OMEGA YEAST

CLASSICS

Common strains for traditional brewing

ALES

Strain	Description	Specs	Notes
ALT OYL-001	An enthusiastic top cropper from Düsseldorf. This strain ferments at low temperatures with a clean, low ester profile. Light fruit emerges at 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).	Flocculation: Low Attenuation: 73–77% Temperature Range: 55–68°F (13–20°C) Alcohol Tolerance: 11%	Compares to: 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.	Flocculation: Low Attenuation: 74–78% Temperature Range: 58–74°F (14–23°C) Alcohol Tolerance: 10%	Compares to: WY1010
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 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.	Flocculation: Low Attenuation: 70–76% Temperature Range: 64–75°F (18–24°C) Alcohol Tolerance: 10%	Compares to: 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.	Flocculation: Medium-High Attenuation: 70–80% Temperature Range: 64–72°F (18–22°C) Alcohol Tolerance: 10%	Compares to: 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's a strong fermenter, 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.	Flocculation: Medium-High Attenuation: 68–72% Temperature Range: 64–75°F (18–24°C) Alcohol Tolerance: 10%	Compares to: 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.	Flocculation: High Attenuation: 67–74% Temperature Range: 64–74°F (18–23°C) Alcohol Tolerance: 10%	Compares to: 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 is recommended.	Flocculation: Medium-Low Attenuation: 69–76% Temperature Range: 69–76°F (21–24°C) Alcohol Tolerance: 10%	Compares to: 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.	Flocculation: High Attenuation: 71–75% Temperature Range: 64–74°F (18–23°C) Alcohol Tolerance: 10%	Compares to: WY1318 See Engineered Versions: British V + (OYL-431) Cosmic Punch (OYL-402) Helio Gazer (OYL-405)
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.	Flocculation: High Attenuation: 73–76% Temperature Range: 63–75°F (17–24°C) Alcohol Tolerance: 10%	Compares to: 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.	Flocculation: High Attenuation: 67–71% Temperature Range: 64–72°F (18–22°C) Alcohol Tolerance: 9%	Compares to: WY1469
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.	Flocculation: Medium-Low Attenuation: 72–80% Temperature Range: 65–72°F (18–22°C) Alcohol Tolerance: 11%	See Engineered Versions: DIPA + (OYL-436) Little DIPA (OYL-407)
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 attenuating, too, but every bit as versatile, carrying an overall clean and neutral flavor character.	Flocculation: Medium-Low Attenuation: 70–75% Temperature Range: 68–73°F (20–23°C) Alcohol Tolerance: 10%	Compares to: WLP008
EXTRA SPECIAL Formerly 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.	Flocculation: Very High Attenuation: 67–71% Temperature Range: 64–72°F (18–22°C) Alcohol Tolerance: 9%	Compares to: WY1968, WLP002 See Engineered Version: Extra Special + (OYL-432)
GULO ALE OYL-501* Patented	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-026) 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.	Flocculation: Medium Attenuation: 85–90% Temperature Range: 68–77°F (20–25°C) Alcohol Tolerance: 12%	Omega Yeast Exclusive See Parents: Irish Ale (OYL-005) French Saison (OYL-026)
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.	Flocculation: Low Attenuation: 73–77% Temperature Range: 64–75°F (18–24°C) Alcohol Tolerance: 10%	Compares to: WY3068, WLP300 See Engineered Version: Bananza (OYL-400)
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 lower temperatures, which increases in complexity at higher temperatures (64°F/18°C+). Successful in dark and high gravity beers. Sláinte!	Flocculation: Medium Attenuation: 69–75% Temperature Range: 62–72°F (17–22°C) Alcohol Tolerance: 12%	Compares to: WY1084, WLP004 See Hybrid Version: Gulo Ale (OYL-501)
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.	Flocculation: Low Attenuation: 73–77% Temperature Range: 56–70°F (13–21°C) Alcohol Tolerance: 10%	Compares to: 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.	Flocculation: Medium-Low Attenuation: 72–78% Temperature Range: 65–69°F (18–21°C) Alcohol Tolerance: 10%	Compares to: WLP029 See Engineered Version: Kolsch II + (OYL-435)
LONDON ALE OYL-003	The London Ale strain is a high attenuator that has obvious English character in its pronounced minerality and mild fruit notes. 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).	Flocculation: Medium Attenuation: 67–77% Temperature Range: 66–72°F (19–22°C) Alcohol Tolerance: 11%	Compares to: 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.	Flocculation: High Attenuation: 67–71% Temperature Range: 65–75°F (18–24°C) Alcohol Tolerance: 10%	Compares to: WY1332, WLP041
POINT LOMA Formerly 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.	Flocculation: Medium-High Attenuation: 76–83% Temperature Range: 65–68°F (18–20°C) Alcohol Tolerance: 11%	Compares to: WLP090 See Engineered Version: Point Loma + (OYL-434)
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.	Flocculation: High Attenuation: 73–76% Temperature Range: 63–75°F (17–24°C) Alcohol Tolerance: 10%	Compares to: WY1728, WLP028
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 temperatures to really bring out the tropical aspects. It's stubbornly non-flocculent, but the results are worth the trouble.	Flocculation: Low Attenuation: 82–90% Temperature Range: 70–85°F (21–29°C) Alcohol Tolerance: 10%	Compares to: 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).	Flocculation: Medium-Low Attenuation: 73–80% Temperature Range: 60–73°F (16–23°C) Alcohol Tolerance: 11%	Compares to: WY1056, WLP001 See Engineered Versions: West Coast + (OYL-430) Star Party (OYL-402)
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.	Flocculation: Medium Attenuation: 72–76% Temperature Range: 60–72°F (16–22°C) Alcohol Tolerance: 10%	Compares to: WY1272, WLP051
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 temperature range, though they do decrease at the lower end. The relatively subtle yeast-contributed flavor cedes pleasantly to hops and malts.	Flocculation: Medium-High Attenuation: 73–80% Temperature Range: 62–74°F (17–23°C) Alcohol Tolerance: 10%	Compares to: WY1217

