

Name	Description	Flocculation	Attenuation	Temperature Range	Alcohol Tolerance	Compares to
ALLES ALT OYL-001	An enthusiastic top cropper from Düsseldorf. This strain ferments at low temps with a clean, low ester profile. Light fruit emerges at higher temps. 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 touch of sulfur produced during fermentation conditions out.	Low	74-78%	58-74° F (14-23° C)	10%	WY1010
BAVARIAN WHEAT OYL-025	A big top-cropper and a low-flocculator, with banana, light pear, apple/plum, clove and vanilla. Another great wheat beer option with a complex bouquet relative to Hefeweizen Ale (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%	64-75° F (18-24° C)	10%	WY3638 WLP351
CL-50 ALE OYL-041	Producing a notably big-body and soft texture, this versatile, well-attenuating strain's profile is a launch pad for the gamut of malt and hop characteristics. It achieves substantial maltiness without being cloying.	Low	74-76%	60-70° F (16-21° C)	10%	WY1450
DIPA ALE OYL-052	A strong fermenter popularly referred to as the "Conan." This strain is thought to originate from an often-hunted, soaringly-rated Vermont beer. Its peach, apricot and pineapple notes and steroids for hops, complementing modern fruity hop profiles in particular. May produce some diacetyl.	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 attenuative, too, but every bit as versatile, carrying an overall clean and neutral flavor character.	Medium-Low	70-75%	68-73° F (20-23° C)	10%	WLP008
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 temps, wort density and decreased pitch rate, or stay muted at lower temps where clove stands out. Over-pitching can lessen the banana. Sulfur conditions out. See also Bavarian Wheat (OYL-025) for an alternate complexity.	Low	73-77%	64-75° F (18-24° C)	10%	WY3068 WLP300
HEFEWEIZEN ALE II OYL-022	Identical to Hefeweizen Ale (OYL-021) except flocculent. Hefeweizen Ale II (OYL-022) 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 WLP390
KOLSCH I OYL-017	An enthusiastically top cropping, lager-like ale strain from the Kolsch region. Lightly fruity, crisp and clean, Kolsch I accentuates hop flavors well. Sulfur disappears with age. 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.	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.	Low	72-78%	65-69° F (18-21° C)	10%	WLP029
NEW JERSEY ALE OYL-045	Thought to originate from a now-extinct Newark, New Jersey brewer, this ale strain behaves similarly to West Coast Ale I (OYL-004) in that it is an active fermenter and a moderate flocculator, leaving a clear-bodied beer. Great for English or American styles.	Medium-High	72-78%	66-72° F (19-22° C)	10%	
PACIFIC NW ALE OYL-012	Thought to have originated from a Seattle brewer who brought it from a (rhyming) bitters maker in the UK, it presents a relatively neutral profile, with notes of malt and light fruit that add depth of flavor. A healthy flocculator.	High	67-71%	65-75° F (18-24° C)	10%	WY1332 WLP041
TROPICAL IPA OYL-200	A unique Saccharomyces strain formerly classified as Brett, that produces delicate, tart, tropical mango and pineapple fruit characteristics with a clean finish. Try higher fermentation temps to really bring out the tropical aspects. It's stubbornly non-flocculent, but the results are worth the trouble.	Low	85+%	75-85° F (24-29° C)	10%	WLP644
WEST COAST ALE I OYL-004	"Chico" is a reliable, versatile and popular neutral flocculator, it ferments crisp and clean with light citrus notes under 66° F. Also try DIPA (OYL-052) or British I (OYL-006) to highlight hops more, or West Coast II (OYL-009) and Scottish Ale (OYL-015) for malt displays.	Medium-Low	73-80%	60-73° F (16-23° C)	11%	WY1056 WLP001
WEST COAST ALE II OYL-009	Thought to be from the freedom loving beer of the progenitor of American craft beer, this consistent, well-flocculating, well-attenuating, easy-clearing strain is slightly fruitier than West Coast Ale I (OYL-004). Neutral at low temps but developing more character at the high end, brewers can scale from tart citrus to light nut and fruity hop notes.	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 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 temp 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
