°F (9–14°C)	9%	WY2035
	AMERICAN PILSNER OYL-102	Thought to be from the most popular beer in America. A mild, neutral, smooth lager strain, dry and clean with good malt and very slight apple characteristics.	Medium	71–75%	48–55°F (9–13°C)	9%	WY2007 WLP840
	DANISH LAGER OYL-104	A powdery low flocculator, this strain produces a crisp and dry, soft and round profile that's great for supporting hop flavors. Ferments relatively cool and has low attenuation. Allow for long conditioning to help clear. Good in Dortmund lagers, Munich helles, and American lagers.	Low	73–77%	46–56°F (8–13°C)	9%	WY2042
	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.	Medium	70–76%	48–55°F (9–13°C)	10%	WLP833
	GERMAN LAGER II OYL-109	Great for Bavarian styles. A confident fermenter with good attenuation resulting in a smooth, full-bodied, malty finish, and balanced aroma. Slight sulfur and low diacetyl.	Medium–High	68–76%	50–55°F (10–13°C)	9%	WY2308 WLP838
	LAGER I OYL-100	Early inspiration for light American lager and thought to be from Budějovice, this crisp, balanced strain is lightly malty and finishes with very slight fruit notes. It's 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.	Medium–High	71–75%	48–56°F (9–13°C)	9%	WY2000
	PILSNER I OYL-101	Thought to be the #1 strain of the famous Pilsen brewer, this lager strain has a dry and neutral taste profile and is gently malty with a lightly perceptible floral aroma. The first of the famous Czech strains inspiring America's most famous light, brilliantly clear, golden lagers. Commonly produces sulfur during fermentation that clears during lagering. Watch out for diacetyl.	Medium–High	72–76%	48–56°F (9–13°C)	9%	WY2001 WLP800
	PILSNER II OYL-108	Thought to be the #3 strain of the famous Pilsen brewer. With a dry and malty taste profile, it is the second of the famous Czech strains inspiring America's most famous light, brilliantly clear, golden lagers.	Medium–High	70–74%	50–58°F (10–14°C)	9%	WY2278
	WEST COAST LAGER OYL-105	A lager strain that performs very well at ale temperatures, this strain is ideal for California common beer, also known as steam beer. Malty and crystal clear, many brewers enjoy fermenting it around 65°F (18°C).	High	67–71%	58–68°F (14–20°C)	9%	WY2116 WLP810

BELGIAN ALES

Top Strains	Strain Name	Description	Flocculation	Attenuation	Temp. Range	Alc. Tolerance	Compares to
1	WIT OYL-030	Enthusiastically top cropping, this essential Wit yeast is distinctive for the popular, refreshing, easy-drying 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.	Medium	72–76%	62–75°F (17–24°C)	11–12%	WY3944 WLP400
2	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.	High	72–85%	65–78°F (18–26°C)	12%	WY3522 WLP550
3	SAISONSTEIN OYL-500*	Saisonstein is an Omega Yeast original—a genetic hybrid of two Saison strains, the French (OYL-024) 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. Attenuation is 60–90% or more.	Low	80–90%	65–78°F (18–26°C)	11%	Omega Yeast Exclusive
	ABBEY ALE C 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.	Medium–Low	74–78%	68–78°F (20–26°C)	12%	WY1214 WLP500
	BELGIAN ALE O 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).	Medium	74–80%	66–72°F (19–22°C)	12%	WLP510
	BELGIAN ALE R 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.	Medium	73–82%	65–75°F (18–24°C)	12%	WY1762 WLP540
	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.	Medium	74–78%	64–78°F (18–26°C)	11–12%	WY3787 WLP530
	BELGIAN GOLDEN STRONG OYL-056*	Perfect for high-gravity Belgian ales with a dry finish, its relatively mild 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.	Low	90–95%	68–76°F (20–24°C)	14%	
	BELGIAN SAISON I OYL-027*	Well-regarded as a farmhouse ale strain despite fluffy 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).	Low	76–80%	70–95°F (21–36°C)	12%	WY3724 WLP565
	BELGIAN SAISON II OYL-042*	Thought to originate from a small, sophisticated, Belgian brewer's spelt strain. 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.	Medium	74–79%	70–84°F (21–29°C)	12%	WY3726
	BELGIAN WHEAT 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.	Medium	72–76%	64–74°F (18–23°C)	12%	WY3942
	BIÈRE DE GARDE OYL-039*	Lightly phenolic, fruity, dry, delicately tart, and a very low flocculator, this presents much like a saison strain. Try this for a Bière de Garde, or a Belgian or French farmhouse ale. 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).	Low	74–79%	64–84°F (21–29°C)	9%	WY3725
	FRENCH SAISON 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.	Low	80–90%	65–77°F (18–25°C)	12%	WY3711
	GRAND CRU OYL-023	Made for wits or any other Belgian ale—even sweet mead or cidér—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.	Low	72–76%	63–76°F (17–24°C)	12%	WY3463 WLP720
	JOVARU LITHUANIAN FARMHOUSE OYL-033*†	The famed Jovaru's historic strain, Jovaru comes from the queen of Lithuanian farmhouse beer herself. With citrusy esters and restrained phenols, expect lemon yeast and black pepper character, and a soft mouthfeel. This unique yeast complements farmhouse beers and makes a great Wit. I sveikata!	Medium–Low	80–85%	70–95°F (21–35°C)	10%	Omega Yeast Exclusive

Top Strains	Strain Name	Description</
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