

OMEGA YEASTS 2022 STRAIN CATALOG

KVEIKS

Name	Description	Flocculation	Attenuation	Temperature Range	Alcohol Tolerance	Compare to
DRIED LUTRA KVEIK OYL-07IDRY Gluten Free	The same shockingly clean Lutra that you love in liquid form is now in a convenient dry format. Dried Lutra's clean canvas, huge temperature range, high alcohol tolerance and fast finishing speeds mean unrivaled flexibility and versatility for nearly any style. For any reason you're using a neutral dry yeast, use Dried Lutra and get more, faster.	Medium-High	75-82%	68-95°F (20-35°C)	15%	EXCLUSIVE
ESPE KVEIK OYL-090	Originating from the village of Grodås in Norway, the Espe kveik blend offers the unique profile of lychee, pear, and tropical fruit cup. It bolsters the sweet aromatics of modern IPAs, but is versatile enough for your flagship pale ale or seasonal brew. Most expressive when fermented at 90°F (32°C), Espe still reveals character at its lower temperature range.	Medium	75-82%	68-95°F (20-35°C)	12%	
HORNINDAL KVEIK OYL-091	A wonderfully unique Norwegian kveik, Hornindal's blend of cooperative strains produce a tropical flavor and complex aroma that can present as stone fruit, 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 (32°C) or higher. Non-phenolic and no noticeable fusels, even at higher temperatures.	High	75-82%	68-95°F (20-35°C)	16%	
HOTHEAD KVEIK OYL-057	A highly flocculent Norwegian ale strain (kveik) with an astoundingly wide temperature range and little change in flavor across the range. Clean enough for both American and English styles, this is a unique honey-like aroma with overripe mango. It is complementary to modern, fruity hops. Temperature control is unnecessary with this strain. Non-phenolic and no noticeable fusels, even at higher temperatures.	Medium-High	75-82%	68-95°F (20-35°C)	11%	
LUTRA KVEIK OYL-071	Isolated from our Hornindal Kveik (OYL-091) culture, Lutra is shockingly clean with unrivaled speed when pitched at 90°F (32°C). The strain is perfect for brewing an even more neutral and refreshing neo-lager at its lower temperatures, without the lead time of a traditional lager yeast. Lutra is your worry-free way to navigate the evolving demand for cold ones.	Medium-High	75-82%	68-95°F (20-35°C)	15%	EXCLUSIVE
VOSS KVEIK OYL-061	A traditional Norwegian kveik from the Gjernes farmstead, Voss Kveik's orange-crisp is relatively clean throughout its wide temperature range, and pairs well with citrusy, fruity hops. Ester intensity and fermentation speed take off at higher temperatures with this strain. No noticeable fusels, even at higher temperatures.	Medium	75-82%	68-95°F (20-35°C)	12%	
ALT OYL-001	An enthusiastic top cropper from Düsseldorf. This strain ferments at low temperatures with a clean, low ester profile. Light fruit emerges with higher temperatures. 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 small amount of sulfur produced during fermentation conditions out.	Low	74-78%	58-74°F (14-23°C)	10%	WY1010
BANANZA ALE OYL-400*	Ripe banana esters (with a hint of pear) make this Omega Yeast original a standout for pastry stouts, milkshake IPAs and other modern ales. For prime banana esters, slightly underpitch. Unlike its parental hefeweizen strain, Bananza Ale is versatile because it is non-phenolic and therefore incapable of producing clove flavors that would mask its pure banana profile.	Low	73-77%	64-75°F (18-24°C)	10%	EXCLUSIVE
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 option with a more complex aroma 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
BRITISH ALE I OYL-006	A productive, brewer-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 temperatures with heightened esters and a lightly tart, dry finish at upper ranges.	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, brewer 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	This 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, 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%	69-76°F (21-24°C)	10%	WY1275 WLP023
BRITISH ALE V OYL-011	British Ale V is undeniably the gold standard for brewing NEIPAs. It gives a huge, fruity boost to juicy hop character along with stable haze and residual sweetness. This strain's signature characteristics are all the hallmarks of a great hazy IPA.	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 notes at the back end. Think compatibility with cask ales, for example.	High	67-71%	64-72°F (18-22°C)	9%	WY1469 (UPDATED 2022-08)