BELGIAN ALES

Strain	Description	Specs	Notes
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 lightly perceptible spiciness with often significant banana character.	Flocculation: Medium-Low Attenuation: 74–78% Temperature Range: 68–78°F (20–26°C) Alcohol Tolerance: 12%	Compares to: WY1214, WLP500
BELGIAN ALE A 🔥 OYL-024	As one of the few highly flocculent Belgian ale strains, Belgian Ale A makes a great Belgian house strain: it crops easily and has a well-rounded flavor profile with balanced fruitiness and phenolics. Esters increase with upward temperatures.	Flocculation: High Attenuation: 72–85% Temperature Range: 65–78°F (18–26°C) Alcohol Tolerance: 12%	Compares to: WY3522, WLP550 See Engineered Version: Sundew (OYL-401)
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).	Flocculation: Medium Attenuation: 74–80% Temperature Range: 66–72°F (19–22°C) Alcohol Tolerance: 12%	Compares to: 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.	Flocculation: Medium Attenuation: 73–82% Temperature Range: 65–75°F (18–24°C) Alcohol Tolerance: 12%	Compares to: 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.	Flocculation: Medium Attenuation: 74–78% Temperature Range: 64–78°F (18–26°C) Alcohol Tolerance: 11–12%	Compares to: 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.	Flocculation: Low Attenuation: 90–95% Temperature Range: 68–76°F (20–24°C) Alcohol Tolerance: 14%	
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.	Flocculation: Medium Attenuation: 74–79% Temperature Range: 70–84°F (21–29°C) Alcohol Tolerance: 12%	Compares to: 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.	Flocculation: Medium Attenuation: 72–76% Temperature Range: 64–74°F (18–23°C) Alcohol Tolerance: 12%	Compares to: 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 Bière de Garde can be achieved with any lager strain here at the warm end of its temp. range. For farmhouse, try French Saison (OYL-026) or Belgian Saison II (OYL-042).	Flocculation: Low Attenuation: 74–79% Temperature Range: 70–84°F (21–29°C) Alcohol Tolerance: 9%	Compares to: 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.	Flocculation: Low Attenuation: 80–90% Temperature Range: 65–77°F (18–25°C) Alcohol Tolerance: 12%	Compares to: WY3711 See Hybrid Versions: Gulo (OYL-501) Saisonstein (OYL-026)
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 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.	Flocculation: Low Attenuation: 72–76% Temperature Range: 63–76°F (17–24°C) Alcohol Tolerance: 12%	Compares to: WY3463, WLP720
JOVARU LITHUANIAN FARMHOUSE OYL-033*‡	The famed Jovaru Brewery's historic strain, Jovaru 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!	Flocculation: Medium-Low Attenuation: 80–85% Temperature Range: 70–95°F (21–35°C) Alcohol Tolerance: 10%	Omega Yeast 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 bubblegum character from its Belgian parent, and more fruit and fewer phenolics than its French parent. Attenuation is 80–90% or more.	Flocculation: Low Attenuation: 80–90% Temperature Range: 65–78°F (18–26°C) Alcohol Tolerance: 11%	Omega Yeast Exclusive See Parents: Belgian Saison I (OYL-027) French Saison (OYL-026)
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.	Flocculation: Medium Attenuation: 72–76% Temperature Range: 62–75°F (17–24°C) Alcohol Tolerance: 11–12%	Compares to: WY3944, WLP400

