

# Homebrew Strain Catalog



## KVEIKS

Top Strains	Strain Name	Description	Flocculation	Attenuation	Temp. Range	Alc. Tolerance	Compares to
1	<b>LUTRA KVEIK</b> 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.	Medium–High	75–82%	68–95°F (20–35°C)	15%	Omega Yeast Exclusive
2	<b>HORNINDAL KVEIK</b> 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 92°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%	
3	<b>VOSS KVEIK</b> 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.	Medium	75–82%	68–95°F (20–35°C)	12%	
	<b>ESPE KVEIK</b> 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%	
	<b>HOTHEAD KVEIK</b> 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 override 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%	
	<b>DRIED LUTRA KVEIK</b> 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.	Medium–High	75–82%	68–95°F (20–35°C)	15%	Omega Yeast Exclusive

## ALES

Top Strains	Strain Name	Description	Flocculation	Attenuation	Temp. Range	Alc. Tolerance	Compares to
1	<b>BRITISH ALE V</b> 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
2	<b>Thiolized COSMIC PUNCH ALE</b> OYL-402 <sup>®</sup> 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 mash hopping or wine grape-derived products to push even more thiols.	High	71–75%	64–75°F (18–24°C)	10%	Omega Yeast Exclusive
3	<b>Thiolized HELIO GAZER ALE</b> OYL-405 <sup>®</sup> Patent Pending	With enhanced Thiolized capabilities, Hello 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.	High	71–75%	64–74°F (18–23°C)	10%	Omega Yeast Exclusive
4	<b>WEST COAST ALE I</b> 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
5	<b>Thiolized STAR PARTY ALE</b> OYL-404 <sup>®</sup> Patent Pending	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 thiol 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!	Medium–Low	73–80%	60–73°F (16–23°C)	11%	Omega Yeast Exclusive
	<b>AMERICAN WHEAT</b> 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
	<b>POF-BANANZA ALE</b> OYL-400 <sup>®</sup>	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%	Omega Yeast Exclusive
	<b>BRITISH ALE I</b> 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
	<b>EXTRA SPECIAL</b> OYL-016 <small>*Formerly known as British Ale VIII</small>	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
	<b>DIPA ALE</b> 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%	
	<b>GULO ALE</b> 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.	Medium	85–90%	68–77°F (20–25°C)	12%	Omega Yeast Exclusive
	<b>HEFEWEIZEN ALE I</b> 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 (18–24°C)	10%	WY3068 WLP300
	<b>IRISH ALE</b> 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
	<b>KOLSCH II</b> 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
	<b>PACIFIC NW ALE</b> 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
	<b>SCOTTISH ALE</b> 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
	<b>POF-SUNDEW ALE</b> OYL-401 <sup>®</sup>	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 fruiter 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%	Omega Yeast Exclusive
	<b>TROPICAL IPA</b> 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
	<b>WEST COAST ALE II</b> 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

## LAGERS

Top Strains	Strain Name	Description	Flocculation	Attenuation	Temp. Range	Alc. Tolerance	Compares to
1	<b>BAYERN LAGER</b> 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%	
2	<b>Thiolized LUNAR CRUSH LAGER</b> OYL-403 <sup>®</sup> Patent Pending	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.	Medium	70–78%	50–65°F (10–18°C)	9%	Omega Yeast Exclusive
3	<b>MEXICAN LAGER</b> 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
	<b>GERMAN BOCK</b> 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
	<b>GERMAN LAGER I</b> 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
	<b>OKTOBERFEST</b> 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 (8–14°C)	9%	WY2206 WLP820
	<b>PILSNER I</b> 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 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

## BELGIAN ALES

Top Strains	Strain Name	Description	Flocculation	Attenuation	Temp. Range	Alc. Tolerance	Compares to
1	<b>WIT</b> 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
2	<b>BELGIAN ALE A</b> 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.	High	72–85%	65–78°F (18–26°C)	12%	WY3522 WLP550
3	<b>SAISONSTEIN</b> 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.	Low	80–90%	65–78°F (18–26°C)	11%	Omega Yeast Exclusive
	<b>BELGIAN ALE W</b> 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
	<b>BELGIAN SAISON II</b> 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
	<b>FRENCH SAISON</b> 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	80–90%	65–77°F (18–25°C)	12%	WY3711
	<b>JOVARU LITHUANIAN FARMHOUSE</b> 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!	Medium–Low	80–85%	70–95°F (21–35°C)	10%	Omega Yeast Exclusive

## BACTERIA, BRETT'S, BLENDS

Top Strains	Strain Name	Description	Flocculation	Attenuation	Temp. Range	Alc. Tolerance	Compares to
1	<b>LACTO</b> 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)		Omega Yeast Exclusive
2	<b>C2C AMERICAN FARMHOUSE</b> OYL-217*	A “coast to coast” blend of one saison strain from a famous Northeast U.S. brewery and one <i>Brett</i> strain from a Northwest U.S. brewery. The blend quickly produces a pleasantly dry beer, filled out with aromas of white wine, hay, and mulled citrus.	Low	70–85%	68–80°F (20–27°C)	10%	Omega Yeast Exclusive
3	<b>BRETT BLEND #1 WHERE DA FUNK?</b> OYL-210*	One <i>Brett</i> -famous brewery strain plus one unique <i>Sacch</i> 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%	Omega Yeast Exclusive
	<b>ALL THE BRETT'S</b> OYL-218	An evolving blend of many of the <i>Brett</i> 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% <i>Brett</i> primary fermentation without a starter.	Low	85%+	70–85°F (21–29°C)	11%	Omega Yeast Exclusive
	<b>BRETT BLEND #2 BIT O'FUNK</b> 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%	Omega Yeast Exclusive
	<b>BRETT BLEND #3 BRING ON DA FUNK</b> OYL-212*	One <i>Sacch</i> strain from Brett Blend #1 (OYL-210) spiked with both <i>brux</i> and <i>lambicus</i> , plus two additional <i>Brett</i> isolates from a <i>Brett</i> -famous brewery, plus two <i>Brett</i> isolates from an “intense” Belgian source equals a funky, fruity, complex, 7-strain composition. <i>Brett</i> character develops over time (as will acid production if exposed to oxygen).	Very Low	85%+	68–80°F (20–27°C)	11%	Omega Yeast Exclusive
	<b>BRETTANOMYCES CLAUSSENII</b> OYL-201	The mildest on the <i>Brett</i> funkiness spectrum, <i>Brett 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% <i>Brett</i> primary fermentation.	Low	85%+	70–85°F (21–29°C)	10%	WLP645

\*This strain tests positive for the STA1 gene, an indicator of *Saccharomyces cerevisiae* var. *diastrophicus*. This strain may have the ability to metabolize dextrins over time, resulting in higher than expected attenuation.  
‡ JOVARU is an ALDONA UDRIENÉ yeast strain



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§ For sale in the US only §§ For sale in the US and Canada  
While we would love to make these 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.

**Click Type Like**  
omegayeast.com  
info@omegayeast.com  
@omegayeast

**Chicago Lab**  
4720 W Pensacola Ave.  
Chicago, IL 60641