OMEGA YEAST

2019 STRAIN CATALOG

ALES

Name	Description	Flocculation	Attenuation	Temperature Range	Alcohol Tolerance	Compares to
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 the 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 I OYL-025*	A spicier alternative to Hefeweizen Ale I (OYL-021) for the production of German wheat beers, Bavarian Wheat I imparts a more phenolic profile with predominant notes of clove and pepper.	Low	72-78%	66-72° F (19-22° C)	10%	WLP351
BAVARIAN WHEAT II OYL-034	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 I (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
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 overly sweet.	Low	74-76%	60-70° F (16-21° C)	10%	WY1450
DIPA ALE OYL-052	A strong fermenter popularly referred to as "Conan." Its peach, apricot and pineapple notes are steroids for hops, complementing modern fruity hop profiles in particular. A diacetyl rest is suggested if fermented in the lower temperature range.	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 Belgian Ale A (OYL-024) for an alternate complexity.	Low	73-77%	64-75° F (17-24° C)	10%	WY3068 WLP300
HEFEWEIZEN ALE II OYL-022	Identical to Hefeweizen Ale I (OYL-021) except flocculent, Hefeweizen Ale II 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
KOLSCH I OYL-017	An enthusiastically top cropping, lager-like ale strain from Köln, Kolsch I is lightly fruity, crisp and clean, and accentuates hop flavors well. 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. Sulfur disappears with age.	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
PACIFIC NW ALE OYL-012	A strain from the Pacific NW, originally from the UK, the Pacific NW Ale strain presents a relatively neutral profile with notes of malt and light fruit that add depth of flavor. It is a healthy flocculator.	High	67-71%	65-75° F (18-24° C)	10%	WY1332 WLP041
TROPICAL IPA OYL-200*	A unique *Saccharomyces* strain 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	82-90%	75-85° F (24-29° C)	10%	WLP644
WEST COAST ALE I OYL-004	"Chico" is a reliable, versatile and popular neutral foundation for 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 Ale 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	West Coast Ale II is a consistent, well-flocculating, well-attenuating and easy-clearing neutral strain. Slightly fruitier than West Coast Ale I (OYL-004) and clean with a lightly perceptible nuttiness, its subtle citrus character finishes slightly tart at the cool end, and more fruit character emerges as fermentation temperatures increase.	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 Ale 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

Name	Description	Flocculation	Attenuation	Temperature Range	Alcohol Tolerance	Compares to
ABBEY ALE C OYL-018	The Abbey Ale C'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 character.	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 strain 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 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 bargain is classic sacrifice for 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. Belgian Golden Strong (OYL-056) is a great alternative with a similar flavor profile, but more reliable fermentation performance.	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 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
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 strain is a good flocculator with a 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 1.030. Try using an additional strain to aid attenuation, or the more reliable Saisonstein'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 spelt 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
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
BELGIAN GOLDEN STRONG OYL-056*	Perfectly suited for the production of high-gravity Belgian ales where a dry finish is desired. A mellow phenolic character is balanced by an ester profile of pear and light banana, while high levels of glycerol production ensure a round mouthfeel even at very low finishing gravity. Consistently reaches greater than 90% apparent attenuation without sluggishness or stalling.	Low	90-95%	68-76° F (20-24° C)	14%	
BIERE DE GARDE OYL-039*	Lightly phenolic, fruity, dry, delicately tart and a very low flocculator, this presents much like a saison strain. Try this for Bière de Garde, or a Belgian or French farmhouse ale. In fact, a clean-bodied Bière de Garde can be achieved with any lager strain here at the warm end of its temperature range. For farmhouse, try also French Saison (OYL-026) or Belgian Saison II (OYL-042).	Low	74-79%	70-84° F (21-29° C)	9%	WY3725
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. The French Saison strain results in great body consistency. It is good for any of the characteristically aromatic Belgian styles and is highly compatible with hops and spice aromas.	Low	85-95%	65-77° F (18-25° C)	12%	WY3711
GRAND CRU OYL-023	Made for wits or any other Belgian ale—even 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 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