KVEIKS

Strain	Description	Specs	Notes
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.	Flocculation: Medium Attenuation: 75–82% Temperature Range: 68–95°F (20–35°C) Alcohol Tolerance: 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. Ferments well at 90°F (32°C) or higher. Non-phenolic and no noticeable fusels, even at higher temperatures.	Flocculation: High Attenuation: 75–82% Temperature Range: 68–95°F (20–35°C) Alcohol Tolerance: 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, it has a unique honey-like aroma with overripe mango. It is complementary to modern, fruity hops. Non-phenolic and no noticeable fusels, even at higher temperatures.	Flocculation: Medium-High Attenuation: 75–82% Temperature Range: 68–95°F (20–35°C) Alcohol Tolerance: 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 pseudo-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.	Flocculation: Medium-High Attenuation: 75–82% Temperature Range: 68–95°F (20–35°C) Alcohol Tolerance: 15%	Omega Yeast Exclusive
DRIED LUTRA KVEIK OYL-071DRY 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.	Flocculation: Medium-High Attenuation: 75–82% Temperature Range: 68–95°F (20–35°C) Alcohol Tolerance: 15%	Omega Yeast Exclusive
VOSS KVEIK 🔥 OYL-061	A traditional Norwegian kveik from the Gjernes farmstead, Voss Kveik's orange-citrus 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.	Flocculation: Medium Attenuation: 75–82% Temperature Range: 68–95°F (20–35°C) Alcohol Tolerance: 12%	See Engineered Version: Vossa Nova (OYL-407)

BACTERIA

Strain	Description	Specs	Notes
LACTO 🔥 OYL-605	A *Lactobacillus brevis* and *plantarum* blend with a wide temperature range. The *L. plantarum*, isolated in collaboration with Marz Community Brewing, sours 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.	Temperature Range: 68–95°F (20–35°C)	Scan the code to view our full catalog of Bacteria, Bretts, and Blends, or visit **omegayeast.com/bbb**

LAGERS

Strain	Description	Specs	Notes
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).	Flocculation: Medium Attenuation: 73–77% Temperature Range: 48–58°F (9–14°C) Alcohol Tolerance: 9%	Compares to: 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.	Flocculation: Medium Attenuation: 71–75% Temperature Range: 48–56°F (9–13°C) Alcohol Tolerance: 9%	Compares to: 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.	Flocculation: Medium Attenuation: 72–76% Temperature Range: 51–62°F (11–17°C) Alcohol Tolerance: 9%	See Engineered Version: Bayern Lager + (OYL-433)
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.	Flocculation: Low Attenuation: 73–77% Temperature Range: 46–56°F (8–13°C) Alcohol Tolerance: 9%	Compares to: 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.	Flocculation: Medium Attenuation: 70–76% Temperature Range: 48–55°F (9–13°C) Alcohol Tolerance: 10%	Compares to: 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.	Flocculation: Medium-Low Attenuation: 73–77% Temperature Range: 45–68°F (7–20°C) Alcohol Tolerance: 9%	Compares to: WY2124, WLP830 See Engineered Version: German Lager I + (OYL-437)
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.	Flocculation: Medium-High Attenuation: 68–76% Temperature Range: 50–55°F (10–13°C) Alcohol Tolerance: 9%	Compares to: 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.	Flocculation: Medium-High Attenuation: 71–75% Temperature Range: 48–56°F (9–13°C) Alcohol Tolerance: 9%	Compares to: 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.	Flocculation: Medium Attenuation: 70–78% Temperature Range: 50–55°F (10–13°C) Alcohol Tolerance: 9%	Compares to: WLP940 See Engineered Version: Lunar Crush (OYL-403)
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.	Flocculation: Medium-High Attenuation: 73–77% Temperature Range: 46–58°F (8–14°C) Alcohol Tolerance: 9%	Compares to: 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.	Flocculation: Medium-High Attenuation: 72–76% Temperature Range: 48–56°F (9–13°C) Alcohol Tolerance: 9%	Compares to: 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.	Flocculation: Medium-High Attenuation: 70–74% Temperature Range: 50–58°F (10–14°C) Alcohol Tolerance: 9%	Compares to: 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, many brewers enjoy fermenting it around 65°F (18°C).	Flocculation: High Attenuation: 67–71% Temperature Range: 58–68°F (14–20°C) Alcohol Tolerance: 9%	Compares to: WY2112, WLP810

