

	Name	Description	Flocculation	Attenuation	Temperature Range	Alcohol Tolerance	Compares to
ALES	DIPA ALE OYL-052	A strong fermenter popularly referred to as “Conan,” the DIPA Ale strain originates from an often-hunted, soaringly-rated Vermont beer. Its peach, apricot and pineapple notes are 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%	N/A
	HEFEWEIZEN ALE I OYL-021	A classic German wheat strain, Hefeweizen Ale I is 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 with more clove. Over-pitching can lessen the banana. Sulfur conditions out.	Low	73-77%	64-75° F (18-24° C)	10%	WY3068 WLP300
	KOLSCH II OYL-044	Kolsch II is warmer fermenting than other Kolsch strains, flocculates much better and clears more quickly, so it 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	72-78%	65-69° F (18-21° C)	10%	WLP029
	TROPICAL IPA OYL-200*	Tropical IPA is a unique Saccharomyces strain formerly classified as a Brettanomyces strain, that produces delicate, tart, tropical mango and pineapple fruit characteristics with a clean finish. Try it at its higher temperatures to bring out the tropical profile. It’s stubbornly non-flocculent, but worth it.	Low	85+%	75-85° F (24-29° C)	10%	WLP644
	WEST COAST ALE I OYL-004	Popularly called “Chico,” West Coast Ale I is a reliable, versatile and popular neutral foundation for displays of malts and hops. Often used as a house strain, it is highly attenuative and moderately flocculent. And it ferments crisp and clean with light citrus notes under 66° F (19° C). Also try DIPA (OYL-052) or British I (OYL-006) to highlight hops more.	Medium-Low	73-80%	60-73° F (16-23° C)	11%	WY1056 WLP001
BRITISH ALES	BRITISH ALE I OYL-006	A productive, brewer-friendly top cropper attributed to a historic London brewery whose lab once hosted Louis Pasteur, British Ale I drops fast and clear, and is clean and crisp at low temperatures with heightened esters and a lightly tart, dry finish at the upper range. Try also British VIII (OYL-016).	Medium-High	70-80%	64-72° F (18-22° C)	10%	WY1098 WLP007
	BRITISH ALE V OYL-011	A good top cropper thought to be from a famous Manchester bitter maker, British V’s lingering haze and residual sweetness pairs popularly with the signature look and huge, fruity hop profile of the New England IPA (NEIPA). Alternately, try DIPA (OYL-052) for slightly less residual sweetness.	High	71-75%	64-74° F (18-23° C)	10%	WY1318
	BRITISH ALE VIII OYL-016	A ridiculously thorough flocculator thought to be from a highly regarded English ESB, British Ale VIII has unique fruitiness and noticeable finishing sweetness. It drops out quickly and completely. It is easy to crop, but needs a diacetyl rest. To enhance the fruit, ferment at the recommended temperature ceiling.	Very High	67-71%	64-72° F (18-22° C)	9%	WY1968 WLP002
	IRISH ALE OYL-005	Ireland’s storied stout is thought to be balanced by this dry, crisp, lightly fruity, versatile and powerful strain. The Irish Ale strain is 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 and higher). Some diacetyl possible. Successful in dark and high gravity beers. Sláinte!	Medium	69-75%	62-72° F (17-22° C)	12%	WY1084 WLP004
BELGIAN ALES	BELGIAN ALE A OYL-024	As one of the few highly flocculent Belgian ale strains, Belgian Ale A is thought to originate from a Wallonian brewery whose reputation dwarfs the small village in which it is located. It makes a great Belgian house strain. It is brewery friendly, 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
	BELGIAN ALE W OYL-028	An eruptive top cropper displaying nice fruit and rustic phenolics, the reliable Belgian Ale W is thought to be from a famous tripel brewer. A good flocculator with a wide temperature range, three famous brewers ferment this on vastly different schedules, showing the versatile outcomes possible.	Medium	74-78%	64-78° F (18-26° C)	11-12%	WY3787 WLP530
	BELGIAN SAISON II OYL-042*	Thought to originate from a small, sophisticated Belgian brewer’s spelt saison, Belgian Saison II is earthy, spicy, peppery, tart and dry, with tropical fruit and citrus at warm fermentation temps. It’s perfect for farmhouse ales and saisons. For great results, pitch in the upper 60s or low 70s, and let it free-rise.	Medium	74-79%	70-84° F (21-29° C)	12%	WY3726
