

# K.22 STALLJEN

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.

## STALLJEN

The Stalljen kveik comes from Stig Seljeset in Hornindal, Norway. Hornindal is situated north of the Jostedal glacier. Historically, the main industry in Hornindal was farming and scythe forging. The Seljeset farm was a traditional self-sustained farm holding animals. The Stalljen name means stable, and comes from their old horse stable which now holds a private pub and brewery.

## FERMENTATION

Stalljen ferments well from 8°C (46°F) and up to 38°C (100°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 notes of apples and ripe fruit, and a hint of cloves and anis. The intensity is medium to high at high fermentation temperatures, and at lower temperatures it will be less intense and you will get a nice and crisp beer similar to a lager.

## 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 sachets must be re-sealed, stored in dry conditions below 6°C (43°F), and used within 3 days. Do not use damaged sachets

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

## FLAVOR & AROMA



## FERMENTATION

ATTENUATION	Medium
FLOCCULATION	High
FERMENTATION	8-38°C (46-100°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)

