

K.1 VOSS

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.

Voss kveik

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 were 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.

Flavor and aroma

Primary flavors: Orange, tangerine and citrus.

Secondary flavors: Tropical fruit and mild spiciness.

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

Fermentation

Voss ferments well from 15°C/ 59°F and up to 40°C/ 104°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.

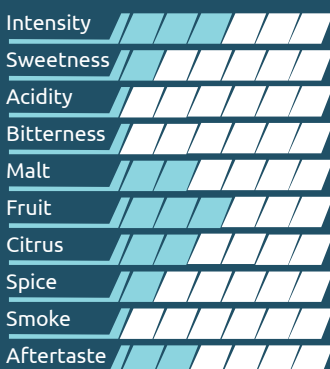
Pitching

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 | High |
| FERMENTATION | 15-40°C (59-104°F) |
| ALCOHOL TOLERANCE | 13 % 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 ⁶ yeast cells |
| LACTIC ACID BACTERIA | < 1 per 10 ⁶ yeast cells |