

# K.01 VOSS

MULTICULTURE  
KVEIK YEAST



TECHNICAL DATA SHEET

## KVEIK

Kveik is a Norwegian multiculture yeast that traditionally was used in farmhouse brewing, and passed on from father to son through many generations. It is known to ferment incredibly fast and creating unique flavors and aroma. This yeast is made in Norway, and is real Norsk Kveik.

## VOSS

The Voss kveik comes from Sigmund Gjernes in Voss, Norway. Voss is situated south of the Jostedal glacier. Voss was somewhat isolated from the larger cities, and most people was farming and self sustained. People shared kveik mainly with each other, and because of the distance to other settlements the kveik was rarely mixed with other types. The Voss kveik is unique in taste and aroma, much because of the great work done by Sigmund and others to preserve the yeast throughout the years.

## FERMENTATION

Voss ferments well from 18°C (64°F) and up to 41°C (106°F). The higher fermentation temperature, the faster fermentation. At the highest temperature you can expect the beer to ferment in 48 hours. When fermentation is done at low temperatures you can expect fermentation time to increase. We recommend users to add yeast nutrition to ensure a healthy fermentation.

## FLAVOR AND AROMA

Flavor and aroma has fruity notes with orange and citrus being the main characteristics. The intensity is medium to high at high fermentation temperatures, and at lower temperatures it will be less intense.

## PITCHING

Pitch directly into wort by sprinkling the yeast across the surface. Ensure that the wort has a temperature above 20°C (68°F). Pitching rate 20 g/hl. **For fermentation below 20°C (68°F) or high gravity, increase pitching rate to 40 g/hl.**

## STORAGE

Sealed package should be stored in dry conditions below 6°C (43°F). Product can be transported and kept at room temperature for a period of up to 1 month. Opened satchets must be re-sealed, stored in dry conditions below 6°C (43°F), and used within 3 days. Do not use damaged satchets

We advise users to do fermentation tests before commercial use of this product.

## FLAVOR & AROMA



## FERMENTATION

ATTENUATION	High
FLOCCULATION	Medium
FERMENTATION	18-41°C (64-106°F)
ALCOHOL TOLERANCE	12 % ABV
PITCHING RATE	20 g/hl

## MICROBIOLOGICAL ANALYSIS

% DRY WEIGHT	93% - 96%
VIABILITY	$\geq 5 \times 10^9$ /g
DIASTATICUS	Undetectable
BACTERIA	< 1 per $10^6$ yeast cells
LACTIC ACID BACTERIA	< 1 per $10^6$ yeast cells

MADE IN NORWAY

For more information, please visit us at [www.kveik.com](http://www.kveik.com)

