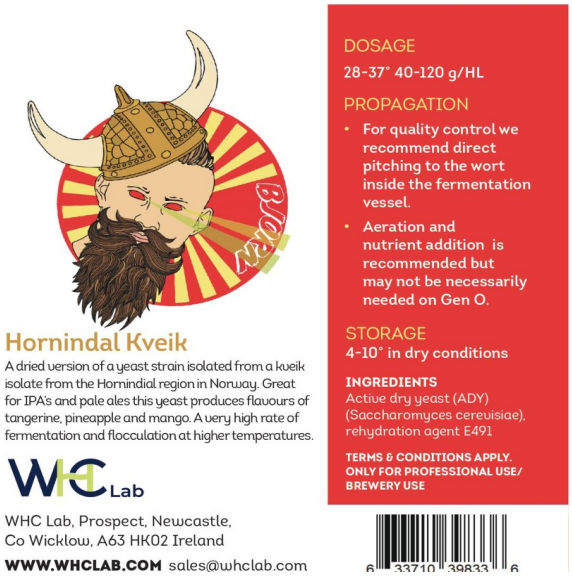

Dehydrated Hornindal Kveik Dried Yeast (Bjorn)

Description

A dried version of a yeast strain isolated from a kveik isolate from the Hornindial region in Norway. Similar to other kveik strains like Voss this is a thermotolerant strain.
Higher temperatures increase the production of tropical fruit esters, this yeast is also great for dark styles such as imperial stouts.
Great for IPA's and pale ales this yeast produces flavours of tangerine, pineapple and mango. A very high rate of fermentation and flocculation at higher temperatures.

Technical Data
Oxygenation and/or rehydration may not be needed for generation 0 but may be beneficial.
It should be noted that Dehydrated Hornindal may be needed to be pitched at a higher temperature range then other brewery yeast. It is recommended that the temperature of the wort exceeds 28C but no greater then 37C. It should also be noted that Hornindal may require a low pitching rate with other yeast products.
Pitch rate is between 30-100g/hl of wort. It is recommended to have a pitch rate of at least 30g per hl of wort for a standard gravity brew (1.045). Intended fermentation temperature: 28-37 degrees.

Specification
Strain: Saccharomyces cerevisiae
Live Cells: >1,0E+9 CFU per gram
ABV Tolerance: 14%
Nitrogen Demand: Very High

Weight	*.500 kg*
Industry	*Beer*
Yeast	*Dried yeast*
Beer Styles	*Double IPAs, Imperial Stouts, IPAs, NEIPAs, Pale Ales, Porters, Red Ales, Stouts*
Temperature	*28-37C*
Flocculation	*High*
Attenuation	*73-80%*
Weight	*1 (500 g), 40 (40x500g)*