



BREWING KVEIK-LY

Making homebrew quickly with Kveik

Abstract

Kveik is a group of Norwegian farmhouse ale yeast that provides clean and fruity ferment in as little as two or three days! This booklet is all about how to take advantage of those and other aspects of this amazing yeast

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Acknowledgements

Since this is a booklet about Kveik it's best to start by thanking Lars Garshol who's been sharing stories and information about Kveik and ultimately is the source of most of what we know about it. And of course, all the brewers who preserved their strains and methods – enjoying their product the entire time, I'm sure.

Most (if not all) of the ideas below came from experiments and discussion with fellow homebrewers. Our local club (the Members of Barleyment) held a Kveik competition last year and we all learned a lot from it. I'm grateful to be part of the club; and grateful for the punny title!

I should also point out that books from classic authors like Papazian, Palmer, and Mosher have been invaluable to me. As well as blogs/online material from Low Oxygen Brewing and Scott Janish.

What is Kveik

Kveik is a group of Norwegian farmhouse ale yeast that ferments cleanly in as little as 2-3 days! There is a tonne more information here: [Larsblog - How to use kveik](#), but the things I want to focus on are:

- they can be fermented at high temperatures (25-35C)
- they ferment quickly (2-5) days
- they have a fruity ester profile
- they can be reused easily

Advice for those new to brewing

Go to your local homebrew shop or online and get a small extract kit. Most of these kits come with good instructions that focus on the important details when starting out. For the moment, forget about Kveik, and use the yeast provided with your kit. This slower pace will give you a chance to notice lots of details about the process and what works for you.

Next grab one of the many great books out there about how to brew beer. Randy Mosher, Charlie Papazian, John Palmer, and many others have written good material and I recommend you grab a copy of one of those. They each have different styles and personalities, pick one that seems right for you.

Getting acquainted with Kveik

In general, Kveik has a fruity profile, but each one has its own characteristics. Its worth spending some time to become familiar with them.

Using starters / mini-batches

Once you've gotten your hands on some Kveik the first thing you should really do is make a starter. While it's perfectly alright to pitch it into some wort and make some beer, you might as well create a starter so that you can prove the yeast is viable, you can save some for later, and you can use the starter beer for some experiments. The starter beer will give you a sense of what kind of aromas and flavours you'll get, and you can dry hop the "beer" in little mason jars to get a feel for what hop/Kveik combinations appeal to you.

Pitching rates

Believe it or not, "A good rule of thumb is a teaspoon of slurry for 25 liters of wort"¹. This will produce a lot of the Kveik (ester) character. I prefer using about 250 ml of starter for 10L.

Storing slurry

I like to keep 250 ml or 500 ml mason jars ready to go in the fridge. These can be pitched directly if need be. If these jars have been in my



Figure 1 Kveik in the freezer!

¹ Garshol, Lars. "How to use kveik," Larsblog (blog), 2018-06-09, <http://www.garshol.priv.no/blog/393.html>

fridge for a while or I'm running low on space, I'll transfer them into 50 ml vials.

Dehydrating

Make a large starter (1.5L or 2L) and dehydrating can provide a lot of dried yeast for future batches. The process itself is quite simple:

1. Make a starter and transfer into one or several (wide mouth) mason jars
2. Place in the fridge and allow the yeast to flocculate
3. Pour off the starter wort (use it for some dry hop experiments!)
4. Use a spatula to spread the yeast and trub onto some parchment paper
5. Proceed to dehydrate in the oven or in a dehydrate somewhere between 30C to 40C
6. Once dry store in a mason jar in the freezer



Figure 2 the Kveik dehydration process

Strains and styles

Here are some notes on the ones that I've managed to play around with:

Kveik Strain	Flavor Profile	Recommended Styles	Attenuation
Hornindal	Red apple, caramel	Brown Ales, English styles	~70-75%
Ebbegarden	Pineapple, mango, guava	APA, IPA, sours, general use	~75-80%
Voss	Orange, some spice	Blonde Ale, APA, Winter Ale	~75-80%
Granvin	Like Voss but milder	Blonde Ales, "clean" beers	~70-75%

Figure 3 Kveik flavor, styles, and attenuation

Kveik and temperature

The main reason I started looking into Kveik is because I'd heard that it thrived at high temperatures without creating fusel alcohols, phenolic esters (like a Saison yeast), or banana flavors. Most of them great tasting beer at warmer than room temp (21C) up to around 30C. Each strain has a specific "best" temp, but all of them seem to work well in the 28C-30C range.

So, if you're anything like me, my room temperature is 23C; which is fine for Kveik. But to provide optimal temperatures you may want to use a heat source:

- temp controller plus heat-belt or heat lamp
- a floor heater directed at the fermentor
- aquarium heater (or sous-vide unit) plus water bath
- ferment in a temp controlled vessel

I ferment in kegs, so prefer using a heat-wrap and a temp controller.



Figure 4 Fermenting in a keg

An overview of how to brew quickly with Kveik

Kveik will ferment your beer in 2-5 days depending on temperature, nutrients, and gravity. A good safe strategy is:

- 3 days in a fermentor at 28-30C
- 1 more day with the heat off (to encourage flocculation)
- Verify final gravity and then package (bottle or keg)

Once you get more familiar with how quickly things work you can work on shortening this process

Brewing quickly and bottling

TBD

Brewing quickly with keg gear

TBD

Further details and discussion here: [low oxygen brewing](#)

Brewing quickly with natural carbonation

TBD

Further details and discussion here: [low oxygen brewing](#)

A sample recipe – Pale Ale

If you think of the typical flavors that Kveik produces: citrus, tropical fruit, in some cases a bit of caramel, these are flavors that work well in American Pale Ales.

Here's a sample "recipe" for a 10L batch. I used crowd-favorite Citra, but almost any new fruity/spicy hop will work well. Use recipe software and the ratios below to target an OG of about 1.050. Assume about 77-78% attenuation (or use the chart above for your specific yeast)

- 78-88% 2-row (or other base malt)
- 5-10% Vienna (or light Munich)
- 5-10% Flaked Wheat (and/or Oats)
- 2% Caramalt/Crystal 40L (or other accent: Honey, Melanoidin, Biscuit ...)
- 20 IBU of Citra (bittering)*
- 15 IBU of Citra for a 5 min*
- (Optional) 3-5 g/L of Citra as a co-pitched "dry-hop" when the yeast is added

* These hops should be removed or left behind 5 mins after flameout depending on your chilling approach

Brewing sour beers: co-pitching

Kveik happens to love the same ideal temperature range for *L. Plantarum*. This makes co-pitching Kveik and Lacto bacteria very attractive...

TBD

Other topics

Simonaitis

Simonaitis is a related yeast that loves high temperatures, but unlike Kveik it produces some phenols (pepper). It will give somewhere between 75-80% attenuation but unlike a Saison yeast it doesn't have the STA1 gene, so it is more like a Belgian/Trappist ale yeast.

TBD

Resources

Larsblog - <http://www.garshol.priv.no/blog/>

Randy Mosher - <http://randymosher.com/>