



**Omega Yeast Labs - 2018 Pure Pitchable Homebrew Strain Offerings** [omegayeast.com](http://omegayeast.com)  
**Guaranteed fresh by Missouri Malt Supply** [momalt.com](http://momalt.com)

**Your order is due by: Tuesdays by noon Yeast arrives Thursday or Friday (same week) Email order to: kent@momalt.com**

**Pricing: \$9.49 per each for an order of 3 or more packs (mix and match). \$9.99 per each for a 1 - 2 pack order. (OYL-500 \$10.99 each and OYL-605 \$12.99 each)**

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 at least 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](http://yeastcalculator.com)

Homebrew Strains 2018 - Norwegian Kveik Strains	Compares to	Description	Attenuation	Flocculation	Optimum Temp. (°F)	Alcohol Tolerance
OYL-057	Omega Yeast Labs Exclusive	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
NEW OYL-061		A traditional Norwegian farmhouse strain from the Gjernes Farmhouse, its character changes little over its broad temperature range, like HotHead™ (OYL-057), but with orange citrus notes. It is non-phenolic and pairs well with citrusy, fruity hops. HotHead™ is happy anywhere in its temperature range, but ferment this one warm to increase its relatively low fermentation speed.	75 - 82 %	Medium	68 - 98 °F	12 % ABV
NEW OYL-091	Omega Yeast Labs Exclusive	Another unique kveik originating from the farmhouses of Norway. We preserved the original blend of strains to bring the best possible complexity. Homindal produces an intense tropical flavor and aroma with notes of fresh pineapple, mango, and tangerine. Compliments fruit-forward hops as well as adds another dimension to beer made with traditional "C" hops. Warmer fermentation temperatures will increase the aromatic profile and fermentation speed. Non-phenolic. Like Hothead and Voss Kveik, it ferments well without off flavors at 90 °+ F.	75 - 82 %	High and Low	70 - 95 °F	12 % ABV
NEW OYL-033	Omega Yeast Labs Exclusive	Borne from an exclusive partnership with the famed Jovaru™ Brewery's "queen of Lithuanian farmhouse beer," this unique yeast complements farmhouse beers with citrusy esters and restrained phenols. The strain produces a character of lemon pith, black pepper, and a soft mouthfeel. I sveikata!	76 - 82 %	Medium - Low	70 - 95 °F	10 % ABV
<b>Ales</b>						
OYL-052		A strong fermenter popularly referred to as Conan. The DIPA Ale strain is thought to originate from an often hunted, soaringly rated Vermont beer. Its peach, apricot and pineapple notes are steroids for hops, complementing modern fruity hop profiles in particular. May produce some diacetyl. Think Alchemist.	72 - 80 %	Medium - Low	65 - 72 °F	High
OYL-004	WY1056 and WLP001	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. (Origin: Sierra-Nevada)	73 - 80 %	Medium - Low	60 - 73 °F	11 % ABV
OYL-021	WY3068 and WLP300	A classic German wheat strain, Hefeweizen Ale I is a cloudy, big top cropper. Presenting banana and clove, the esters turn up with increased temps, wort density and decreased pitch rate, or stay muted at lower temps where clove presents more strongly. Over-pitching can lessen the banana, and the sulfur conditions out. (Origin: Weißenstephan 68)	73 - 77 %	Low	64 - 75 °F	10 % ABV
NEW OYL-044	WLP029	The Kolsch II strain is warmer fermenting than Kolsch I, flocculates much better and clears more quickly. Though a little easier to manage, they are similar in that they are both lager-like ale strains that are lightly fruity, crisp and clean, accentuating of hop flavors, and with a hint of sulfur that disappears with age. (Origin: P.J. Fruh, Koln)	72 - 78 %	Medium	65 - 69 °F	10 % ABV
NEW OYL-200	WLP644	A unique <i>Saccharomyces</i> strain formerly classified as <i>Brettanomyces</i> that produces delicate, tart, tropical, mango and pineapple fruit characteristics.	85 % +	Low	75 - 85 °F	10 % ABV
