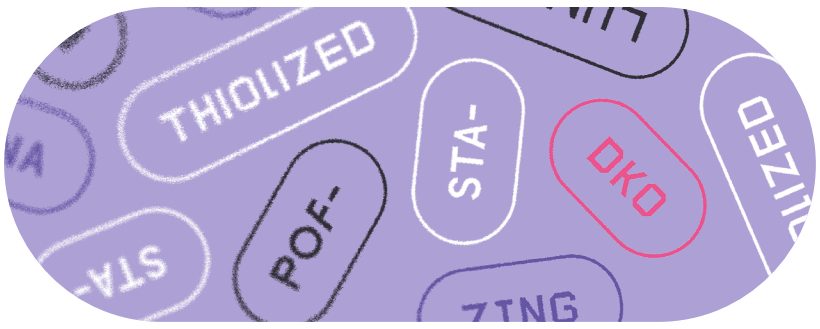
OMEGA YEAST

2025 Probrew Strains + Resources

FRESH YEAST FRESH BREWS



Let's add to your toolkit

An ever-evolving array of yeast designed for new and better experiences.

We engineered our technologies to directly address industrywide issues and also create new capabilities with yeast. Adopting these technologies is no small decision, but they can provide immense value in the form of better, differentiated beers. Here's a breakdown of each technology, so you can decide what works best for you.

NEW TECH

ZING™

Produces lactic acid without bacteria.
Pleasantly tart, expressive beer from clean, single-strain fermentations. Zing technology allows your yeast to produce lactic acid during fermentation, so just like alcohol, the starting gravity determines how much acidity is produced. Adjust your gravity accordingly to create a bright, clean acidic base without the need for bacteria or kettle souring. Repitching is possible under certain circumstances. Zing is designed for modern sour beer production.

NEW TECH

STA-™

Removes the *STA1* gene responsible for diastatic activity.
By deactivating the *STA1* gene, diastaticus is nipped at the source. Ease concerns about diastatic strains overattenuating or cross-contaminating other batches in your brewery. These strains won't attenuate as far as the parent strains but will still reach the desirable dryness of a highly attenuated ale or lager. Let's revisit the thirst-quenching saisons of old and explore new uses.

DKO®

Expresses the ALDC enzyme to block diacetyl production.
The yeast makes its own ALDC enzyme, which cuts costs, and speeds up tank times. And for the hop lovers out there, diacetyl from hop creep is no longer a concern. We believe this tech is the first step to modern brewing practices.

LUMINA™

Removes the *HZY1* gene responsible for yeast-derived haze.
Lumina helps eliminate haze in both PLUS and NEXT strains. With Lumina strains, you can approach modern bright styles with a clear pathway and no surprises from yeast-derived haze.

POF-

Removes the gene that creates aromas of clove.
POF- technology removes the phenolic gene from specifically selected yeast strains, which eliminates the aromas of clove in finished beer. Sidelining spicy phenolics allows fruity esters to move to the forefront and opens doors for these strains in a wider range of styles.

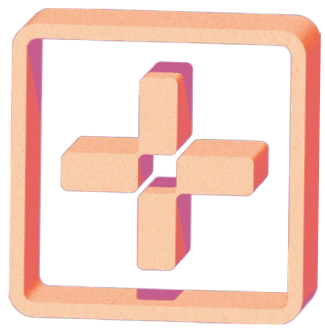
THIOLIZED®

Unlocks tropical thiol aromas in hops and malt.
Delivers a sensorial experience that traditional yeast alone cannot provide. Imagine swimming in a lake of New Zealand Sauvignon Blanc along the coast of Marlborough—that's a bold, juicy proposition, no? From a practical perspective, Thiolized yeast can also create a more efficient and economical path. Adding the support of unlocked thiols to other hop characteristics means using less hops per batch without sacrificing big flavor and aroma. You can get more from less, increasing your yields while saving on other ingredients.



Understand your tools, familiar or new

We organize our innovative yeast strains into two series, PLUS and NEXT, based on their application.