ENGINEERED

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- **LUMINA** — Keep haze out of your beer, this technology removes yeast *HZY1* gene. Your go to for a clear and modern approach to a West Coast IPA.
- **POF-** — We took out the phenolic gene to unmask once hidden flavors and aromatics in well known strains. All the esters with none of the clove-like phenolics.
- **STA-** — Removes the *STA1* gene responsible for diastatic activity. Ease concerns about diastatic strains overattenuating or cross-contaminating other batches in your brewery.
- **THIOLIZED** — Enhanced ability to biotransform bound thiols into aromatic and flavorful characteristics reminiscent of grapefruit, guava, and passion fruit.
- **ZING** — Allows your yeast to produce lactic acid without the need for bacteria or kettle souring. Create a pleasantly tart beer from clean, single-strain fermentations.

PLUS

Sharpened tools for optimized brewing—familiar strains, bioengineered for optimized brewing. As we integrate more technologies to enhance our strains, you can expect the same flavor and aromatic specs, but now with enhanced capabilities to reach expectations most efficiently.

Strain	Description	Specs	Notes
BAYERN LAGER + 🔥 OYL-433 (US only) DKO	A versatile lager strain known for its traditional clean and crisp character, laying the groundwork for a broad range of styles. Expresses the ALDC enzyme so you can get to lagering, faster.	Style: Lager Flocculation: Medium Attenuation: 72–76% Temperature Range: 51–62°F (11–17°C) Alcohol Tolerance: 9%	Omega Yeast Exclusive See Parent: Bayern Lager (OYL-114)
BRITISH V + 🔥 OYL-431 (US only) DKO	The ALDC-expressing gold standard for hazies. Reliably hazy with juiciness that boosts hop character with some residual sweetness. The hallmark of any modern, hazy IPA.	Style: Ale Flocculation: High Attenuation: 71–75% Temperature Range: 64–74°F (18–23°C) Alcohol Tolerance: 10%	Omega Yeast Exclusive See Parent: British Ale V (OYL-011)
DIPA + OYL-436 (US only) DKO	A strong fermenter popularly referred to as "Conan." Its peach, apricot, and pineapple notes are a natural boost for hops, complementing modern tropical profiles in particular. Our reliable DIPA yeast but without the worry of diacetyl spikes during hop creep.	Style: Ale Flocculation: Medium-Low Attenuation: 72–80% Temperature Range: 65–72°F (18–22°C) Alcohol Tolerance: 11%	Omega Yeast Exclusive See Parent: DIPA Ale (OYL-052)
EXTRA SPECIAL + OYL-432 (US only) DKO	A popular choice to create an expressive base for IPAs and classic English styles, without the need for a diacetyl rest due to the expression of the ALDC enzyme. Drops remarkably clear, leaving behind only nuanced esters with a dash of residual sweetness. Easy to crop and an excellent house strain.	Style: Ale Flocculation: Very High Attenuation: 67–71% Temperature Range: 64–72°F (18–22°C) Alcohol Tolerance: 9%	Omega Yeast Exclusive See Parent: Extra Special (OYL-016)
GERMAN LAGER I + OYL-437 (US only) DKO	One of the world's most prominent lager strains. Sports a versatile malty profile with light esters at a wide fermentation range. Maintain a more crisp profile by fermenting low or bring out slightly heightened esters at warmer temps (65–68°F). Avoid any hints of diacetyl and up your lager game.	Style: Lager Flocculation: Medium-Low Attenuation: 73–77% Temperature Range: 45–68°F (7–20°C) Alcohol Tolerance: 9%	Omega Yeast Exclusive See Parent: German Lager I (OYL-106)
NEW **FRENCH SAISON +** OYL-438 (US only) 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.	Style: Belgian Ale Flocculation: Low Attenuation: 70–80% Temperature Range: 65–77°F (18–25°C) Alcohol Tolerance: 12%	Omega Yeast Exclusive See Parent: French Saison (OYL-026)
KOLSCH II + OYL-435 (US only) DKO	A lager-like ale strain that's lightly fruity, crisp, and clean with a hint of sulfur that quickly disappears with aging. Accentuates hop flavors with a bright, clear presentation while keeping diacetyl out of the picture.	Style: Ale Flocculation: Medium-Low Attenuation: 72–78% Temperature Range: 65–69°F (18–21°C) Alcohol Tolerance: 10%	Omega Yeast Exclusive See Parent: Kolsch II (OYL-044)
POINT LOMA + OYL-434 (US only) DKO, LUMINA	Neutral and versatile, this flocculant, low ester-producing strain now is equipped with DKO and Lumina Technologies, making it an excellent candidate for a clean house strain. A great pick for any English/American style and minimizing diacetyl and haze in dry-hopped beers.	Style: Ale Flocculation: Medium-High Attenuation: 76–83% Temperature Range: 65–68°F (18–20°C) Alcohol Tolerance: 11%	Omega Yeast Exclusive See Parent: Point Loma (OYL-043)
WEST COAST I + 🔥 OYL-430 (US only) DKO, LUMINA	"Chico" at its best form. This workhorse utilizes DKO and Lumina Technologies, which gives you clean, crystal-clear beer without lingering diacetyl or haze. The yeast is well attenuative and moderately flocculating, with crisp, citrus notes when fermented under 66°F (19°C).	Style: Ale Flocculation: Medium-Low Attenuation: 73–80% Temperature Range: 60–73°F (16–23°C) Alcohol Tolerance: 11%	Omega Yeast Exclusive See Parent: West Coast Ale I (OYL-004)

