

Thiols are highly impactful aromatic compounds that can evoke intense tropical, citrus character reminiscent of juicy passion fruit, dank pink guava, and freshly zested grapefruit peel.

The beautiful thing about Thiolized yeast strains is that they can produce a wide range of distinct beers with a few changes to recipe design.

Whether you're looking to showcase thiols in your beer or add complementary thiol elements to balance a beer's hop notes, we're sharing our best practices, tips, and techniques so you can get the most out of these Thiolized strains in your next recipe.



GETTING STARTED WITH THIOLIZED STRAINS

MAKE THIOL-DOMINANT BEER



To emphasize a passion fruit aroma, pare down your recipe to a simplified grain bill with a majority barley base malt (wheat and oats have little, if any, thiol precursors).



For a thiol precursor boost, try mash hopping with precursor-rich varieties like Cascade, Saaz, Calypso or Motueka. Adding hops so early in the brewing process may seem counterintuitive, but it turns out that using hops in the mash is an efficient way to add thiol precursors from hops, and get even more tropical aromas from Thiolized yeast.



To avoid overpowering thiols with intense hop aromas, pull back on hopping rates in the whirlpool and dry hop.



Hops that have high amounts of free thiols provide complementary aroma profiles that work hand in hand with Thiolized yeast.

MAKE THIOL-COMPLEMENTARY BEER



Thiols produced in fermentation can be balanced out with a heavier dry hop dose, leading to an intensely hoppy, thiol forward beer.



Avoid adding extra thiol precursor via mash hopping or grape-derived products.



Utilize adjuncts in the mash bill such as oats, wheat and/or rice since they have little, if any, thiol precursor.



Blending Thiolized strains with the parent strain can be a great method for halving or even quartering thiol levels in the finished beer. This service is free.



If you're looking for a hazy house strain, Cosmic Punch adds nuanced thiol profile that elevates hop character.

If you have any questions, don't hesitate to reach out to us at info@omegayeast.com.



A FRESH APPROACH

[Click here](#) to learn more about our Thiolized yeast

MEET OUR THIOLIZED STRAINS



COSMIC PUNCH ALE
(OYL-402)

A Thiolized version of our British Ale V strain, Cosmic Punch is ideal for brewing hazies with added complementary nuances of grapefruit, passion fruit, and guava character.



HELIO GAZER ALE
(OYL-405)

Everything you love about Cosmic Punch, cranked up to 11. Helio Gazer produces thiols at 200x above sensory threshold levels to superboost hazy, hop-forward beers.



LUNAR CRUSH LAGER
(OYL-403)

Lunar Crush introduces thiol character to crisp, refreshing lagers. Add complexity to hoppy lagers or venture into uncharted waters to create a brand new lager drinking experience.



STAR PARTY ALE
(OYL-404)

Star Party packs a huge punch of thiol aroma while maintaining the clean, reliable fermentation behavior of its parent strain, the renowned Chico (West Coast Ale I).