

## K.22 STALLJEN

### 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.

### Stalljen kveik

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.

### Flavor and aroma

Primary flavors: Tropical fruit, mango and pineapple.

Secondary flavors: Orange and lemon.

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

### Fermentation

Stalljen ferments well from 8°C/ 38°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.

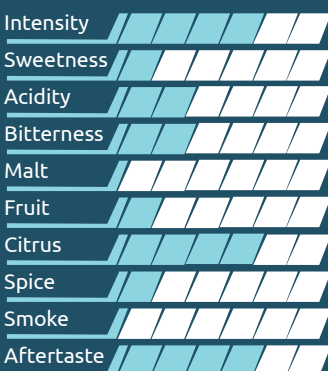
### Pitching

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	Medium
FLOCCULATION	High
FERMENTATION	8-38°C (38-100°F)
ALCOHOL TOLERANCE	15 % ABV
PITCHING RATE	30 g/hl

### MICROBIOLOGICAL ANALYSIS

% DRY MATTER	92% - 93%
VIABILITY	≥ 5 x 10 <sup>9</sup> /g
DIASTATICUS	Undetectible
BACTERIA	< 1 per 10 <sup>6</sup> yeast cells
LACTIC ACID BACTERIA	< 1 per 10 <sup>6</sup> yeast cells