OYL-057	Omega Yeast Labs Exclusive	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
<b>British Ales</b>						
OYL-006	WY1098 and WLP007	Allows malt and hop character to dominate the flavor profile. Highly flocculant and highly attenuative. Ferments well down to 64 °F. (Origin: Whitbread - dry)	70 - 80 %	Medium - High	64 - 70 °F	10 % ABV
NEW OYL-011	WY1318	A good top cropper thought to be from a famous Manchester bitters maker. It is paired popularly (aside from with English styles) with the signature huge fruity hop flavor and aroma of the hot-topic New England IPA; this strain, with more residual sweetness, and DIPA (OYL-052), with slightly less, are both popular choices. (Origin: Bodingtons)	71 - 75 %	High	64 - 74 °F	10 % ABV
OYL-016	WY1968 and WLP002	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. (Origin: Fullers)	67 - 71 %	Very High	64 - 72 °F	9 % ABV
OYL-005	WY1084 and WLP004	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. (Origin: Guinness)	69 - 75 %	Medium - Low	62 - 72 °F	12 % ABV
<b>Belgian Ales</b>						
OYL-024	WY3522 and WLP550	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. (Origin: Brasserie d'Achouffe)	72 - 85 %	High	65 - 78 °F	12 % ABV
OYL-028	WY3787 and WLP530	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. (Origin: Westmalle)	74 - 78 %	Medium	64 - 78 °F	11 - 12 % ABV
NEW OYL-042	WY3726	Thought to originate from a small but 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 upper 60s or low 70s and being allowed to free rise from there. (Origin: Brasserie de Blauwies)	74 - 79 %	Medium	70 - 84 °F	12 % ABV
<b>Hybrids</b>						
OYL-500	Omega Yeast Labs Exclusive	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
<b>Brettanomyces</b>						
OYL-210		are now known to be <i>Saccharomyces</i> , result in huge tropical fruit aromas that mingle well with fruity aroma hops. Note that aroma intensity fades a bit during conditioning. Brett Blend #1: Where Da Funk? has a wide temp range, finishes very dry, and leaves neither much funk nor much body (consider adding flaked oats for body). Mild funk level and low acidity is consistent even with extended aging.	78 - 88 %	Very Low	68 - 80 °F	NA
OYL-211		This blend contains the two <i>Saccharomyces</i> strains from blend #1 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 develop.	85 % +	Very Low	68 - 80 °F	NA
OYL-212		This blend contains the two <i>Saccharomyces</i> strains from blend #1 for primary fermentation and is spiked with <i>Brettanomyces bruxellensis</i> , <i>Brettanomyces lambicus</i> , two <i>Brettanomyces</i> isolates from a Colorado brewery known for its Brett beers, and two <i>Brettanomyces</i> 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	Omega Yeast Labs Exclusive	A blend of nearly every Brett in our collection. Use All the Bretts in secondary and expect high attenuation and a fruity and funky complexity that continues to develop over time. This evolving blend always contains at least 10 Brett strains.	85 % +	Very Low	68 - 85 °F	11 % ABV
OYL-217		A "coast to coast" blend of a saison strain from a famous Northeast U.S. brewery and a <i>Brettanomyces</i> 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
<b>Lagers</b>						
OYL-114		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 lager.	72 - 76 %	Medium	51 - 62 °F	NA
<b>Lactobacillus</b>						
OYL-605		This blend contains two <i>Lactobacillus</i> species — <i>brevis</i> and <i>plantarum</i> — giving the blend a wide active temperature range. The <i>Lactobacillus plantarum</i> 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 <i>Lactobacillus</i> 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 <i>Lactobacillus</i> 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 <i>plantarum</i> at lower temperatures. When desired sourness is achieved, re-boil wort to kill <i>Lactobacillus</i> . 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