

**Product Specification FERMO KVEIK SV**

## FERMO KVEIK SV

An authentic top-fermented Kveik yeast strain from Voss, Norway. It is characterized by very fast fermentation (complete fermentation within 48-72 hours) at high temperatures, as well as exceptional subsequent flocculation ability. This saves energy and optimizes production capacity. It enables the production of beers with a neutral flavor profile with light notes of orange peel and citrus.

**Aroma and taste characteristics:**

Imparts a fruity flavour profile of soft orange peel and citrus.

**Properties:** Allergenfrei, Frei von GVO

### Brewery properties

Parameter	Minimum	Maximum	Unit
Apparent attenuation	75	80	%
Fermentation temperature (°C)	34	40	°C
Fermentation temperature (°F)	93	104	°F
Flocculation	High		
Alcohol tolerance	16		% ABV
Total esters	Medium	High	
H2S (sulphur notes)	Low		
POF (phenolic notes)	Negative		
STA-1	Negative		

### Pitching Rate / Dosage

Pitch directly into the wort in the fermenter, at pitch rate of:

50 - 80g/hl of cool wort at 34-40°C / 93-104°F

The pitch rate is dependent on the brewing process conditions and will affect the fermentation performance and the final taste profile of the beer.

High gravity, high adjunct or high acidity fermentations may require higher pitching rates and the addition of yeast nutrients.

### Yeast strain

Saccharomyces cerevisiae

### Origin

Norwegen, Voss

### Beer styles

For typical Norwegian Farmhouse ales plus a wide range of classic and contemporary ale styles including American West and East Coast IPA and NEIPA, pale ales, blondes and lagers.

### Shipping units

25-kg/55-lb bag, 50-kg/110-lb bag, BigBag, bulk

### Shelf life

Under dry (< 35 RH %) clean storage conditions, within a temperature range of < 20° C (68° F), our products have a minimum shelf life of 24 months.

### Food safety

This product is GMO free.

This product is allergen-free

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**Note**

All raw materials are being tested for traces of pesticides, mycotoxins, heavy metals and meet the requirements of VO (EG) 165/2010 and 396/2005.

All BEST brewing malts are being tested regularly for N-Nitrosodimethylamine (NDMA). Their nitrosamine content is below the permitted technical guideline value.

All BESTMALZ products are in compliance with VO (EG) Nr. 1829/2003, 1830/2003, 49/2000, 18/2001 and 50/2000, they are not radiated and do not contain any genetically modified raw materials, ingredients or additives.

All BESTMALZ products and packing materials are manufactured in strict conformity with DIN EN ISO 9001:2015 and HACCP (Hazard Analysis and Critical Control Points) food safety management system.

All BESTMALZ products comply with the German Beer Purity Law (Reinheitsgebot).

All BESTMALZ products are fully traceable according to the guideline EC/178/2002 from barley cultivation up to malt delivery.

**Microbiological properties**

<b>Yeast Viability</b>	> 0,5 x 10 <sup>10</sup>	cfu/g
<b>Other yeasts</b>	< 10 <sup>3</sup>	cfu/ml*
<b>Moulds</b>	< 1	cfu/ml*
<b>Acetic bacteria</b>	< 1	cfu/ml*
<b>Lactic Bacteria</b>	< 1	cfu/ml*
<b>Coliforms</b>	< 1	cfu/ml*
<b>Escherichia coli</b>	< 10	cfu/g
<b>Staphylococcus aureus</b>	< 10	cfu/g
<b>Salmonella spp</b>	Absent / 25g	cfu/g

\* inoculation of 100 g/hl yeast

**Use**

It is generally recommended that active dry yeast is pitched directly into the wort without prior rehydration. If direct pitching is not feasible the yeast can be hydrated and pitched in liquid form. To rehydrate dissolve the dry yeast in sterile water or in wort at room temperature at a ratio of 1:10. Stir gently and leave for approximately 20 minutes. Gently stir again and add to the cooled wort in the fermenter. To avoid yeast stress, ensure temperature fluctuations are minimal.

Heidelberg, November 2024



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