

Kveik & Hop Pairing

Matching our four cultures with complementary hops

Each kveik strain has a distinct ester profile that interacts differently with hop compounds. Choosing hops that complement — rather than clash with — the yeast character is key to expressive, well-integrated beer. This guide maps our four strains to hop varieties that bring out the best in each.

MULTI-STRAIN X HOP PAIRING RECOMMENDATIONS

K.1 VOSS

Orange peel · tangerine · citrus

CITRUS AMPLIFIERS

Citra Amarillo Centennial Cascade Simcoe

TROPICAL BRIDGE

Mosaic Sabro BRU-1 Azacca

EUROPEAN / FARMHOUSE

Hallertau Mittelfrüh Styrian Goldings East Kent Goldings

Voss's orange-citrus esters are reinforced by American C-hops. Sabro adds a coconut-citrus dimension. Noble hops work well in farmhouse and wheat styles.

K.9 EBBEGARDEN

Apple & Pear · Tropical fruit · guava · floral

TROPICAL CORE

Citra Mosaic Galaxy Nelson Sauvin

STONE FRUIT & CITRUS

Amarillo Mandarina Bavaria Centennial Idaho 7

CANDY & COCONUT

Sabro Motueka El Dorado Nectaron

Ebbegarden accentuates hop bitterness and amplifies tropical aromas. Especially effective in heavily dry-hopped NEIPA and hazy pale ales.

K.14 EITRHEIM

Plum · apricot · ripe pear · honey · prune

FRUITY & FLORAL COMPLEMENT

East Kent Goldings Fuggle Styrian Goldings Challenger

DARK BEER & ROAST CONTRAST

Northern Brewer Magnum Columbus Chinook

MODERN STONE FRUIT BOOST

Idaho 7 Mosaic Cashmere Azacca

Eitheim's ripe stone fruit and plum character shines in stouts, porters, and dark ales. English hops complement depth; bittering hops add backbone.

K.22 STALLJEN

Mango · pineapple · orange · lemon

TROPICAL IPA & HAZY

Citra Mosaic Galaxy El Dorado Nectaron

CITRUS & SOFT HOP

Mandarina Bavaria Huell Melon Hallertau Blanc Motueka

PSEUDO-LAGER

Hallertau Mittelfrüh Saaz Tettnang Spalt

High temp 31-35°C (88-95°F): bold mango & pineapple
Low temp 12-20°C (54-68°F): restrained citrus and lemon

Our recommendation: Always match fermentation temperature to your target beer style. Lower temperatures favor clean, restrained profiles; higher temperatures unlock the bold, fruity character kveik is known for. Use our Yeast Selector at kveikyeastery.com/yeast-selector to find the right yeast culture and the optimal fermentation temperature for the style you are brewing.