

Name	Description	Flocculation	Attenuation	Temperature Range	Alcohol Tolerance	Compares to
<b>ALES</b> <b>ALT</b> 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 I (OYL-044) or even West Coast Ale I (OYL-004).	Low	73-77%	55-68° F (13-20° C)	11%	WY1007 WLP036
<b>AMERICAN WHEAT</b> 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
<b>BAVARIAN WHEAT</b> 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
<b>CL-50 ALE</b> 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
<b>DIPA ALE</b> 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 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%	
<b>EAST COAST ALE</b> 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
<b>HEFEWEIZEN ALE I</b> 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
<b>HEFEWEIZEN ALE II</b> 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 WLP380
<b>KOLSCH I</b> 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
<b>KOLSCH II</b> OYL-044	This Kolsch strain is warmer fermenting than Kolsch I (OYL-017), flocculates much better and clears more quickly, so it is a little easier to manage. It is a lager-like ale strain that is 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
<b>NEW JERSEY ALE</b> 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%	
<b>PACIFIC NW ALE</b> 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
<b>TROPICAL IPA</b> 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
<b>WEST COAST ALE I</b> OYL-004	"Chico" is a reliable, versatile and popular neutral flocculating, it displays of malts and hops. Highly attenuative and moderately flocculating, 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
<b>WEST COAST ALE II</b> 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
<b>WEST COAST ALE III</b> 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
<b>WEST COAST ALE IV</b> 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
<b>BELGIAN ALES</b> <b>ABBEY ALE C</b> 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
<b>BELGIAN ALE A</b> 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 brewer 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
<b>BELGIAN ALE D</b> OYL-019	This "devil" of a strain is thought to be from the famous strong golden ale brewed in Belgium. The banana-like, 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
<b>BELGIAN ALE DK</b> 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
<b>BELGIAN ALE O</b> OYL-046	With balanced fruit and phenols, this Trappist ale yeast's clean and dry profile carries a signature sharp, slightly acidic finish that the thought-to-be brewery of 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
<b>BELGIAN ALE R</b> 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
<b>BELGIAN ALE W</b> 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
<b>BELGIAN SAISON I</b> OYL-027	Well regarded as a farmhouse ale strain despite fickle fermentation behavior. It has a complex, slightly 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
<b>BELGIAN SAISON II</b> 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 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
<b>BELGIAN WHEAT</b> 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
<b>BIERE DE GARDE</b> OYL-039	Lightly phenolic, fruity, dry, delicately tart and a very low flocculator, this presents much like a saison strain. Try this 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 I (OYL-042).	Low	74-79%	70-84° F (21-29° C)	9%	WY3725
<b>BELGIAN DARK ALE A</b> 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
<b>FRENCH SAISON</b> 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
<b>GRAND CRU</b> OYL-023	Made for wit or any other Belgian ale—when sweet mead or cidér—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
<b>WIT</b> 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 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
<b>NORWEGIAN ALES</b> <b>HOTHEAD™ ALE</b> OYL-057	A highly flocculent Norwegian ale strain with an astoundingly wide temp 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. Complementary to modern, fruity hops. Temp control is unnecessary with this strain. (non-phenolic)	Medium-High	75-85%	62-98° F (17-37° C)	11%	OYL Exclusive
<b>VOSS KVEIK</b> OYL-061	A traditional Norwegian "kveik" directly from the Gjernæs 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), (non-phenolic)	Medium	75-82%	68-98° F (20-37° C)	12%	
<b>HORNINDAL KVEIK</b> 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
<b>HYBRIDS</b> <b>SAISONSTEIN'S MONSTER</b> OYL-500	An Omega-original, genetic hybrid of two Saison strains (French (OYL-026) and Belgian (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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<b>BRITISH ALES</b> <b>BRITISH ALE I</b> 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
<b>BRITISH ALE II</b> OYL-007	Like British Ale I, this English brewer strain is thought to be from the historical London brewery 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