BELGIAN ALES ABBEY ALE C OYL-018	This Abbey ale strain's Trappist origin is best coupled with a little monastic patience: a notably low-flocculator, it is highly attenuative, with a fruity profile and lightly perceptible spiciness, as well as often significant banana.	Medium-Low	74-78%	68-78° F (20-26° C)	12%	WY1214 WLP500
BELGIAN ALE A OYL-024	As one of the few highly flocculent Belgian ale strains, this thought-to-be Ardennes strain makes a great Belgian house strain. It is brewerly friendly, crops easily and has a well-rounded flavor profile with balanced fruitiness and phenolics. Esters increase with upward temps.	High	72-85%	65-78° F (18-26° C)	12%	WY3522 WLP550
BELGIAN ALE D OYL-019	This "devil" of a strain is thought to be from the famous strong golden ale brewer The Bangor ale and pay-off, tricky fermentation kinetics for rich flavor profile and aroma complexity. If tempted by this flavorful but low flocculating stop-and-starter, let us know and we can help with a tip or two—or a great alternative.	Low	74-78%	64-80° F (18-27° C)	12-13%	WY1388 WLP570
BELGIAN ALE DK OYL-049	A mild Belgian-charactered ale yeast with light toasty or biscuit-like aromatic maltiness. Can produce a touch of lagery sulfur.	Medium	73-80%	67-70° F (19-21° C)	10%	WLP515
BELGIAN ALE O OYL-046	With balanced fruit and phenols, this Trappist ale yeast's clean and dry profile carries a signature sharp tasting, slightly acidic finish that the thought-to-be brewerly origin describes as "acidulous." 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 is thought to be from the famous tripel brewer. A good flocculator with wide temp 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 SAISON I OYL-027	Well regarded as a farmhouse ale strain despite fickle fermentation behavior. It has fruity complexity, good phenolics and a tart and dry finish. It's better at warm fermentation temperatures, but is still well known to stall around 1030. Try using an additional strain to aid attenuation, or the more reliable Saisonin's Monster (OYL-500), Belgian Saison II (OYL-042) or French Saison (OYL-026).	Low	76-80%	70-95° F (21-35° C)	12%	WY3724 WLP565
BELGIAN SAISON II OYL-042	Thought to originate from a small, sophisticated, Belgian brewer's spell saison. It is earthy, spicy, peppery, tart and dry with tropical fruit and citrus aromas at warm fermentation temperatures. A perfect strain for farmhouse ales and saisons. It favors pitching in the upper 60s or low 70s, and free-rising from there.	Medium	74-79%	70-84° F (21-29° C)	12%	WY3726
BELGIAN WHEAT OYL-029	Thought to originate from a small Belgian brewer, 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
BIERE DE GARDE OYL-039	Lightly phenolic, fruity, dry, delicately tart and a very low flocculator, this presents much like a saison strain. Try for biere de garde, or a Belgian or French farmhouse ale. In fact, a clean-bodied biere de garde can be achieved with any lager strain here at the warm end of its temp range. For farmhouse, try also French Saison (OYL-026) or Belgian Saison II (OYL-042).	Low	74-79%	70-74° F (21-29° C)	9%	WY3725
BELGIAN DARK ALE A OYL-040	Recognizable as a Belgian ale yeast in esters and phenols, its unique characteristic is a much more pronounced spiciness that finishes complex and dry. Dark malty flavors are encouraged well by this strain's overall profile.	Medium	74-79%	65-80° F (18-27° C)	12%	WY3822
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. Results in great body consistency. Good for any of the characteristically aromatic Belgian styles. Highly compatible with hops and spice aromas.	Low	77-83%	65-77° F (18-25° C)	12%	WY3711
