



Core Yeast Strains

ALE

● Diastatic ● Phenolic

| Name | ID | Country of origin | Attenuation | Flocculation | Recommended fermentation temperature | Alcohol tolerance | Details | Compares to |
|----------------------------------|-------|-------------------|-------------|--------------|--------------------------------------|-------------------|---|--|
| Manchester Ale | YS107 | UK | 70-78% | Medium-high | 18-23°C | 10% | This strain is a golden standard for brewing NEIPA. Finish with slight residual sweetness and helps to form stable haze. Balances well with the tropical fruit qualities from late and dry hop additions. Expect burst of stone fruit-like esters produced during fermentation in warmer temperatures. | WY1318/WLP066/ OYL-01/ Foggy London Ale/ Juice |
| Thiotransformation | YS130 | UK | 70-75% | Medium | 18-24°C | 7% | The most recent, non-GMO addition to our portfolio that performs outstandingly in biotransformation of thiols due to high beta lyase activity. This strain offers a delightful fusion of fruit salad and multivitamin juice aromas, with prominent notes of passionfruit, pineapple, and mango. For a perfect pairing, combine it with Phantasm powder or any product rich in thiol precursors. | -/-/- |
| Westfriedhof - Hefeweizen | YS101 | GER | 70-75% | Low | 18-24°C | 10% | The most famous German Hefeweizen strain. Requires min. 1/3 of fermentor headspace. This yeast strain produces a beautiful and delicate balance of banana esters and clove phenolics. Sulfur is commonly produced, but will dissipate with conditioning. Underpitching, higher density worts and fermentation temperature can enhance banana ester production. | WY3068/WLP300/ OYL-021/Weizen I/ Stefon |
| Chico 2.0 - West Coast | YS103 | USA | 76-85% | Medium-high | 16-20°C | 10% | Versatile strain which evolved from Chico yeast strain. Presents higher attenuation and better flocculation. Produces clean profile that accentuates hop-derived flavours and aromas. Presents light citrus characteristics if fermented under 19°C. Matches perfectly with West Coast IPAs. | WY1864/WLP090/ OYL-004/Cali Ale/ Flagship/US-05 |
| Saison du Nord | YS206 | BEL | 80-90%+ | Medium-low | 21-32°C | 12% | Our yet most awarded yeast strain. Isolated from traditional saison brewery in Belgium. Produce balanced fruity and phenolic aromas and flavour. Expect accentuated plum (especially greengage), jammy aromas with white pepper undertone. This strain if fermented in higher temperatures, finish dry, but leaves residual maltiness, resulting in higher body perception in low ABV beers. | WY3724/WLP565/ OYL-027/-/- |
| Brussels Ale | YS203 | BEL | 82-90% | Low | 21-29°C | 10% | An exceptional Saccharomyces strain previously denominated as Dekkera. STAI-positive, that produces tropical characteristics (pineapple and mango) with no perceptible phenols. Try higher fermentation temperatures to really bring out the tropical aspects. Opportunistic low flocculent. Works great in Juicy sours or double and triple ipas. | -/WLP644/ OYL-200/ Cerberus/- |
| Tottenham Ale | YS120 | UK | 67-72% | High | 18-24°C | 10% | Very flocculent yeast with mildly malty and slightly fruity fermentation profile. Clean beer profile can be achieved with lower fermentation temperatures. Versatile strain for classic English styles | WY1099/ -/ OYL-007/-/- |
| Chiswick Lane Ale | YS121 | UK | 64-71% | High | 18-22°C | 9% | Extremely flocculent yeast, resulting in bright, malty, with slight sweet finish beers. Low attenuating yeast which produce fruity (Strawberry, Jam, Toasty) aromas. Increased esters production can be achieved by fermenting on the higher end of recommended temperature range production can be achieved by fermenting on the higher end of recommended temperature range | WY1968/WLP002/ OYL-016/ English Ale I/Pub |
| Antwerp Ale | YS205 | BEL | 74-80% | Medium | 18-26°C | 12-15% | This reliable Belgian strain is a good flocculator, expansively top fermentor with a wide temperature range that displays nice fruit and rustic phenolics. Dedicated especially for brewing Dubbels, Tripels and other Trappist beer styles. | WY3787/ WLP530/OYL-28/ West Abbey Ale/ Triple Duple |
| Rochefort Ale | YS204 | BEL | 73-82% | Medium | 18-24°C | 12% | Stone fruit and light, floral or rose-like aromas with low phenols. Higher temps and densier wort accentuates these fruity and floral flavors and aromas. Sulfur can be produced, but will dissipate with conditioning. | WY1762/WLP540/ OYL-020/ St. Remy Abbey Ale/ |

