

Kveik & Beer Styles

One yeast family – a wide spectrum of beer styles

Because kveik has evolved over thousands of years in diverse Norwegian farmhouse environments, it is exceptionally robust. Its wide fermentation temperature range, from cold lager conditions to extreme heat, means a single yeast family can produce a remarkable variety of beer styles.

YEAST CULTURES

K.1 VOSS

K.9 EBBEGARDEN

K.14 EITRHEIM

K.22 STALLJEN

STYLE CATEGORY	RECOMMENDED CULTURES	FERMENTATION TEMP	KEY CHARACTER
Hazy IPA / NEIPA	K.1 VOSS K.9 EBBEGARDEN K.14 EITRHEIM K.22 STALLJEN	25-38°C / 77-100°F	Tropical, juicy, soft bitterness
West Coast IPA	K.9 EBBEGARDEN K.14 EITRHEIM K.22 STALLJEN	25-35°C / 77-95°F	Citrus, clean bitterness, dry finish
Pale Ale	K.1 VOSS K.9 EBBEGARDEN K.14 EITRHEIM K.22 STALLJEN	20-32°C / 68-90°F	Balanced, fruity, approachable
Farmhouse / Saison	K.1 VOSS K.9 EBBEGARDEN	30-40°C / 86-104°F	Spicy, fruity, dry, expressive
Wheat beer	K.1 VOSS K.14 EITRHEIM	20-30°C / 68-86°F	Fruity, soft, hazy
Stout / Porter	K.14 EITRHEIM K.22 STALLJEN	22-32°C / 72-90°F	Plum, dark fruit, roast complexity
Sour / Mixed ferm.	K.1 VOSS K.14 EITRHEIM	20-30°C / 68-86°F	Stone fruit, floral, tangy
Lager / Pilsner	K.22 STALLJEN	12-20°C / 54-68°F	Lager clarity with fruity lift

Our recommendation: Kveik's unique stress tolerance means you can brew cold-conditioning lagers and high-heat NEIPAs with the same yeast family. 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.