GRAND CRU OYL-023	Made for wit or any other Belgian ale—when sweet mead or cider—this strain's clove phenolics, esters and tart and dry ending was 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, from which this strain is thought to come.	Low	72-76%	63-76° F (17-24° C)	12%	WY3463 WLP720
WIT OYL-030	Enthusiastically top cropping, this essential wit yeast is distinctive for the popular, refreshing, easy-drinking summer style. Spicy phenols carry the flavoring, while at the same time being supportive—but not overshadowed—by good ester character. Lightly tart and dry.	Medium	72-76%	62-75° F (17-24° C)	11-12%	WY3944 WLP400
NORWEGIAN ALES HOTHEAD™ ALE OYL-057	A highly flocculent Norwegian ale strain with an astoundingly wide temp range and little change in flavor across the range. Clean even for both American and English styles, it has a unique honey-like aroma with overripe mango. Complementary to modern, fruity hops. Temp control is unnecessary with this strain.	Medium-High	75-85%	62-98° F (17-37° C)	11%	OYL Exclusive
VOSS KVEIK OYL-061	A traditional Norwegian "kveik" directly from the Gjernes farmstead, its orange-citrus notes present throughout its wide temp range. So, like Hothead's mango-honey profile (OYL-057), Voss's orange-citrus is relatively clean across range and pairs well with citrusy, fruity hops. Voss gets going at warmer ferm temps (Hothead is happy anywhere in its range).	Medium	75-82%	68-98° F (20-37° C)	12%	
HORNINDAL KVEIK OYL-091	A wonderfully unique Norwegian farmstead "kveik," Hornindal presents an intense, tropical flavor and aroma of fresh pineapple, mango and tangerine, which complement fruit-forward hops. Add even more dimension to "C" hops with a high fermentation temperature, intensifying aroma and fermentation speed. Ferments well at 90+° F (non-phenolic).	High	75-82%	70-95° F (21-35° C)	12%	OYL Exclusive
SAISONSTEIN'S MONSTER OYL-500	An Omega-original, genetic hybrid of two Saison strains (French (OYL-026) and Belgien (OYL-027)). Saisonstein's Monster is versatile, aromatic and attenuative with a silky mouthfeel. Excels in high gravity, ferments more reliably and thoroughly than its parents, and is spicy, complex, tart, dry and crisp. Some bubblegum from the Belgian, more fruit and fewer phenolics than the French.	Low	80-90%	65-78° F (18-26° C)	11%	OYL Exclusive

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BRITISH ALES BRITISH ALE I OYL-006	A productive, brewerly friendly, top cropper attributed to a historic London brewer whose lab once hosted Louis Pasteur. It drops fast and clear, and is clean and crisp at low temps with heightened esters and lightly tart, dry finish at upper ranges. Try also British Ale II (OYL-007) for less attenuation and enhanced malts, or British VII (OYL-016).	Medium-High	70-80%	64-72° F (18-22° C)	10%	WY109 WLP007
BRITISH ALE II OYL-007	Like British Ale I, this English brewer strain is thought to be from the historical London brewer 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 (OYL-006). 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	Thought to originate from one of Sweden's most popular beers, it 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%	WY118 WLP005
BRITISH ALE IV 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 recommended.	Medium-Low	69-76%	62-73° F (17-23° C)	10%	WY127 WLP023
BRITISH ALE V OYL-011	A good top cropper thought to be from a famous Manchester bitters maker. Its residual sweetness pairs popularly with the signature huge, fruity hop flavor and aroma of the NEIPA. Alternatively, try DIPA (OYL-052) for slightly less residual sweetness.	High	71-75%	64-74° F (18-23° C)	10%	WY1318
BRITISH ALE VI OYL-013	This strain sports a classic British character. Reserved but witty with a rather high tolerance for alcohol. Crisp, clean, malty and with a malty finish. It is 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
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 temp ceiling.	Very High	67-71%	64-72° F (18-22° C)	9%	WY196 WLP002