PLUS Series

Sharpened tools for optimized brewing. Streamline efficiency with strains you're familiar with.

Consider these innovative house strains to make fermentation easier. The enhanced capabilities of the PLUS strains allow you to achieve your desired flavor and aromatic specs more efficiently without making other recipe adjustments.

- **Cut costs and unnecessary steps**
- **Streamline cellar efficiency**
- **Block lingering, unwanted quality issues at the source**
- **Improve tank times**

Check out our PLUS strains
Familiar strains, optimized



NEXT Series

New tools for innovative brewing. Unlock flavor and aromatic potential.

The number one question we get asked is "What's next?". That simple prompt became our driver to seek out new sensory experiences through the NEXT series. These strains help you explore novel flavors and aromatics to push ideas forward. Harness our R&D to bend the lines of classic styles, expressive IPAs, or even discover something wholly new.

- **Unlock tropical potential with Thiolized technology**
- **Unmask hidden ester potential with POF- technology**
- **Tap into tangy tartness with Zing technology**

NEW STRAIN



FRENCH SAISON +

OYL-438

STA-

A citrusy, phenolic farmhouse strain without the *STA1* gene's cross-contamination risk or hyperattenuation. Delivers class lemon, pear, and pepper notes with attenuation comparable to high-performing lager strains. For an extra dry finish, mash in the β-amylase range or add enzymes to boost wort fermentability.

Learn about French Saison+
A classic farmhouse strain with STA- technology

NEW STRAIN



TARTANGO™

OYL-409

ZING

Pair clean acidity with a tart, citrusy finish. Tartango utilizes Zing technology, producing lactic acid during fermentation, so just like alcohol, the starting gravity determines how much acidity is produced. Without the need for *Lactobacillus* or kettle souring, it's a more streamlined approach to dialing in acidity.

Learn about Tartango
A citrusy kveik that produces lactic acid

So far, all of our thiol-based IPAs have longer than expected shelf lives due to relying less on upfront hop derivatives that tend to age out and develop into off-putting flavors. On average, we see roughly 30 days longer shelf stability than the shelf life of a comparable style of IPA that we make. Without fail, as compared to our 'traditional' IPAs, our Thiolized beers are staying within brand standard 30–45 days longer.

Chad Henderson and Anthony Proctor — NoDa Brewing Company

TECHNOLOGY ENGINEERED TO MAKE YOUR LIFE EASIER

EXPANDED LAB SERVICES

Let's troubleshoot together.

Our TTB-certified chemists and microbiologists are here to give you the tools needed for clean, consistent beer production.

Check out our website or reach out for an expanded list of services and products. We're a call or email away.

- **Strain Banking**—Preserve your proprietary yeast with a one-time banking fee per strain.
- **Microbiology**—Troubleshoot contaminations and unwanted visitors, fast.
- **Beer Specs**—Get to know your beer best: ABV, pH, IBUs, haze, and more.
- **Flavor Profiling**—Test beer cleanliness and identify off-flavors.

New Lab Services
View our offerings



FAQ

What are your lead times?
All of our freshly propped *Sacch.* pitches ship in about 7 days, 7–10 days for *Brett.*, and as soon as tomorrow for *Lacto.* There are never longer wait times for 'out-of-stock' or 'out-of-season' strains. We prop everything fresh when you order. Fresh yeast is often available faster for popular strains. Ask at orders@omegayeast.com.

What is your pricing?
Order by barrel size and pitch rate or tell us your brew specs and we'll calculate it.

View Price Chart
Organized by bbl and millions of cells/mL

Do you offer strain banking?
Yes. We offer private strain banking for a small, one-time plating fee per strain. Send us a sample, we'll freeze it away until you're ready, and custom prop it just for you.

Can I order a custom blend?
Yes. We are happy to blend any *Sacch.* and/or *Brett.* strains free of charge.

How do you package yeast?
Yeast is shipped in flexible containers. Boxes are insulated, contain large ice packs, and are sealed with reinforced tape for extra strength and easy identification on arrival.

