

Name	Description	Flocculation	Attenuation	Temperature Range	Alcohol Tolerance	Compares to
ALES	ALT OYL-001	Low	73-77%	55-68°F (13-20°C)	11%	WY1007 WLP036
	AMERICAN WHEAT OYL-002	Low	74-78%	58-74°F (14-23°C)	10%	WY1010
	BAVARIAN WHEAT OYL-025	Low	70-76%	64-75°F (18-24°C)	10%	WY3638 WLP351
	CL-50 ALE OYL-041	Low	74-76%	60-70°F (16-21°C)	10%	WY1450
	DIPA ALE OYL-052	Medium-Low	72-80%	65-72°F (18-22°C)	11%	
	EAST COAST ALE OYL-032	Medium-Low	70-75%	68-73°F (20-23°C)	10%	WLP008
	HEFEWEIZEN ALE I OYL-021	Low	73-77%	64-75°F (18-24°C)	10%	WY3068 WLP300
	HEFEWEIZEN ALE II OYL-022	High	70-76%	63-75°F (17-24°C)	10%	WY3333 WLP380
	KOLSCH I OYL-017	Low	73-77%	56-70°F (13-21°C)	10%	WY2565
	KOLSCH II OYL-044	Low	72-78%	65-69°F (18-21°C)	10%	WLP029
	NEW JERSEY ALE OYL-045	Medium-High	72-78%	66-72°F (19-22°C)	10%	
	PACIFIC NW ALE OYL-012	High	67-71%	65-75°F (18-24°C)	10%	WY1332 WLP041
	TROPICAL IPA OYL-200	Low	85%*	75-85°F (24-29°C)	10%	WLP644
	WEST COAST ALE I OYL-004	Medium-Low	73-80%	60-73°F (16-23°C)	11%	WY1056 WLP001
WEST COAST ALE II OYL-009	Medium	72-76%	60-72°F (16-22°C)	10%	WY1272 WLP051	
WEST COAST ALE III OYL-043	Medium-High	76-83%	65-68°F (18-20°C)	11%	WLP090	
WEST COAST ALE IV OYL-050	Medium-High	73-80%	62-74°F (17-23°C)	10%	WY1217	
BELGIAN ALES	ABBEY ALE C OYL-018	Medium-Low	74-78%	68-78°F (20-26°C)	12%	WY1214 WLP500
	BELGIAN ALE A OYL-024	High	72-85%	65-78°F (18-26°C)	12%	WY3522 WLP550
	BELGIAN ALE D OYL-019	Low	74-78%	64-80°F (18-27°C)	12-13%	WY1388 WLP570
	BELGIAN ALE DK OYL-049	Medium	73-80%	67-70°F (19-21°C)	10%	WLP515
	BELGIAN ALE O OYL-046	Medium	74-80%	66-72°F (19-22°C)	12%	WLP510
	BELGIAN ALE R OYL-020	Medium	73-82%	65-75°F (18-24°C)	12%	WY1762 WLP540
	BELGIAN ALE W OYL-028	Medium	74-78%	64-78°F (18-26°C)	11-12%	WY3787 WLP530
	BELGIAN SAISON I OYL-027	Low	76-80%	70-95°F (21-35°C)	12%	WY3724 WLP565
	BELGIAN SAISON II OYL-042	Medium	74-79%	70-84°F (21-29°C)	12%	WY3726
	BELGIAN WHEAT OYL-029	Medium	72-76%	64-74°F (18-23°C)	12%	WY3942
	BIERE DE GARDE OYL-039	Low	74-79%	60-79°F (21-29°C)	9%	WY3725
	BELGIAN DARK ALE A OYL-040	Medium	74-79%	65-80°F (18-27°C)	12%	WY3822
	FRENCH SAISON OYL-026	Low	77-83%	65-77°F (18-25°C)	12%	WY3711
	GRAND CRU OYL-023	Low	72-76%	63-76°F (17-24°C)	12%	WY3463 WLP720
WIT OYL-030	Medium	72-76%	62-75°F (17-24°C)	11-12%	WY3944 WLP400	
NORWEGIAN ALES	HOTHEAD™ ALE OYL-057	Medium-High	75-85%	62-98°F (17-37°C)	11%	OYL Exclusive
	VOSS KVEIK OYL-061	Medium	75-82%	68-98°F (20-37°C)	12%	
	HORNINDAL KVEIK OYL-091	High	75-82%	70-95°F (21-35°C)	12%	OYL Exclusive
	SAISONSTEIN'S MONSTER OYL-500	Low	80-90%	65-78°F (18-26°C)	11%	OYL Exclusive

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BRITISH ALES	BRITISH ALE I OYL-006	Medium-High	70-80%	64-72°F (18-22°C)	10%	WY109 WLP007	
