TECHNICAL DATASHEET

FERMO Kveik H

Dry active top fermenting aromatic Kveik strain for production of a wide spectrum of beer styles.

TECHNICAL DESCRIPTION

A genuine top fermenting Kveik strain from Hornindal, Norway.
It features very fast fermentation at warm temperature range with complete final attenuation within 48 to 72 hours and an outstanding flocculation ability.
This allows a relevant energy savings & optimization of the fermentation cellar capacity.
It produces clear beers with consistent flavour profile with intense yet pleasant stone fruit, tangerine, pineapple & mango notes across the entire optimal fermentation temperature range.
An excellent choice for production of fruity & hops forward beers.
It does not produce harsh phenolics nor overpowering higher alcohols even at the warmest end of temperature range.
The fruity esters levels formed by this yeast is directly proportional to the increase of temperature.

COMPOSITION AND TECHNICAL CHARACTERISTIC

Yeast Strain: *Saccharomyces cerevisiae*

Microbiological and physical parameters

Viable Yeasts	> 5 x 10^9	cfu/g
Other Yeasts	< 10^3	cfu/g
Moulds	< 10	cfu/ml*
Acetic Bacteria	< 10^2	cfu/ml*
Lactic Bacteria	< 10	cfu/ml*
Coliforms	< 1	cfu/ml*
Escherichia Coli	< 10	cfu/g
Staphylococcus aureus	< 10	cfu/g
Salmonella spp	Absence / 25g	cfu/g

* with inoculation of 100g/hL of yeast

Brewing parameters

Beer Styles: All type of contemporary juicy or hazy ales (i.e. NEIPA/hazy IPAs, double hazy IPAs & hazy pale ales).
Fermentation termperature: 23-37°C (with an optimal range of 28-37°C).
Flocculation & sedimentation: Medium to high
H_2S Production: Low
STA-1: Negative

Reference: FERMO_KVEIK_H_TDS_EN_3240322_BEER_South_Africa

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DOSAGE RECCOMENDATIONS*

50-90 g/hL of cold wort at 23-37°C.

ISTRUCTION FOR USE

Direct:
Pitch the yeast directly in the fermentor at the primary fermentation temperature of your preference as per your beer recipe.

Rehydratation:
Dissolve the yeast in sterile water or wort at 18-25 °C in a ratio of 1:10 and let it rest for 20 minutes. Subsequently mix well to obtain the complete suspension of the yeast. Pitch the yeast directly in the fermentor.

Optional:
Using the same procedure described above add the nutrient **FERMOPLUS® GSH** to improve the vitality of the yeast.

ADDITIONAL INFORMATION

Advantages of using dry yeast in the brewhouse

The management of the various yeast strains and the monitoring of propagation represent major issues for breweries. The contamination risks are high, particularly in the propagation phase.
That is why the use of active dry yeast strains (ADY) have numerous advantages: reduction of microbiological risk, reduced latency phase, availability of active yeast in less than an hour.

STORAGE AND PACKAGING**

Store in the original sealed packaging, away from light, in a dry and odorless place. Store preferably at a temperature <20°C. Do not freeze. Use immediately after opening.
Shelf Life: 36 months.

500 g net packs in 1 kg boxes (2 packs)
500 g net packs in 10 kg boxes (20 packs)

** Recommended dosage may vary depending on the processing conditions selected by the brewer.*
*** The format is varied depending on the country of provenance. For exact amounts & formats please contact our technical commercial experts or your branch of reference.*

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