APEX Cultures™

HORNINDAL KVEIK SPEC SHEET

GMO FREE

TECHNICAL DESCRIPTION

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

COMPOSITION AND TECHNICAL CHARACTERISTICS

Yeast (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*
E.coli	< 10	cfu/g
Staphylococcus aureus	< 10	cfu/g
Salmonella spp	Absence / 25g	cfu/g

** with inoculation of 100g/hL of yeast*

Brewing parameters

Fermentation temperature range: 73-98°F
Apparent attenuation: 75-81%
Flocculation & sedimentation ability: High
Alcohol tolerance: 13-16% ABV
H2S production: Low
STA1: Negative

DOSAGE

50-90 g/hL of cold wort at 73-98°F.

INSTRUCTIONS FOR USE

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

Rehydratation:
Dissolve the yeast in sterile water or wort at 64-77°F 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 fermenter.

STORAGE AND PACKAGING

Store in the original sealed packaging, away from light, in a dry and odorless place. Store preferably at a temperature <68°F. Do not freeze. Best before the date on the packaging. Use immediately after opening.