

Advantages with Multi-Strain Kveik



Fast fermentation

Faster turnaround improves production efficiency and cash flow



Wide temperature range

Performs reliably across a broad temperature spectrum (typically ~15–40°C / 54–104°F)



Cost savings

Reduced cooling gives lower energy consumption

Strong biotransformation boosts hop aroma efficiency, reducing hop usage and higher yield per batch



Natural flavors

Natural yeast communities create layered ester profiles, and produces clean fermentations even at elevated temperatures



Strong biotransformation

Enhances hop aroma through enzymatic interaction during fermentation



Explore Our New Yeast Selector!



Get in Touch

Leif Christian Hanstad
Retail Sales



+47 41 92 24 96



lch@enzyferm.com

Øystein Bakken Vold
Brewery Sales



+47 91 90 52 50



obv@enzyferm.com



order@enzyferm.com



www.kveikyeastery.com



YEAST 2026

Multi-Strain kveik

We make beer taste better



K.1 Voss

- Primary: Orange, tangerine, citrus
- Secondary: Tropical fruit, mild spiciness
- Fermentation: 60–104 °F (optimal 88–95 °F)
- Packaging:
 - 0.25 oz / 10.6 oz / 22 lb
 - 7 g / 300 g / 10 kg
- Dosage: 30 g/hL / 1.24 oz/BBL
- Beer styles: IPA, Hazy Ales, Pale Ale, Farmhouse, Sours



The
Original



K.14 Eitrheim

- Primary: Stone fruit
- Secondary: Tropical fruit, citrus
- Fermentation: 60–100 °F (optimal 88–95 °F)
- Packaging:
 - 0.25 oz / 10.6 oz / 22 lb
 - 7 g / 300 g / 10 kg
- Dosage: 30 g/hL / 1.24 oz/BBL
- Beer styles: IPA, Hazy Ale, Session IPA, Pale Ale, Brown Ale, Porter, Stout, Farmhouse



K.9 Ebbegarden

- Primary: Apple, pear
- Secondary: Tropical fruit, citrus
- Fermentation: 60–100 °F (optimal 88–95 °F)
- Packaging:
 - 0.25 oz / 10.6 oz / 22 lb
 - 7 g / 300 g / 10 kg
- Dosage: 30 g/hL / 1.24 oz/BBL
- Beer styles: IPA, Hazy Ales, Pale Ale, Farmhouse, Sours



K.22 Stalljen

- Primary: Mango, pineapple, citrus
- Secondary: Soft tangerine
- Fermentation: 54–100 °F (optimal 88–95 °F)
- Packaging:
 - 0.25 oz / 10.6 oz / 22 lb
 - 7 g / 300 g / 10 kg
- Dosage: 30 g/hL / 1.24 oz/BBL
- Beer styles: IPA, Pale Ale, Pseudo Lager, Hazy Ale, Dark Ales

Perfect
for Pseudo
Lagers