How do I order?
Email us at orders@omegayeast.com. We'll get you set up. When you're ordering yeast, just tell us what yeast strain(s) you're interested in, your brew specs, and when you're planning to brew.

Are any of your strains seasonal?
No. All strains are available year round. We custom prop every one of them when ordered.

Do you have yeast available right now, in a pinch?
For our most popular strains, we may have excess fresh yeast available with short notice. Let us know your brew day and we'll try to help.

Are you available for a yeast consultation?
Of course. We're happy to answer any yeast question you have, offer insights on yeast management, recipe design, lab services, or new strain integration. Call the lab or email us anytime.

What shipping carrier do you use?
We use UPS and find the most economical method based on your location and order. We pass on only the true shipping cost and we're always working with UPS to lower shipping costs.

Where can I watch your videos?
Learn more about us, the making of our Thiolized strains, Sundew, Bananza, and Propper Seltzer.

Visit our YouTube Channel
For all our videos



Dried Lutra Kveik

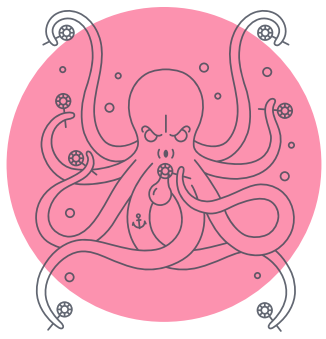
Active Dry Brewing Yeast

It's the same shockingly clean strain you know and love in a convenient dried format. With a huge temperature range, high flocculation, and fast fermentations while sporting a hefty ABV tolerance, Lutra is pure flexibility. Try it for high-gravity brews or pair it with Propper Seltzer for a hard seltzer—fast.

Order by email:
orders@omegayeast.com

Recommended Pitch Rate:
60–120g/bbl (50–100g/hL)

Learn about Dried Lutra
How much do you need?
Use our calculator.



Propper Seltzer

Yeast Nutrient

A proprietary blend of micro and macro nutrients for efficient, clean, and clear hard seltzers. Power your favorite yeast through a healthy, 100% sugar-based fermentation in as few as seven days, or finish in as few as four when paired with select kveik (Lutra!). Try it for cider production.

Order by email:
orders@omegayeast.com

Recommended Dosage:
170g/bbl (145g/hL)

