

K.09 EBBEGARDEN

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.

EBBEGARDEN

Ebbegarden kveik comes from Ebbegarden farm in Stordal, Norway. Ebbegarden has traditionally produced fruit, and it is believed that it is 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 1100's. 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.

FERMENTATION

Ebbegarden ferments well from 18°C (64°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 is tropical fruit. The intensity is medium at high fermentation temperatures, and at lower temperatures it will be less intense. Ebbegarden enhances bitterness, and it is recommended to adjust to lower IBU.

PITCHING

Pitch directly into wort by sprinkling the yeast across the surface. Ensure that the wort has a temperature above 20°C (68°F). **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	Medium
FERMENTATION	18-38°C (64-100°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