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	67-77%	64-72°F (18-22°C)	9%	WY1968 WLP002
COSMIC PUNCH ALE OYL-402* Patent Pending	A Thiolized version of our popular hazy strain, British Ale V (OYL-011), Cosmic Punch generates thiols through biotransformation, releasing tropical aromas like those in Southern Hemisphere hops and New Zealand Sauvignon blanc. This punchy strain unleashes vibrant passionfruit, grapefruit, and guava notes. Expect the same performance and haze you get from British V, but with additional thiol aromas. Experiment with mashing hopping or wine grape-derived products to push even more thiols.	High	71-75%	64-75°F (18-24°C)	10%	EXCLUSIVE
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. Many brewers enjoy blending DIPA with British V (OYL-011) for enhanced haze and complex, fruity ester profile.	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 arid, clean body with no additional steps and a big top cropper. In comparison, it is a little tart and slightly muting of hop bitterness. Slightly less flocculent and attenuating, 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
GULO ALE OYL-501* Patent Pending	Expect orange-marmalade and peach character with a clean, brut-like finish. Gulo is the mated offspring of Irish Ale (OYL-005) and French Saison (OYL-024) with the best of the Irish strain's flavor and the powerful attenuation of the French. Non-phenolic, aromatic and a beast at devouring wort sugars, think suitability for an IPA (including brut IPA), stout or bière de garde.	Medium	85-90%	68-77°F (20-25°C)	12%	EXCLUSIVE
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 temperatures, wort density and decreased pitch rate, or stay muted at lower temperatures where clove stands out. Over pitching can lessen the banana. Sulfur conditions out.	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 a big top cropper. Up esters with lower 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
HELIO GAZER ALE OYL-405*	With enhanced thiol capabilities, Helio Gazer boosts thiol biotransformation to free thiols 200x above sensory threshold, creating a supernova of tropical, passion fruit flavors and aromas. Even in the juiciest of IPAs, expect robust guava and New Zealand sauvignon blanc-like aromas along with the beloved sturdy haziness of its parent strain, British Ale V. Pair with mashing hopping, grape-derived products or regional malt and hops for peak thiols. Note: Think of this as an amended up Cosmic Punch.	High	71-75%	64-74°F (18-23°C)	10%	EXCLUSIVE
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 temperatures, which increases in complexity at higher temperatures (64°F/18°C+). Successful in dark and high gravity beers. Sláinte!	Medium	69-75%	62-72°F (17-22°C)	12%	WY1084 WLP004
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 a powdery and slow 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.	Medium-Low	72-78%	65-69°F (18-21°C)	10%	WLP029
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), British Ale I (OYL-006), or British Ale VI (OYL-013).	Medium	67-77%	66-72°F (19-22°C)	11%	WY1028 WLP013
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
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
STAR PARTY ALE OYL-404*	A Thiolized version of the beloved Chico strain (West Coast Ale I), Star Party is a thiol burst with aromas of passion fruit, dark pink guava, and citrus zest. Expect the same clean fermenter profile and clarity as its parental strain, Chico, but with a big burst of thiols that's perfect for redefining classic styles, jolting up a West Coast IPA, or creating a unique style that highlights the thiol potential of regional hops and malt. Thiols to the moon!	Medium-Low	73-80%	60-73°F (16-23°C)	11%	EXCLUSIVE
SUNDEW ALE OYL-401*	Ripe strawberry, passion fruit, pear, and stone fruit combine to emphasize desirable notes in modern fruity hops. This Omega Yeast original strain was inspired by its parental strain's fruit esters, which were originally obscured by Belgian phenolic character. SundeW Ale, however, is non-phenolic and incapable of producing the spicy clove flavors that were previously competing with its pure, juicy red-fruit bouquet.	High	72-85%	64-78°F (18-26°C)	12%	EXCLUSIVE