NORWEGIAN ALES	HOTHEAD™ ALE OYL-057	A highly flocculent Norwegian ale strain with an astoundingly wide temperature range and little change in flavor across the range, Hothead™ is clean enough for both American and English styles. It has a unique honey-like aroma with overripe mango which is complementary to modern, fruity hops. Temperature control is unnecessary with this strain. Non-phenolic.	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, Voss Kveik’s orange-citrus notes present throughout its wide temperature range. So, like the mango-honey profile of Hothead™ (OYL-057), Voss Kveik’s orange-citrus is relatively clean across its temperature range and pairs well with citrusy, fruity hops. Fermentation speed takes off at higher temperatures. Non-phenolic.	Medium	75-82%	68-98° F (20-37° C)	12%	N/A
	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. Though highly flocculent, it will leave beers slightly hazy. Ferments well at 90° F or higher (32° C or higher). Non-phenolic.	High	75-82%	70-95° F (21-35° C)	12%	OYL Exclusive
LAGERS	BAYERN LAGER OYL-114	Thought to come from Munich’s oldest, traditional and vintage-vibed brewery. The Bayern Lager strain is clean, crisp and ferments well at a wide range. It has good flocculation, and has both low sulfur and low diacetyl production.	Medium	72-76%	51-62° F (11-17° C)	9%	N/A
BRETTs AND BLENDS	C2C AMERICAN FARMHOUSE OYL-217*	C2C American Farmhouse is a coast to coast blend of one saison strain from a famous Northeast U.S. brewery and one Brettanomyces 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
	BRETT BLEND #1 WHERE DA FUNK? OYL-210*	One Brett-famous Colorado brewery strain, plus two strains that were formerly classified as Brett (but are now known to be Saccharomyces), result in huge tropical fruit aromas that mingle well with fruity aroma hops. Note that aroma intensity fades a bit during conditioning. Brett Blend #1: Where Da Funk? has a wide temperature range, finishes very dry, and leaves neither much funk nor much body (consider adding flaked oats for body). Mild funk level and low acidity is consistent even with extended aging.	Very Low	78-88%	68-80° F (20-27° C)	11%	OYL Exclusive
	BRETT BLEND #2 BIT O’FUNK OYL-211*	Brett Blend #2: Bit O’ Funk contains the two Saccharomyces strains from Brett Blend #1 (OYL-210) for primary fermentation and is spiked with Brettanomyces bruxellensis for development of classic, funk-forward Brett character during secondary fermentation. The bit ‘o funkiness will take extended time to develop (3 months or more).	Very Low	85+%	68-80° F (20-27° C)	11%	OYL Exclusive
	BRETT BLEND #3 BRING ON DA FUNK OYL-212*	Brett Blend #3: Bring on Da Funk consists of two Saccharomyces strains from Brett Blend #1 (OYL-210) spiked with both Brettanomyces bruxellensis and Brettanomyces lambicus, plus two additional Brettanomyces isolates from a Brett-famous Colorado brewery, plus two Brett isolates from an “intense” Belgian source to equal a funky, fruity, complex 8-strain composition. The Brett character will develop over time, as will acid production if exposed to oxygen.	Very Low	85+%	68-80° F (20-27° C)	11%	OYL Exclusive
	ALL THE BRETTs OYL-218	A blend of nearly every Brett in our collection. Use All the Brett’s in secondary and expect high attenuation and a fruity and funky complexity that continues to develop over time. This evolving blend always contains at least 10 Brett strains.	Low	85+%	68-85° F (20-29° C)	11%	OYL Exclusive
BACTERIAL CULTURES	LACTOBACILLUS BLEND OYL-605	A clean and reliable Lactobacillus brevis and plantarum blend with a wide temperature range. The plantarum, isolated in collaboration with Marz Community Brewing, sours efficiently even at the low end of its range. So, maximum souring develops quickly—typically within 48 hours—without the need to hold high temperatures. It is extremely hop sensitive, however. Add only to unhopped wort.	N/A	N/A	68-95° F (20-35° C)	N/A	OYL Exclusive
HYBRIDS	SAISONSTEIN’S MONSTER OYL-500*	Saisonstein’s Monster is an Omega-original, 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 reliably and thoroughly. It is spicy, complex, tart, dry and crisp with some bubblegum character present from its Belgian parent, and more fruit and fewer phenolics than its French parent. Attenuation is 80-90% or more.	Low	80-90%	65-78° F (18-26° C)	11%	OYL Exclusive



**OMEGA
YEAST**