NEXT

New tools for innovative brewing—bioengineered strains that help you explore what's next. Novel flavors and aromatics can now be accessed to push new ideas forward. This gives you the opportunity to reimagine your approach to classic styles or explore new ones.

Strain	Description	Specs	Notes
BANANZA OYL-400 (US+CA only) POF-	Ripe banana esters (with a hint of pear) make this new, Omega Yeast original a standout for pastry stouts, milkshake IPAs and other modern ales. For prime banana esters, pitch at 68°F (20°C) and let free rise to 72–75°F (22–24°C). Unlike its parental Hefeweizen strain, Bananza is versatile because it is non-phenolic and therefore incapable of producing clove flavors that would mask its pure banana profile.	Style: Ale Flocculation: Low Attenuation: 73–77% Temperature Range: 64–75°F (18–24°C) Alcohol Tolerance: 10%	Omega Yeast Exclusive See Parent: Hefeweizen Ale I (OYL-021)
COSMIC PUNCH 🔥 OYL-402 (US+CA only) THIOLIZED	A Thiolized version of our popular hazy strain, British Ale V (OYL-011), Cosmic Punch generates thiols through biotransformation, releasing tropical aromas experienced in southern hemisphere hops and New Zealand Sauvignon Blanc. This punchy strain unleashes vibrant grapefruit, passion fruit and guava notes. Expect the same performance and haze you get from British V, but with additional thiol aromas. Experiment with mash hopping or wine grape-derived products to push even more thiols.	Style: Ale Flocculation: High Attenuation: 71–75% Temperature Range: 64–75°F (18–24°C) Alcohol Tolerance: 10%	Omega Yeast Exclusive See Parent: British Ale V (OYL-011)
DAYBREAK-V 🔥 OYL-408 (US only) LUMINA	Distinctive transparency with hallmark juiciness. We bioengineered the gold standard for hazies, British Ale V, to develop maximum clarity while maintaining all of its fruit boosting prowess. Lumina Technology takes your favorite IPA strain and creates the crystal clear answer for juicing up your West Coast IPA.	Style: Ale Flocculation: High Attenuation: 73–80% Temperature Range: 64–74°F (18–23°C) Alcohol Tolerance: 10%	Omega Yeast Exclusive See Parent: British Ale V (OYL-011)
HELIO GAZER 🔥 OYL-405 (US only) THIOLIZED	With enhanced Thiolized 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 mash hopping, grape-derived products or regional malt and hops for peak thiols.	Style: Ale Flocculation: High Attenuation: 71–75% Temperature Range: 64–74°F (18–23°C) Alcohol Tolerance: 10%	Omega Yeast Exclusive See Parent: British Ale V (OYL-011)
LITTLE DIPA OYL-406 (US only) DKO, THIOLIZED	Little DIPA is a Thiolized version of the "Conan" strain DIPA Ale, widely used for DIPAs and New England IPAs. Little DIPA pairs its signature peach ring and apricot aromas with robust thiols and adds a little boost to your hoppy beers. Expect no diacetyl production.	Style: Ale Flocculation: Medium-Low Attenuation: 72–80% Temperature Range: 65–72°F (18–22°C) Alcohol Tolerance: 11%	Omega Yeast Exclusive See Parent: DIPA Ale (OYL-052)