TROPICAL IPA OYL-200*	A unique <i>Saccharomyces</i> strain that produces delicate, tart, tropical mango and pineapple fruit characteristics with a clean finish. Try higher fermentation temperatures to really bring out the tropical aspects. It's stubbornly non-flocculent, but the results are worth the trouble.	Low	82-90%	70-85°F (21-29°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 (19°C).	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 fruit esters are somewhat mild through its higher temperature 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

LAGERS

Name	Description	Flocculation	Attenuation	Temperature Range	Alcohol Tolerance	Compare to
AMERICAN LAGER OYL-103	This strain is thought to be from one of the US's oldest family-owned breweries. 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
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
BAYERN LAGER OYL-114	This clean, crisp, lager strain of Bavarian origin ferments at a wide temperature range and flocculates well with minimal diacetyl production. It especially excels in maltier styles, including dunkels & Märzens.	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 has low attenuation. 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 Aying, Bavaria, this is a versatile 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. 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 (7-13°F), it maintains a more crisp profile. Temperatures higher in range 65-68°F (18-20°C) 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.	Medium-High	68-76%	50-55°F (10-13°C)	9%	WY2308 WLP820
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
LUNAR CRUSH LAGER OYL-403*	Put a spin on lager brewing with Lunar Crush, our distinctively tropical lager strain. Lunar Crush biotransforms thiol precursors from malt, hops, and grape-derived products for a new wave of passion fruit, guava, and New Zealand Sauvignon blanc fruitiness. This isn't your typical lager yeast—Lunar Crush is the perfect companion for complex, hop-forward styles or even creating something entirely new by simplifying your recipe for the boldest thiol expression.	Medium	70-78%	50-55°F (10-18°C)	9%	EXCLUSIVE
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	Fans of Märzenbier and Oktoberfest lagers particularly enjoy this strain. The Oktoberfest strain 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 (9-14°C)	9%	WY2206 WLP826
PILSNER I 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 slightly 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 home brew, also known as steam beer. Malty and crystal clear, many brewers enjoy fermenting it around 65°F (18°C).	High	67-71%	58-68°F (14-20°C)	9%	WY2112 WLP810
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 works great in high ABV fermentations. It has a fruity profile and highly perceptible spiciness with 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, Belgian Ale A makes a great Belgian home strain. It 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 O OYL-046	With balanced fruit and phenolics, this Trappist ale yeast's clean and dry profile carries a signature sharp tasting, slightly acidic finish. 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 disappears 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 temperature 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 GOLDEN STRONG OYL-056*	Perfect for high-gravity Belgian ales with a dry finish, its relatively mellow phenolic character is balanced by light banana and pear esters. High levels of glycerol production give it a round mouthfeel even at a 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%	
BELGIAN SAISON I OYL-027	Well-regarded as a farmhouse ale strain despite its fickle fermentation behavior, it has a fruitily complex, noticeable phenolics, and a tart, dry finish. Though it behaves better at warm fermentation temperatures, it is still well-known to stall. Try using an additional strain to aid attenuation. Or use Saisonstein (OYL-500), Belgian Saison II (OYL-042) or French Saison (OYL-026).	Low	76-80%	70-95°F (21-35°C)	12%	WY3724 WLP545
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 low 70s (21°C), and free-rising from there.	Medium	74-79%	70-84°F (21-29°C)	12%	WY3726
BELGIAN WHEAT OYL-029	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
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 attentive 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	80-90%	65-77°F (18-25°C)	12%	WY3711
