

# FERMO Kveik SV

## Active Dry Yeast for top-fermenting beer brewing

'Kveik' is a Norwegian dialect term for yeast and is derived from the old Norse 'kvikk' meaning vigorous and fast, the context being healthy and lively. Kveik yeast are fast fermenting (48-72hr) and high temperature tolerant.

### 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.

### AROMA & FLAVOUR CHARACTERISTICS

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

### BREWING PROPERTIES

YEAST STRAIN	<i>Saccharomyces cerevisiae</i>
ORIGIN OF YEAST STRAIN	Norway, Voss
APPARENT ATTENUATION	75-80%   Medium
FERMENTATION TEMPERATURE	34-40°C   93-104°F
FLOCCULATION	High
ALCOHOL TOLERANCE	16% ABV
TOTAL ESTERS	Medium – High
H <sub>2</sub> S (SULPHUR NOTES)	Low
POF (PHENOLIC NOTES)	Negative
STA-1	Negative

### MICROBIOLOGICAL PROPERTIES

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

\*inoculation of 100 g/hl yeast

AEB Brewing Yeast are tested to a high and rigorous standard and are released into the market only when all quality, safety and reliability parameters are passed.

## 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.

## STORAGE

Store in vacuum sealed packaging where possible, in dry odourless conditions, at 4°C / 40°F.

Limit exposure to air.

Do not freeze.

On opening the package, the yeast should be used immediately.

Shelf life is 36 months from production date.

Do not use after the expiry date shown on the pack.

## PACK SIZE

Available in 500g net foil packs containing 1kg.

Available in 500g net foil packs containing 10kg.

For smaller or larger volumes please get in touch with your local sales representative or visit the AEB Brewing eCommerce platform via [aeb-group.com](http://aeb-group.com)

## CONTACT US

For more information, please email [info@aeb-group.com](mailto:info@aeb-group.com) or visit us at [aeb-group.com](http://aeb-group.com)

AEB Group is a leader in yeast, fermentation, enzymes, filtration, and eco-biotechnologies in the beverage and food industry.

Reference: FERMOALE\_KVEIK\_SV\_TDS\_EN\_5220323\_BEER\_Italy

## APPLICATION

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.

## FOOD SAFETY

This product is GMO free.

This product is allergen-free.

*For more information please refer to the Product Safety Data Sheet (MSDS) or contact AEB Group Quality Control.*