BRITISH ALE X OYL-047	A reliable flocculator, this strain produces a well balanced beer with bready, toasty, malty esters that increase in fruitiness at higher fermentation temperatures, but are rather clean at the lower end. Malty esters contribute good complexity in English pale ales, brown ales, mild ales, and other malt-driven styles.	High	68-72%	65-70° F (18-21° C)	10%	WLP037
BRITISH ALE XI OYL-048	A good top cropping, dry finishing British ale strain, best fermented at low temperatures to maintain the desired English character while minimizing the possibility of hot flavors and overly strong esters.	Medium-High	73-82%	66-70° F (19-21° C)	10%	WLP039
BRITISH ALE XII OYL-051	Flocculating thoroughly to leave a clear-bodied beer, subtle fruit, ethanol, nut and malt flavors are present in balance across the palate and work well in concert to support depth and complexity in malty ales particularly.	High	68-72%	64-72° F (18-22° C)	9%	WY1768
BRITISH CASK OYL-038	Highly flocculent, malty, crisp and tart with nice, balanced, classically English fruit esters. This strain results easily in clear beer and is good for any cask-conditioned British ale, as well as other styles.	Medium-High	74-77%	63-72° F (17-22° C)	9%	WY1026
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 temps, which increases in complexity at higher temps (64+° F). Successful in dark and high gravity beers. Sláinte!	Medium	69-75%	62-72° F (17-22° C)	12%	WY108 WLP004
LONDON ALE OYL-003	Thought to originate from the purported best-selling bottle-conditioned beer in all of Britain, this high attenuator has obvious English in its pronounced mineral and mild fruit. It performs best for dry, crisp beers, and in highlighting hop bitterness. Also try more neutral West Coast Ale I (OYL-004), or keep in the English department with British Ale III (OYL-008) or British Ale VI (OYL-013).	Medium	67-77%	66-72° F (19-22° C)	11%	WY102 WLP013
SCOTTISH ALE OYL-015	Thought to originate from the famous Scottish brewer, it is a flocculent, versatile, reliable house strain that produces neutral to complex and malty profiles in its fairly wide temp range. Hop character is not muted by this strain. Bring out more esters in higher fermentation temps. Flies better than West Coast Ale I (OYL-004).	Medium	70-75%	65-70° F (18-21° C)	12%	WY172 WLP028
LAGERS 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%	48-56° F (9-13° C)	9%	WY2007 WLP840
AMERICAN LAGER OYL-103	This strain is thought to be from one of the US's oldest family-owned breweries in Minnesota. 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
BAYERN LAGER OYL-114	Thought to come from Munich's oldest, traditional and vintage-bibed brewery. This clean, crisp, lager strain ferments well at a wide range, has good flocculation, and has both low sulfur and low diacetyl production.	Medium	72-76%	51-62° F (11-17° C)	9%	
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 attenuates low. 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 the famous Alpine brewery in Aying, Bavaria. This is a versatile, malty-charactered lager strain that balances malt and hop flavors well. It is super 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 I OYL-106	Versatile, crisp, malty profile, light esters and a wide fermentation range. This is 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), it maintains a more crisp profile. Temps higher in range (65-68° F) bring out slightly heightened esters. Rest for diacetyl.	Medium-Low	73-77%	45-68° F (7-20° C)	9%	WY2124 WLP830
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
GERMAN LAGER III OYL-115	Another good, malty-finishing, southern German strain. This yeast has slightly less attenuation and more pronounced esters relative to German Lager II (OYL-109).	Medium	66-73%	50-55° F (10-13° C)	10%	WLP920
LAGER I OYL-100	Early inspiration for light American lager and thought to be from Budjovice, 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.	Medium-High	71-75%	48-56° F (9-13° C)	9%	WY2000
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.	Medium	70-78%	50-55° F (10-13° C)	9%	WLP940