NORWEGIAN ALES

Name	Description	Flocculation	Attenuation	Temperature Range	Alcohol Tolerance	Compares to
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 enough for both American and English styles, it has a unique honey-like aroma with overripe mango. Complementary to modern, fruity hops. Temperature control is unnecessary with this strain. Non-phenolic and no fusels, even at higher temps.	Medium-High	75-85%	72-98° F (22-37° C)	11%	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 fermentation temperature range, and pairs well with citrusy, fruity hops. Ester intensity and fermentation speed take off at higher temperatures. Non-phenolic and no fusels, even at higher temps.	Medium	75-82%	72-98° F (22-37° C)	12%	
HORNINDAL KVEIK OYL-091	A wonderfully unique Norwegian farmstead "kveik," Hornindal produces a tropical flavor and complex aroma that can present itself as stonefruit, pineapple, and dried fruit leather, which complement fruit-forward hops. Add even more dimension to "C" hops and increase ester intensity with a high fermentation temperature. Ferments well at 90°F+. Non-phenolic and no fusels, even at higher temps.	High	75-82%	72-98° F (22-37° C)	16%	EXCLUSIVE

LITHUANIAN ALES

Name	Description	Flocculation	Attenuation	Temperature Range	Alcohol Tolerance	Compares to
JOVARU™ LITHUANIAN FARMHOUSE OYL-033*	Borne from an exclusive partnership with the famed Jovaru™ Brewery's "queen of Lithuanian farmhouse beer," this unique yeast complements farmhouse beers with citrusy esters and restrained phenols. The strain produces a character of lemon pith, black pepper, and a soft mouthfeel. I sveikata! ‡	Medium-Low	80-85%	70-95° F (21-35° C)	10%	EXCLUSIVE

BRITISH ALES

Name	Description	Flocculation	Attenuation	Temperature Range	Alcohol Tolerance	Compares to
BRITISH ALE I OYL-006	A productive, brewery friendly, top cropper attributed to a historic London brewery whose lab once hosted Louis Pasteur. It drops fast and clear, and is clean and crisp at low temps with heightened esters and a lightly tart, dry finish at upper ranges. Try also British Ale II (OYL-007) for less attenuation and enhanced malts, or British VIII (OYL-016).	Medium-High	70-80%	64-72° F (18-22° C)	10%	WY1098 WLP007
BRITISH ALE II OYL-007	Like British Ale I (OYL-006), this English brewery strain is thought to be from the historical London brewery that Louis Pasteur visited. It is a strong fermenter, brewery friendly, flexible, leaves near spotless clarity, and has more fruit-like esters and malt than British Ale I. 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%	WY1187 WLP005
BRITISH ALE IV OYL-010	Nuances of apple, clover 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%	69-76° F (21-24° C)	10%	WY1275 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. Alternately, 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	British Ale VI sports a classic British character—reserved but witty, with a rather high tolerance for alcohol. Crisp, clean, malty and with a mostly dry finish. 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 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. 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%	WY1084 WLP004
LONDON ALE OYL-003	The London Ale strain is a high attenuator that has obvious English character in its pronounced mineral and mild fruit. It performs best for dry, crisp beers, and in highlighting hop bitterness. For more neutral strains, try West Coast Ale I (OYL-004), or keep the English deportment with British Ale I (OYL-006) or British Ale VI (OYL-013).	Medium	67-77%	66-72° F (19-22° C)	11%	WY1028 WLP013
SCOTTISH ALE OYL-015	The Scottish Ale strain is a flocculent, versatile and reliable house strain that produces neutral to complex and malty profiles in its fairly wide temperature range. Hop character is not muted by this strain. More esters emerge at higher fermentation temperatures.	High	73-76%	63-75° F (17-24° C)	10%	WY1728 WLP028