LUNAR CRUSH LAGER 🔥 OYL-403 (US only) THIOLIZED	Put a spin on lager brewing with Lunar Crush, our distinctively tropical Thiolized 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.	Style: Lager Flocculation: Medium Attenuation: 70–78% Temperature Range: 50–65°F (10–18°C) Alcohol Tolerance: 9%	Omega Yeast Exclusive See Parent: Mexican Lager (OYL-113)
STAR PARTY 🔥 OYL-404 (US only) THIOLIZED	A Thiolized version of the beloved Chico strain (West Coast Ale I), Star Party is a thiol burst with aromas of passion fruit, dank pink guava, and citrus zest. Expect the same clean fermentation profile and clarity as its parental strain, Chico, but with a big burst of thiols that's perfect for redefining classic styles, juicing up a West Coast IPA, or creating a unique style that highlights the thiol potential of regional hops and malt. Thiols to the moon!	Style: Ale Flocculation: Medium-Low Attenuation: 73–80% Temperature Range: 60–73°F (16–23°C) Alcohol Tolerance: 11%	Omega Yeast Exclusive See Parent: West Coast Ale I (OYL-004)
SUNDEW OYL-401 (US+CA only) POF-	Sundew's ripe strawberry, 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, however, is non-phenolic and incapable of producing the spicy clove flavors that were previously competing with its pure, juicy red-fruit bouquet.	Style: Ale Flocculation: High Attenuation: 72–85% Temperature Range: 64–78°F (18–26°C) Alcohol Tolerance: 12%	Omega Yeast Exclusive See Parent: Belgian Ale A (OYL-024)
NEW **TARTANGO** OYL-409 (US only) ZING	Pair clean acidity with a tart, citrusy finish. Tartango leverages Zing technology to produce lactic acid during fermentation. Similar to alcohol production, the starting gravity dictates the resulting acidity level. This streamlined method eliminates the need for bacteria or kettle souring, making it easier to perfect the acidity.	Style: Kveik Flocculation: Medium Attenuation: 75–82% Temperature Range: 68–95°F (20–35°C) Alcohol Tolerance: 12%	Omega Yeast Exclusive See Parent: Voss Kveik (OYL-061)
VOSSA NOVA OYL-407 (US only) DKO, THIOLIZED	Vossa Nova is a Thiolized version of Voss Kveik, known for reliable haze and tangy citrus notes. Our only kveik in the Thiolized series allows for a broad temperature range and control of the fermentation speed to your liking. Expect lower thiol intensity at hotter temps due to more vigorous blow off, along with no diacetyl production.	Style: Kveik Flocculation: Medium Attenuation: 75–82% Temperature Range: 68–95°F (20–35°C) Alcohol Tolerance: 12%	Omega Yeast Exclusive See Parent: Voss Kveik (OYL-061)

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While we would love to make all strains available internationally, many countries' regulations do not yet allow the sale of organisms developed using modern gene-editing, regardless of the type of modification introduced by the technique. Please feel free to contact us for more information.

🔥 Top Strains

**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 an ALDONA UDRIENĖ yeast strain.

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