OKTOBERFEST OYL-117	This strain is a slow fermenter but said to be worth the wait by fans of Märzenbier and Oktoberfest Lagers particularly. It 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
PILSNER I OYL-101	Thought to be the H 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 D 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
SWISS LAGER OYL-112	Thought to originate from a high-octane Swiss December lager. With effort this strain has produced up to 14% ABV. Fruity esters. Low sulfur and diacetyl production.	Medium	70-80%	50-55° F (10-13° C)	11%	WLP885
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, it is considered by many to be best in its upper temperature range, around 65° F / 18° C.	High	67-71%	58-68° F (14-20° C)	9%	WY2112 WLP810
BRETTANOMYCES AND BLENDS C2C AMERICAN FARMHOUSE OYL-217	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 results in a fast developing fruity and funky farmhouse ale.	Low	70-85%	68-80° F (20-27° C)	10%	OYL Exclusive
BRETTANOMYCES BRUXELLENSIS OYL-202	First classified in 1904, Brettas are crucial in secondary fermentation for Belgian styles, consuming sugars that Sacchs leave behind. Bruxelensis contributes medium Brett intensity with classic "barnyard" earthiness and a light medicinal quality. See also clausenii (OYL-201), lambicus (OYL-203), and three Funk blends (OYL-210, 211, 212).	Low	70-85%	85+° F (29+° C)	10%	WY512
BRETTANOMYCES CLAUSENII OYL-201	The mildest on the Brett funkiness spectrum, Brett clausenii 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. See also: bruxelensis (OYL-202), lambicus (OYL-203) and three Funk blends (OYL-210, 211, 212).	Low	70-85%	85+° F (29+° C)	10%	WLP645
BRETTANOMYCES LAMBICUS OYL-203	Dive in deep with horsey, spicy, cherry pie funk in this significant Brett strain—best in secondary. More Brett's? I Brett bruxelensis (OYL-202), Brett clausenii (OYL-201), or four all-Brett blends: Where da Funk? (OYL-210), Bit O' Funk (OYL-211), Bring On Da Funk (OYL-212) and All The Brett (OYL-218). Sacch/Brett blend: C2C Farmhouse (OYL-217).	Low	70-85%	85+° F (29+° C)	10%	WY5526
BRETT BLEND #1 WHERE DA FUNK? OYL-210	One Brett-famous Colorado brewery strain plus two formerly called Brett (now known to be Sacch) result in huge tropical fruit aroma (fades a bit during conditioning) with a wide temp range. Very dry (consider flaked oats for body). Develops mild funk and low acid even with extended aging. Pairs well with fruity aroma hops for a unique pale ale.	Very Low	78-88%	68-80° F (20-27° C)	11%	OYL Exclusive
BRETT BLEND #2 BIT O' FUNK OYL-211	This blend contains the two Saccharomyces strains from Brett Blend #1 for primary fermentation and is spiked with Brettanomyces bruxelensis for development of moderate funk during a secondary fermentation. The "bit o' funkiness" will take extended time (3+ months) to develop.	Very Low	85+%	68-80° F (20-27° C)	11%	OYL Exclusive
BRETT BLEND #3 BRING ON DA FUNK OYL-212	Two Sacch strains from Brett Blend #1 (OYL-210) spiked with both brux and lambicus, plus two additional Brett isolates from a Brett-famous Colorado brewery, plus two Brett isolates from an "intense" Belgian source equals a funky, fruity, complex, B-strain composition. Brett character develops over time (as will acid production if exposed to oxygen).	Very Low	85+%	68-80° F (20-27° C)	11%	OYL Exclusive
ALL THE BRETTAS OYL-218	An evolving blend of nearly every Brett in our collection. Use in secondary and expect high attenuation and a fruity and funky complexity that continues to develop over time. This is the inaugural edition packed with 10 Brett strains.	Low	85+%	68-85° F (20-29° C)	11%	OYL Exclusive
BACTERIAL CULTURES LACTOBACILLUS BLEND OYL-e05	A Lactobacillus brevis and plantarum blend with a wide temp range. The Lacto plantarum, isolated in collaboration with Marc Community Brewery, sours efficiently at its lower end. Max souring develops within 48 hrs. No need to hold high temps. Extremely hop sensitive, however, even 2 IBUs can prevent souring.	N/A	N/A	68-95° F (20-35° C)	N/A	OYL Exclusive