

	Omega Yeast Labs - 2018 Pure Pitchable Homebrew Strain Offerings omegayeast.com <i>Guaranteed fresh by Missouri Malt Supply</i> momalt.com
Your order is due by: Tuesday, January 9 @ 10 am Yeast arrives Friday, January 12 Email order to: kent@momalt.com	
Pricing: \$7.49 per each for an order of 3 or more packs (mix and match). \$7.99 per each for a 1 - 2 pack order. (OYL-500 and 605 are priced higher).	

Each Omega Yeast Labs single strain *Saccharomyces* yeast pack contains ~ 150 billion yeast cells - 50 % more than the competition. For best results with single strain *Saccharomyces*, make a yeast starter using a stir plate. Start 36 - 48 hrs before pitching into main wort. For ales, pitch 1 billion yeast cells per L wort per degree Plato. For lagers, pitch 2 billion yeast cells per L wort per degree Plato. For a 5 gallon (19 L) ale batch at 12.5 degrees Plato, you would need 237.5 billion yeast cells. For a 5 gal lager batch at 12.5 °P, you would need 475 billion yeast cells. For a pitching rate calculator, go to yeastcalculator.com

Homebrew Strains 2017 - Ales	Compares to	Description	Attenuation	Flocculation	Optimum Temp. (°F)	Alcohol Tolerance
OYL-052	DIPA Ale	Ale strain isolated from a famous double IPA brewed in Vermont. Produces a unique ester profile reminiscent of peaches. This strain complements an aggressive use of hops. Conan strain.	72 - 80 %	Medium - Low	65 - 72 °F	High
OYL-004	West Coast Ale I	Clean, crisp flavor characteristics with low fruitiness and mild ester production. A very versatile yeast for styles that desire dominant malt and hop character. A very popular "house" strain. May yield citrus notes with cooler 60 - 66 °F fermentations.	73 - 80 %	Medium - Low	60 - 73 °F	11 % ABV
OYL-021	Hefeweizen Ale	The most popular German wheat beer strain used worldwide. Produces a balance of banana esters and clove phenolics that can be skewed depending on various conditions - e.g., increased ester production through increasing the fermentation temperature, increasing the wort density, and decreasing the pitch rate or over pitching to reduce or nearly eliminate banana character.	73 - 77 %	Low	64 - 75 °F	10 % ABV
OYL-057	HotHead Ale	An ale strain of Norwegian origin that has an astoundingly wide temperature range (62F-98F) with little difference in flavor profile across the whole range. Temperature control is unnecessary with this strain. It has a unique fruitiness that makes it complementary to modern hop varieties.	75 - 85 %	Medium - High	62 - 98 °F	11 % ABV
British Ales						
OYL-006	British Ale I	Allows malt and hop character to dominate the flavor profile. Highly flocculant and highly attenuative. Ferments well down to 64 °F.	70 - 80 %	Medium - High	64 - 70 °F	10 % ABV
OYL-016	British Ale VIII	A classic ESB strain best suited for English style ales including milds, bitters, porters and English style stouts. This yeast will leave a beer very clear, and will leave some residual sweetness.	67 - 71 %	Very High	64 - 72 °F	9 % ABV
OYL-005	Irish Ale	A popular choice for dark beers and high gravity beers. Beers fermented in the lower temperature range produce a dry, crisp profile with subtle fruitiness. Fruit and complex esters will increase when fermentation temperatures are above 64°F.	69 - 75 %	Medium - Low	62 - 72 °F	12 % ABV
Belgian Ales						
OYL-024	Belgian Ale A	Versatile strain for the production of classic Belgian style ales. This strain produces a beautiful balance of delicate fruit esters and subtle spicy notes, with neither one dominating. Unlike many other Belgian style strains, this strain is highly flocculent and results in bright beers.	72 - 85 %	High	65 - 78 °F	12 % ABV
OYL-028	Belgian Ale W	Classic strain for brewing Belgian dubbel or Belgian tripel. This strain produces a nice balance of complex fruity esters and phenolics, making it desirable for use in other Belgian style ales as well. A flocculent, true top cropping yeast (additional headspace is recommended), that will work over a broad temperature range. Makes a great Belgian style "house" strain.	74 - 78 %	Medium	64 - 78 °F	11 - 12 % ABV