	BRITISH ALE II OYL-007	Medium-High	68-72%	64-75°F (18-24°C)	10%	WY1099	
	BRITISH ALE III OYL-008	High	67-74%	64-74°F (18-23°C)	10%	WY118 WLP005	
	BRITISH ALE IV OYL-010	Medium-Low	69-76%	62-73°F (17-23°C)	10%	WY127 WLP023	
	BRITISH ALE V OYL-011	High	71-75%	64-74°F (18-23°C)	10%	WY1318	
	BRITISH ALE VI OYL-013	High	73-76%	63-75°F (17-24°C)	10%	WY1335 WLP025	
	BRITISH ALE VII OYL-014	High	67-71%	64-72°F (18-22°C)	9%	WY1469	
	BRITISH ALE VIII OYL-016	Very High	67-71%	64-72°F (18-22°C)	9%	WY196 WLP002	
	BRITISH ALE X OYL-047	High	68-72%	65-70°F (18-21°C)	10%	WLP037	
	BRITISH ALE XI OYL-048	Medium-High	73-82%	66-70°F (19-21°C)	10%	WLP039	
	BRITISH ALE XII OYL-051	High	68-72%	64-72°F (18-22°C)	9%	WY1768	
	BRITISH CASK OYL-038	Medium-High	74-77%	63-72°F (17-22°C)	9%	WY1026	
	IRISH ALE OYL-005	Medium	69-75%	62-72°F (17-22°C)	12%	WY108 WLP004	
	LONDON ALE OYL-003	Medium	67-77%	66-72°F (19-22°C)	11%	WY102 WLP013	
	SCOTTISH ALE OYL-015	Medium	70-75%	65-70°F (18-21°C)	12%	WY172 WLP028	
	LAGERS	AMERICAN PILSNER OYL-102	Medium	71-75%	48-56°F (9-13°C)	9%	WY2007 WLP840
		AMERICAN LAGER OYL-103	Medium	73-77%	48-58°F (9-14°C)	9%	WY2035
		BAYERN LAGER OYL-114	Medium	72-76%	51-62°F (11-17°C)	9%	
		DANISH LAGER OYL-104	Low	73-77%	46-56°F (8-13°C)	9%	WY2042
GERMAN BOCK OYL-111		Medium	70-76%	48-55°F (9-13°C)	10%	WLP833	
GERMAN LAGER I OYL-106		Medium-Low	73-77%	45-68°F (7-20°C)	9%	WY2124 WLP830	
GERMAN LAGER II OYL-109		Medium-High	68-76%	50-55°F (10-13°C)	9%	WY2308 WLP838	
GERMAN LAGER III OYL-115		Medium	66-73%	50-55°F (10-13°C)	10%	WLP920	
LAGER I OYL-100		Medium-High	71-75%	48-56°F (9-13°C)	9%	WY2000	
MEXICAN LAGER OYL-113		Medium	70-78%	50-55°F (10-13°C)	9%	WLP940	
OKTOBERFEST OYL-101		Medium-High	73-77%	46-58°F (8-14°C)	9%	WY2206 WLP820	
PILSNER I OYL-101		Medium-High	72-76%	48-56°F (9-13°C)	9%	WY2001 WLP800	
PILSNER II OYL-108		Medium-High	70-74%	50-58°F (10-14°C)	9%	WY2278	
SWISS LAGER OYL-112		Medium	70-80%	50-55°F (10-13°C)	11%	WLP885	
WEST COAST LAGER OYL-105		High	67-71%	58-68°F (14-20°C)	9%	WY2112 WLP810	
BRETTANOMYCES AND BLENDS		C2C AMERICAN FARMHOUSE OYL-217	Low	70-85%	68-80°F (20-27°C)	10%	OYL Exclusive
		BRETTANOMYCES BRUXELLENSIS OYL-202	Low	70-85%	85°F (29°C)	10%	WY512
	BRETTANOMYCES CLAUSSENI OYL-201	Low	70-85%	85°F (29°C)	10%	WLP645	
	BRETTANOMYCES LAMBICUS OYL-203	Low	70-85%	85°F (29°C)	10%	WY5526	
	BRETT BLEND #1 WHERE DA FUNK? OYL-210	Very Low	78-88%	68-80°F (20-27°C)	11%	OYL Exclusive	
	BRETT BLEND #2 BIT O' FUNK OYL-211	Very Low	85%	68-80°F (20-27°C)	11%	OYL Exclusive	
	BRETT BLEND #3 BRING ON DA FUNK OYL-212	Very Low	85%	68-80°F (20-27°C)	11%	OYL Exclusive	
	ALL THE BRETTIS OYL-218	Low	85%	68-85°F (20-29°C)	11%	OYL Exclusive	
	LACTOBACILLUS BLEND OYL-605	N/A	N/A	68-95°F (20-35°C)	N/A	OYL Exclusive	