LAGERS

Name	Description	Flocculation	Attenuation	Temperature Range	Alcohol Tolerance	Compares to
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-vibed 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 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
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
LAGER I OYL-100	Early inspiration for light American lager and thought to be from Budejovice, 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-107	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 Plzen 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
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

Name	Description	Flocculation	Attenuation	Temperature Range	Alcohol Tolerance	Compares to
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%	EXCLUSIVE
BRETTANOMYCES BRUXELLENSIS OYL-202	First classified in 1904, *Bretts* are crucial in secondary fermentation for Belgian styles, consuming sugars that *Sacchs* leave behind. Brett Bruxellensis contributes medium *Brett* intensity with classic "barnyard" earthiness and a light medicinal quality. See also: Brett Claussenii (OYL-201), Brett Lambicus (OYL-203), and three Funk blends (OYL-210, 211, 212).	Low	70-85%	85+° F (29+° C)	10%	WY5112
BRETTANOMYCES CLAUSSENII OYL-201	The mildest on the *Brett* funkiness spectrum, Brett Claussenii 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: Brett Bruxellensis (OYL-202), Brett 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 pitches. See also: Brett Bruxellensis (OYL-202), Brett Claussenii (OYL-201), three Funk blends (OYL-210, 211, 212), All The Bretts (OYL-218) or our farmhouse 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 uniquely funky *Sacch* strains 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%	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 Bruxellensis (OYL-202) 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%	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, 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%	EXCLUSIVE
ALL THE BRETTS OYL-218	An evolving blend of many of the *Brett* strains in our collection. Use in secondary and expect high attenuation and a fruity and funky complexity that continues to develop over time.	Low	85+%	68-85° F (20-29° C)	11%	EXCLUSIVE
NORTHWEST FARMHOUSE BRETT OYL-216	Enjoy the lighter side of funkiness with this *B. bruxellensis* variant that hails from a Northwest U.S. brewery. It's known for its wonderful, white wine character and light funk, and develops its character rather quickly. *Brett* character will be apparent within a few weeks of reaching terminal gravity and will continue to develop if given additional conditioning time.	Low	70-85%	68-80° F (20-27° C)	10%	EXCLUSIVE

HYBRIDS

Name	Description	Flocculation	Attenuation	Temperature Range	Alcohol Tolerance	Compares to
SAISONSTEIN'S MONSTER OYL-500*	An Omega-original, genetic hybrid of two Saison strains (French (OYL-026) and Belgian I (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%	EXCLUSIVE

BACTERIAL CULTURES

Name	Description	Flocculation	Attenuation	Temperature Range	Alcohol Tolerance	Compares to
LACTOBACILLUS BLEND OYL-605	A *Lactobacillus brevis* and *plantarum* blend with a wide temperature range. The *Lacto plantarum,* isolated in collaboration with Marz Community Brewing, sours efficiently at its higher end. Do not sour above 95°F to prevent stalling. Max souring develops within 24-48 hrs. Extremely hop sensitive, however, even 2 IBUs can prevent souring.	N/A	N/A	68-95° F (20-35° C)	N/A	EXCLUSIVE
PEDIOCOCCUS OYL-606	This modestly hop tolerant *Pedio* strain produces a clean lactic tang over time. The strain can produce diacetyl so it is often paired with one or more *Brett* strains (to consume the diacetyl). While more hop tolerant than the Lacto Blend (OYL-605), IBUs over 5-10 IBU may inhibit souring. Souring time can vary depending on IBU level.	N/A	N/A	68-80° F (20-27° C)	N/A	

*This strain tests positive for the STA1 gene, an indicator of *Saccharomyces cerevisiae var. diastaticus.*
This strain may have the ability to metabolize dextrins over time, resulting in higher than expected attenuation.

‡ JOVARU™ is a ALDONA UDRIENĖ™ yeast strain.

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