<b>BRITISH ALE III</b> OYL-008	Thought to originate from one of Sweden's most popular beers, it is a top-cropper, 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
<b>BRITISH ALE IV</b> 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
<b>BRITISH ALE V</b> OYL-011	A good top cropper thought to be from a famous Manchester bitters maker. Its residual sweetness pairs popularly with the signature hazy, fruity hop flavor and aroma of the NEIPA. Alternately, try DIPA (OYL-052) for slightly less residual sweetness.	High	71-75%	64-74° F (18-23° C)	10%	WY1318
<b>BRITISH ALE VI</b> 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 mostly dry finish. It is a good flocculator.	High	73-76%	63-75° F (17-24° C)	10%	WY1335 WLP025
<b>BRITISH ALE VII</b> 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
<b>BRITISH ALE VIII</b> 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
<b>BRITISH ALE X</b> OYL-047	A reliable flocculator, this strain produces a well balanced beer with breadiness, 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 maltdriven styles.	High	68-72%	65-70° F (18-21° C)	10%	WLP037
<b>BRITISH ALE XI</b> 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
<b>BRITISH ALE XII</b> 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
<b>BRITISH CASK</b> 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
<b>IRISH ALE</b> 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. Slant!	Medium	69-75%	62-72° F (17-22° C)	12%	WY108 WLP004
<b>LONDON ALE</b> 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
<b>SCOTTISH ALE</b> 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. Flocs better than West Coast Ale I (OYL-004).	Medium	70-75%	65-70° F (18-21° C)	12%	WY172 WLP028
<b>AMERICAN PILSNER</b> 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
<b>AMERICAN LAGER</b> 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
<b>BAYERN LAGER</b> OYL-114	Thought to come from Munich's oldest, traditional and vintage-rimmed 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%	
<b>DANISH LAGER</b> 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
<b>GERMAN BOCK</b> OYL-111	Thought to be from the famous Alpine brewery in Aying, Bavaria. This is a versatile, multi-charactered 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
<b>GERMAN LAGER I</b> 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
<b>GERMAN LAGER II</b> 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
<b>GERMAN LAGER III</b> 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
<b>LAGER I</b> 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
<b>MEXICAN LAGER</b> 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%	50-55° F (10-13° C)	9%	WLP940
<b>OKTOBERFEST</b> OYL-101	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
<b>PILSNER I</b> 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
<b>PILSNER II</b> 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
<b>SWISS LAGER</b> 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
<b>WEST COAST LAGER</b> 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
<b>C2C AMERICAN FARMHOUSE</b> 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
<b>BRETTANOMYCES BRUXELLENSIS</b> OYL-202	First classified in 1904, Brettans are crucial in secondary fermentation for Belgian styles, consuming sugars that Sacchs leave behind. Bruxellenis 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
<b>BRETTANOMYCES CLAUSENII</b> 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: bruxellenis (OYL-202), lambicus (OYL-203) and three Funk blends (OYL-210, 211, 212).	Low	70-85%	85+° F (29+° C)	10%	WLP645
<b>BRETTANOMYCES LAMBICUS</b> OYL-203	Dive in deep with horsey, spicy, cherry pie funk in this significant Brett strain—best in secondary. More Brett funk? 1 Brett bruxellenis (OYL-202), Brett clausenii (OYL-201), or four Brett blends: Where Da Funk? (OYL-210), Bit O' Funk (OYL-211), Bring On Da Funk (OYL-212) and All The Bretts (OYL-218). Sach's/Brett blend: C2C Farmhouse (OYL-217).	Low	70-85%	85+° F (29+° C)	10%	WY5526
<b>BRETT BLEND #1 WHERE DA FUNK?</b> OYL-210	One Brett-famous Colorado brewer strain plus two formerly called Brett (now known to be Sach's) 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
<b>BRETT BLEND #2 BIT O' FUNK</b> OYL-211	This blend contains the two Saccharomyces strains from Brett Blend #1 for primary fermentation and is spiked with Brettanomyces bruxellenis 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
<b>BRETT BLEND #3 BRING ON DA FUNK</b> OYL-212	Two Sach's strains from Brett Blend #1 (OYL-210) spiked with both brux and lambicus, plus two additional Brett isolates from a Brett-famous Colorado brewer, plus two Brett isolates from an "intense" Belgian source equals a funky, fruity, complex, 8-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
<b>ALL THE BRETT'S</b> 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
<b>LACTOBACILLUS BLEND</b> OYL-e05	A Lactobacillus brevis and plantarum blend with a wide temp range. The Lacto plantarum, isolated in collaboration with Marz Community Brewing, soures 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