LAGER

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| Nürnberger - German Lager | YS009 | GER | 75-83% | Medium | 8-14°C | 9% | No more boring W34/70-like lagers! This is a historical, niche lager strain, famous among Franconian breweries before 1950s. Allows the noble hops shine by accentuating their profile. Clean, very crisp with ultra-low diacetyl and sulfur production. Sulfur if occurs, dissipates within 48-72h during lagering. | WY2124/WLP830/ OYL-107/Isar Lager/ Global |
| Benedictine - Bavarian lager | YS011 | GER | 80-85% | Medium-high | 8-14°C | 9% | Sourced from Bavarian monastic brewery. Niche lager strain. Beloved for producing unique, maltiness flavour and aroma with high attenuation rate. Perfect for Oktoberfest/Marzen/Doppelbock. Diacetyl rest is suggested at the final stage of fermentation. | WY2206/WLP820/ OYL-106/-/- |
| Ceske Budejovice - Bohemian lager | YS008 | CZE | 71-75% | Medium-high | 9-13°C | 9% | Classic Bohemian Pilsner strain produces lagers where crispiness is balanced with maltiness and minimal esters at the finish. Gives place for the noble hops to shine through. | WY2000/WLP802/ OYL101/Czech Lager/- |

KVEIK

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|-------------------------------|-------|-------------------|-------------|--------------|--------------------------------------|-------------------|---|------------------------------|
| Frydenberg Kveik Blend | YS412 | NOR | 76-86% | Medium-high | 29-37°C | 15% | Kveik blend for clean lager-like flavour profile with no off-flavours in higher temperatures. Attenuation increases with higher fermentation temps. | -/-//Lutra/Krispy/ -/Oslo |

BRETT & Co.

| Name | ID | Country of origin | Attenuation | Flocculation | Recommended fermentation temperature | Alcohol tolerance | Details | Compares to |
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| Brett L | YS702 | BEL | 70-85% | Low | 29°C+ | 10% | This yeast offers a high intensity of the traditional Brettanomyces characters found in Lambic style (horsey, smoky, spicy and cherry-pie flavors and aromas), that are complimentary to darker malt beers or red wine barrel aged examples. | WY5526/WLP653/ OYL-202/Brett L/ Lambicus |
| Brett C | YS703 | UK | 50-80% | Low | 29°C+ | 10% | Derivative strain of 20th century English stock beers. Responsible for fruity, pineapple and mango aromas with an earthy hay-like background aroma. This strain is known as the least "funkiest" from all Brettanomyces used in brewing industry. Recommended for secondary or co-fermentation as attenuation is variable | WY5112/WLP645/ OYL-201/Brett C/ Brett Clausenii |
| Brett O | YS803 | BEL | 70-85% | Low | 29°C+ | 10% | Comes from famous belgian brewery focused on production of highly attenuated, flavourfull ales. Contributes medium intensity with classic barnyard earthiness. | -/-/-/- |
| Midden-West - Vlaanderen Blend | YS801 | BEL | 80% | Low to High | 18-29°C | 11% | Belgian style ale blend that originates from Roeselare in Mid-West Flanders. A sherry strain, two Brettanomyces strains, a Lactobacillus culture, and a Pediococcus culture. Takes 14-18 months to develop acidity. Keep IBU under 6 for more acidity. Re-use the yeast cake for greater acidity in future batches. | WY3763/-/-/ Belgian Sour Blend/ Sour Batch |