

Fermentation Temperature & Ester Production

How temperature shapes aroma in kveik fermentation

Kveik yeasts are uniquely temperature-tolerant Norwegian yeast cultures capable of fermenting across an exceptionally wide range — from cool lager-adjacent conditions up to extreme heat. Temperature is the single most powerful lever a brewer has to shape the ester profile of their beer. This guide maps that relationship across our strain portfolio.

Fermentation Temperature Range



Aroma Zones by Temperature

12-20 °C54-68 °F

COOL ZONE - SUBTLE

- Restrained esters
- Clean, lager-like profile
- Light floral notes
- Mild citrus esters
- More neutral flavors

20-30 °C68-86 °F

MID ZONE - EXPRESSIVE

- Fruity esters develop
- Citrus, tropical notes
- Stone fruit character
- Strain identity shines
- Balanced complexity

30-40 °C86-104 °F

HOT ZONE - INTENSIVE

- Bold, saturated esters
- Orange, mango, pineapple
- Rapid fermentation
- Strong ester & bio-transformation

Multi-strain Guide - Temperature Ranges & Ester Character

Yeast	Sweet Spot	Primary Esters	Recommended Styles
K.1 VOSS	30-40°C / 86-104°F	Orange peel, stone fruit, mild spice	IPA, Pale ale, Farmhouse, NAB
K.9 EBBEGARDEN	22-32°C / 72-90°F	Tropical, passionfruit, light citrus	NEIPA, Hazy IPA, Saison
K.14 EITRHEIM	25-35°C / 77-95°F	Stone fruit, plum, mango, coconut	Dark beers, Hazy Pale, Wheat
K.22 STALLJEN	12-30°C / 86-104°F	Clean lager-like, light floral, subtle fruit	Lager-like, Hybrid ales, Hazy IPA

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.