

# K.14 Eitrheim

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.

## EITRHEIM

The Eitrheim kveik comes from Reidar Eitrheim from Tokheim, Norway. Tokheim is located close to Odda in the heart of the Hardangerfjord and next to the Folgefonna National Park. The yeast has been passed on for generations, and Reidar got it from his grandfather. The Eitrheim kveik gives an incredible taste of ripe pear, plum, raisin, prune and honey. The yeast is very versatile and can be used in different beer types such as IPA, Pale Ale, NEIPA, Stouts and Porters.

## FERMENTATION

Eitrheim ferments well from 18°C (64°F) and up to 42°C (107°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 ripe pear, plum/prune and honey being the main characteristics. The intensity is medium 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 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	High
FLOCCULATION	Low
FERMENTATION	18-42°C (64-107°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)

