

# Beer Varieties

\*\* For a higher ABV of 6.5%, we recommend you add only 5L of water

| STYLE                               | WATER ADDITION<br>** | YEAST                | YEAST DESCRIPTION                                                                                                                                                                                                                                   | ACHIEVABLE ABV% |
|-------------------------------------|----------------------|----------------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----------------|
| Kveik Pale Ale<br>(Fast-fermenting) | 10L Water            | Kveik Ragnarok-LC018 | This strain is a fast fermenter with good attenuation, a light earthy spiciness, marked tartness and unique ester profile of orange peel. Despite fairly high attenuation, beer fermented with this yeast seems sweet due to increased fruity notes | 5% ABV          |
| Kveik IPA<br>(Fast-fermenting)      | 10L Water            | Midtbust Kveik-LC103 | Granadilla and papaya are abundant in this profile. This strain highlights the hops with little to no bio-transformation                                                                                                                            | 5% ABV          |
| Kveik Blonde<br>(Fast-fermenting)   | 10L Water            | Oslo Kveik - LC104   | This Norwegian strain produces almost no esters and leads to extremely clean profiles. This has made Oslo very popular for brewing lager-like beers very fast. Ferment at high temperatures and expect beers to be ready for drinking in 7 days.    | 5% ABV          |

# Beer Varieties

\*\* For a higher ABV of 6.5%, we recommend you add only 5L of water

| STYLE                                      | WATER ADDITION<br>** | YEAST                      | YEAST DESCRIPTION                                                                                                                                                                         | ACHIEVABLE ABV% |
|--------------------------------------------|----------------------|----------------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----------------|
| Kveik Lager / Pilsner<br>(Fast-fermenting) | 10L Water            | Bohemian Rhapsody - LC010  | One of our favourite cultures this yeast strain is the definition of reliable bottom fermentation. Always produces a typical Bohemian style                                               | 5% ABV          |
| Pale Ale                                   | 10L Water            | 1x Fermentis US-05 (11,5g) | American ale brewer's yeast producing neutral and well-balanced ales, clean and crispy. Forms a firm foam head and presents a very good ability to stay in suspension during fermentation | 5% ABV          |
| IPA                                        | 5L Water             | 1x Fermentis S33 (11,5g)   | Fruity driven strain, gives a high mouthfeel and body to the beer.                                                                                                                        | 6.5% ABV        |



# Beer Varieties

\*\* For a higher ABV of 6,5%, we recommend you add only 5L of water

| STYLE  | WATER ADDITION<br>** | YEAST                          | YEAST DESCRIPTION                                                                                                                                                                                                                                               | ACHIEVABLE ABV% |
|--------|----------------------|--------------------------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----------------|
| Saison | 10L Water            | 1x<br>Fermentis BE-134 (11,5g) | This typical brewer's yeast strain is recommended for well-attenuated beers, produces fruity, floral and phenolic notes and a dry character. Produces highly refreshing beers, it is ideal for Belgian-Saison style.                                            | 5% ABV          |
| Lager  | 10L Water            | 1x<br>Fermentis W34/70 (11,5g) | This famous brewer's yeast strain from Weihenstephan in Germany is used world-wide within the brewing industry. SafLager™ W-34/70 allows the brewing of beers with a good balance of floral and fruity aromas and gives clean flavors and high drinkable beers. | 5% ABV          |
| IPA    | 10L Water            | 1x<br>Fermentis S-04 (11,5g)   | English ale brewer's yeast selected for its fast fermentation profile. Produces balanced fruity and floral notes. Due to its flocculation power, tends to produce beers with higher clarity.                                                                    | 5% ABV          |