Learn about Propper Seltzer
Including a 4-Day
Hard Seltzer Recipe

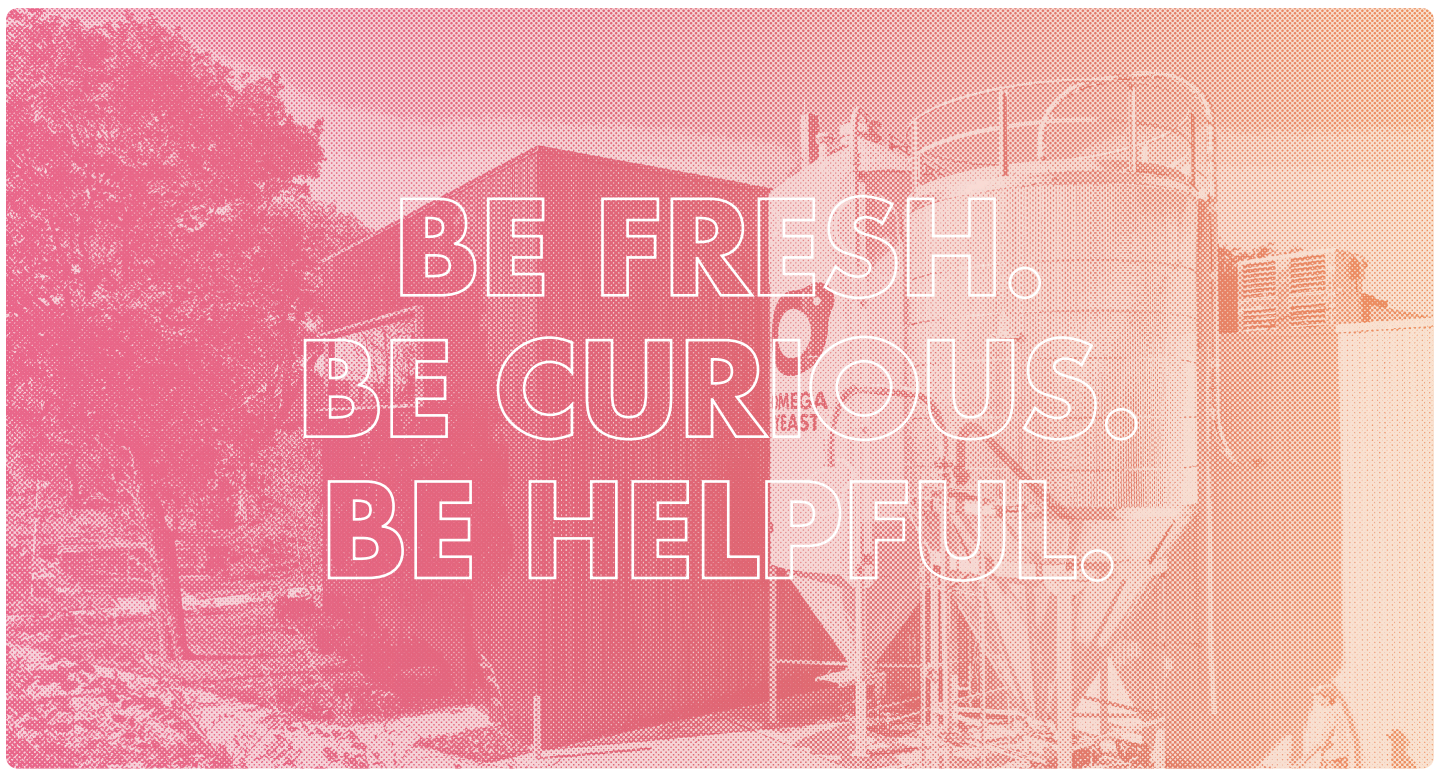
Top Crop

The science of modern brewing

Top Crop is an educational engine from the curious minds at Omega Yeast. It's a platform to share groundbreaking research, discuss experiments, provide insight and advice, and have a little fun–all with the goal of making life easier for brewers and fermentation enthusiasts alike. Our team of contributors is made up of yeast scientists, researchers, brewers, beer writers, home cooks, and more. What's driving your curiosity?

topcrop.co
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We make it easy

Custom propped yeast makes it easy.
We freshly prop your yeast tailored to your specific needs. This gives you the freshest, most consistent, and reliable experience. Here's what you can expect:

Delivered at peak freshness.
Fresh yeast means shorter lag times and vigorous fermentation. Our custom propping process is meticulously timed, working backward from your brew day. We ship directly from a fresh propagation, ensuring that you receive the freshest possible product, never from stored inventory.

Fast, consistent lead times.
Every strain is available year-round in any custom size and pitch rate (1bbl +).

- ***Saccharomyces***–consistent one week lead times for any strain and volume.
- ***Lactobacillus***–made fresh every day.
- ***Brettanomyces***–lead times of 7–10 days

Need it faster? Pitches of our most popular strains are often available sooner. Just ask.

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Subscribe for emerging trends, new recipes, and our latest findings

Getting started

1 — **Create an account**
Scan the code below.

2 — **Place an order**
Email orders@omegayeast.com with your barrel size, starting Plato, and strain name.

3 — **Kick up your feet**
Relax as we custom prop your order. Have questions or need help? Email us anytime.

Create an account
Scan the code to get started

We're Here to Help

You'll always speak directly to knowledgeable lab staff when you email or call. We're here to answer questions, problem-solve, or bounce around ideas. Don't hesitate to be in touch. We love hearing from you.
orders@omegayeast.com
773.657.3438

Stay in touch

Click omegayeast.com
Talk 773.657.3438
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