GRAND CRU OYL-023	Made for wit or any other Belgian ale—even sweet mead or cider—this strain's clove phenolics, esters, and tart and dry ending were 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.	Low	72-76%	63-76°F (17-24°C)	12%	WY3463 WLP720
JOVARR LITHUANIAN FARMHOUSE OYL-033*	The famed Jovarr Brewery's historic strain, Jovarr comes from the queen of Lithuanian farmhouse beer herself. With citrusy esters and restrained phenols, expect lemon pith and black pepper character, and a soft mouthfeel. This unique yeast complements farmhouse beers and makes a great Wit. I sveikata!	Medium-Low	80-85%	70-95°F (21-35°C)	10%	EXCLUSIVE
SAISONSTEIN OYL-500*	Saisonstein is an Omega Yeast original—a 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 more reliably and thoroughly than its parents. It is spicy, complex, tart, dry, and crisp with some bubbly character 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%	EXCLUSIVE
WIT OYL-030	Enthusiastically top cropping, this essential Wit yeast is distinctive for the popular, refreshing, easy-drinking summer style. Spicy phenolics 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
ALL THE BRETT'S 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. This blend is not intended to be used for 100% Brett primary fermentation without a starter.	Low	85%+	70-85°F (21-29°C)	11%	EXCLUSIVE
BRETT BLEND #1 WHERE DA FUNK? OYL-210*	One Brett-famous brewery strain plus one unique Sacch strain result in huge tropical fruit aroma (fades a bit during conditioning) with a wide temperature 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 <i>Saccharomyces</i> strain from Brett Blend #1 (OYL-210) for primary fermentation and is spiked with <i>Brettanomyces bruxellensis</i> for development of moderate funk during a secondary fermentation. The "bit o' funkiness" will take extended time (3+ months) to emerge.	Very Low	85%+	68-80°F (20-27°C)	11%	EXCLUSIVE
BRETT BLEND #3 BRING ON DA FUNK OYL-212*	One Sacch strain from Brett Blend #1 (OYL-210) spiked with both <i>brux</i> and <i>lamblis</i> , plus two additional Brett isolates from a Brett-famous brewery, plus two Brett isolates from an "intense" Belgian source equals a funky, fruity, complex, 7-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
BRETTANOMYCES BRUXELLENSIS OYL-202	First classified in 1904, <i>Breets</i> are crucial in secondary fermentation for Belgian styles, consuming sugars that <i>Sacchs</i> leave behind. Brett <i>bruxellensis</i> (OYL-202) contributes medium Brett intensity with classic barnyard earthiness and a light medicinal quality. See also: Brett <i>clausenii</i> (OYL-201), Brett <i>lamblis</i> (OYL-203), and three Funk blends (OYL-210, 211, 212).	Low	85%+	70-85°F (21-29°C)	10%	WY5112
BRETTANOMYCES CLAUSENII OYL-201	The mildest on the Brett funkiness spectrum, Brett <i>clausenii</i> 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. This strain is not intended to be used for 100% Brett primary fermentation.	Low	85%+	70-85°F (21-29°C)	10%	WLP645
BRETTANOMYCES LAMBLIS OYL-203	Dive in deep with horsey, spicy, cherry pie funk in this significant Brett strain—best in secondary pitching. See also: Brett <i>bruxellensis</i> (OYL-202), Brett <i>clausenii</i> (OYL-201), three Funk blends (OYL-210, 211, 212). All The Breets (OYL-218) or our farmhouse blend: C2C Farmhouse (OYL-217).	Low	85%+	70-85°F (21-29°C)	10%	WY5526
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 quickly produces a pleasantly dry beer, filled out with aromas of white wine, hay, and muddled citrus.	Low	70-85%	68-80°F (20-27°C)	10%	EXCLUSIVE
LACTO OYL-605	A <i>Lactobacillus brevis</i> and <i>plantarum</i> blend with a wide temperature range. The <i>L. plantarum</i> , isolated in collaboration with Marz Community Brewing, soured efficiently at its higher end. Do not sour above 95°F (35°C) to prevent stalling. Max souring develops within 24 to 72 hrs. Extremely hop sensitive. Even 2 IBUs can prevent souring.			68-95°F (20-35°C)		EXCLUSIVE
NORTHWEST FARMHOUSE BRETT OYL-216	Enjoy the lighter side of funkiness with this <i>Brettanomyces bruxellensis</i> 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	85%+	70-85°F (21-29°C)	10%	EXCLUSIVE
PEDIOCOCCUS OYL-606	This modestly hop tolerant <i>Pediococcus</i> strain produces a clean lactic tang over time.					