Hybrids						
OYL-500	Saisonsteins Monster	The first in our line of hybrid strains. This strain is a genetic hybrid resulting from the mating of strains OYL-026 and OYL-027, created by and available exclusively from Omega Yeast. Less phenolic and more fruit character than 026. Exhibits some of the bubble gum character of 027.	80 - 90 %	Low	65 - 78 °F	High
Brettanomyces						
OYL-210	Where da Funk? (Brettanomyces Blend #1)	A blend of a mild brettanomyces isolate from a Colorado brewery known for its Brett beers and two strains formerly classified as Brettanomyces but since found to be Saccharomyces. This blend produces huge tropical fruit aromas during fermentation that fade somewhat during conditioning. Has a wide temperature range and ferments very dry, leaving little body. Consider adding flaked oats if additional body is desired. This blend will not produce significant "funk" or acid, even with extended aging. The blend pairs well with fruity aroma hops to make a unique pale ale.	78 - 88 %	Very Low	68 - 80 °F	NA
OYL-211	Bit O' Funk? (Brettanomyces Blend #2)	This blend contains the two Saccharomyces strains from blend #1 for primary fermentation and is spiked with Brettanomyces bruxellensis for development of moderate "funk" during a secondary fermentation. The "bit 'o funkiness" will take extended time (3+ months) to develop.	85 + %	Very Low	68 - 80 °F	NA
OYL-212	Bring on da Funk (Brettanomyces Blend #3)	This blend contains the two Saccharomyces strains from blend #1 for primary fermentation and is spiked with Brettanomyces bruxellensis, Brettanomyces lambicus, two Brettanomyces isolates from a Colorado brewery known for its Brett beers, and two Brettanomyces isolates from an "Intense" Belgian source for a funky, fruity and complex brew. Brett character will develop over time. Acid production will increase over time given exposure to oxygen.	85 + %	Very Low	68 - 80 °F	NA
OYL-218	All the Bretts	This will be an evolving blend comprised of nearly every Brettanomyces strain in our collection (inaugural release will contain 12 strains). When used in secondary, expect high attenuation and a fruity and funky complexity developing over time.	85 + %	Very Low	68 - 85 °F	11 % ABV
OYL-217	C2C American Farmhouse Ale	A "coast to coast" blend of a saison strain from a famous Northeast U.S. brewery and a Brettanomyces strain from a Northwest U.S. brewery. The blend results in a fast developing fruity and funky farmhouse ale.	75 - 85 %	Low	68 - 80 °F	10 % ABV
Lagers						
OYL-114	Bayern Lager	Lager strain hailing from Munich's oldest brewery. It produces low sulfur and low diacetyl and works in a wide temperature range, resulting in a clean, crisp laager.	72 - 76 %	Medium	51 - 62 °F	NA
Lactobacillus						
OYL-605	Lactobacillus Blend	This blend contains two Lactobacillus species — brevis and plantarum — giving the blend a wide active temperature range. The Lactobacillus plantarum strain was isolated in collaboration with Marz Community Brewing from a starter inoculated with whole malt grains. It sours efficiently at lower temperatures (65F-100F) compared to other Lactobacillus species. To use the blend for kettle souring a 5 gallon batch, prepare a 1 liter starter of approximately 1.040 specific gravity and pour contents of pouch into unhopped starter. Incubate 24-48 hours at room temperature to increase cell count. Prepare wort as normal and cool to 75-95F. Pitch Lactobacillus starter into unhopped wort and allow to sour to desired level. Maximum levels of sourness should develop within 48 hours. There is no need to hold the temperatures at the high end of the range for effective souring due to the efficient action of plantarum at lower temperatures. When desired sourness is achieved, re-boil wort to kill Lactobacillus. Add hops at this time if desired. This blend is extremely hop sensitive. Souring may not occur in worts with 2 or more IBUs. Cool wort and pitch yeast to complete fermentation.	NA	NA	68 - 95 °F	NA