



Technical Data Sheet

VOSS

KVEIK ALE YEAST

Kveik is a Norwegian word meaning yeast. In the Norwegian farmhouse tradition, kveik was preserved by drying and passed from generation to generation. Kveik is the original, traditional dried yeast! The LalBrew Voss™ strain was obtained from Sigmund Gjernes (Voss, Norway), who has maintained this culture using traditional methods since the 1980's and generously shared it with the wider brewing community. LalBrew Voss™ supports a wide range of fermentation temperatures between 25 - 40°C (77 - 104°F) with a very high optimal range of 35 - 40°C (95 - 104°F). Very fast fermentations are achieved within the optimal temperature range with full attenuation typically achieved within 2-3 days. The flavor profile is consistent across the entire temperature range: neutral with subtle fruity notes of orange and citrus.



MICROBIOLOGICAL PROPERTIES

Classified as *Saccharomyces cerevisiae*, a top fermenting yeast.

Typical Analysis of LalBrew Voss™ yeast:

Percent solids	93% - 96%
Viability	≥ 5 x 10 ⁹ CFU per gram of dry yeast
Wild Yeast	< 1 per 10 ⁶ yeast cells
Diastaticus	Negative
Bacteria	< 1 per 10 ⁶ yeast cells

Finished product is released to the market only after passing a rigorous series of tests

*See specifications sheet for details



BREWING PROPERTIES

In Lallemand's Standard Conditions Wort, LalBrew Voss™ yeast exhibits:

Fermentation that is completed in:	2 days at 40°C (104°F)
	3-4 days at 30°C (86°F)
	5-7 days at 25°C (77°F)

Medium to high attenuation and very high flocculation.

Neutral flavor profile across the temperature range with notes of orange and citrus.

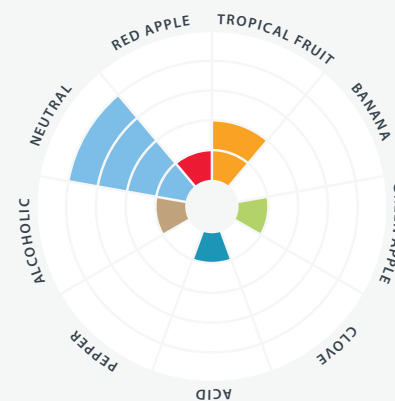
This is a POF Negative strain.

The optimal temperature range for LalBrew Voss™ yeast when producing traditional styles is 35 - 40°C (95 - 104°F).

Lag phase, total fermentation time, attenuation and flavor are dependent on pitch rate, yeast handling, fermentation temperature and nutritional quality of the wort. *If you have questions please do not hesitate to contact us at brewing@lallemand.com*



FLAVOR & AROMA



QUICK FACTS

BEER STYLES

Norwegian farmhouse ales, fast-fermented neutral ales

AROMA

Relatively neutral at high temperatures, slight orange and citrus notes

ATTENUATION RANGE

76 - 82 %

TEMPERATURE RANGE

25 - 40°C (77 - 104°F)
Optimal: 35 - 40°C (95 - 104°F)

FLOCCULATION

very high

ALCOHOL TOLERANCE

12% ABV

PITCHING RATE

50 - 100g/hL



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USAGE

The pitch rate will affect the fermentation performance and flavor of the beer. For LalBrew Voss™ yeast, a pitch rate of 50 - 100g per hL of wort is sufficient to achieve optimal results for most fermentations. More stressful fermentations such as high gravity, high adjunct or high acidity may require higher pitch rates and additional nutrients to ensure a healthy fermentation.

LalBrew Voss™ may be re-pitched just as you would any other type of yeast according to your brewery's SOP for yeast handling. Wort aeration is required when re-pitching dry yeast.



STORAGE

LalBrew Voss™ yeast should be stored in a vacuum sealed package in dry conditions below 4°C (39°F). LalBrew Voss™ will rapidly lose activity after exposure to air.

Do not use 500g or 11g packs that have lost vacuum. Opened packs must be re-sealed, stored in dry conditions below 4°C (39°F), and used within 3 days. If the opened package is re-sealed under vacuum immediately after opening, yeast can be stored below 4°C (39°F) until the indicated expiry date. Do not use yeast after expiry date printed on the pack.

Performance is guaranteed when stored correctly and before the expiry date. However, Lallemmand dry brewing yeast is very robust and some strains can tolerate brief periods under sub-optimal conditions.



DRY PITCHING

Dry pitching is the preferred method of inoculating wort. This method is simpler than rehydration and will give more consistent fermentation performance and reduce the risk of contamination. Simply sprinkle the yeast evenly on the surface of the wort in the fermenter as it is being filled. The motion of the wort filling the fermenter will aid in mixing the yeast into the wort.

For LalBrew Voss™ there are no significant differences in fermentation performance when dry pitching compared to rehydration.



REHYDRATION

Rehydration of yeast prior to pitching should be used only when equipment does not easily facilitate dry pitching. Significant deviations from rehydration protocols can result in longer fermentations, under-attenuation and increased risk of contamination. Rehydration procedures can be found on our website.

Measure the yeast by weight within the recommended pitch rate range. Pitch rate calculators optimized for liquid yeast may result in significant overpitching.



BREWERS CORNER

- For more information on our yeasts including:
- › Technical Documents
 - › Best Practices Documents
 - › Recipes
 - › Pitch Rate Calculator and other brewing tools

Scan this QR code to visit the Brewers Corner on our website.

CONTACT US

If you have questions, do not hesitate to contact us at brewing@lallemand.com. We have a team of technical representatives happy to help and guide you in your fermentation journey.

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