

## K.9 EBBEGARDEN

### Multi-Strain Kveik Yeast

Rooted in the brewing heritage of Norwegian farmhouse ales, our Multi-Strain Kveik Yeasts are crafted blends of authentic kveik cultures. Each strain contributes its distinct character, creating a harmonious profile of flavors and aromas.

### Ebbegarden kveik

Ebbegarden kveik comes from Ebbegarden farm in Stordal, Norway. Ebbegarden has traditionally produced fruit, which is believed to be the source of the fruitiness in their kveik. During the Viking age, the mild climate made many Vikings settle down to fish and farm the land in Stordalen, and the first church was built in the 1100s. Beer and spirits were a big part of celebrations and gatherings for birth, confirmations and burials, and people made their own beer with kveik, especially for these gatherings.

### Flavor and aroma

Primary flavors: Apple and pear.

Secondary flavors: Tropical fruit and citrus.

The intensity is medium at high fermentation temperatures, and at lower temperatures, it will be less intense.

### Fermentation

Ebbegarden ferments well from 15°C/ 59°F and up to 38°C/ 100°F. The higher fermentation temperature, the faster fermentation. At the optimum temperature (31-35°C) expect fermentation to finish in 72 hours. When fermentation is done at low temperatures you can expect fermentation time to increase. For high gravity beers, we recommend users to pitch two packs of yeast and add yeast nutrition to ensure a healthy fermentation.

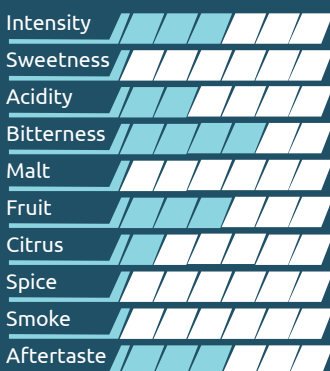
### Pitching

Pitch directly into wort by sprinkling it across the surface, or rehydrate yeast. For fermentation below 18°C/ 64°F, or high gravity, increase pitching rate to 60 g/HL.

### Storage

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

### FLAVOR & AROMA



### FERMENTATION

ATTENUATION	High
FLOCCULATION	Medium
FERMENTATION	15-38°C (59-100°F)
ALCOHOL TOLERANCE	16 % ABV
PITCHING RATE	30 g/hl

### MICROBIOLOGICAL ANALYSIS

% DRY MATTER	92% - 93%
VIABILITY	$\geq 5 \times 10^9$ /g
DIASTATICUS	Undetectible
BACTERIA	< 1 per 10 <sup>6</sup> yeast cells
LACTIC ACID BACTERIA	< 1 per 10 <sup>6</sup> yeast cells