

Beer Varieties

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

STYLE	WATER ADDITION **	YEAST	YEAST DESCRIPTION	ACHIEVABLE ABV%
Kveik Pale Ale (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 (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 (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

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Lager / Pilsner	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

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Saison	10L Water	1x 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 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 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