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Technical Data Sheet

Hornindal Kveik Dehydrated Yeast

Product Description

Hornindal (Bjorn) Dehydrated Yeast is developed by WHC Lab.

A distinctive gem derived from the Hornindal region's rich brewing farmhouse tradition in Norway. Much like other kveik strains, Hornindal is a thermotolerant yeast strain, but it brings a unique twist to your brewing journey.

One of the standout features of Hornindal (and kveik in general) is its affinity for higher temperatures. As the heat rises, so does the production of tropical fruit esters, unveiling a symphony of tangerine, pineapple, and mango flavors that will leave your brews bursting with vibrant and exotic fruit notes. Whether you're brewing bold IPAs, refreshing pale ales, or venturing into the world of dark and rich imperial stouts, Hornindal rises to the occasion, adding a layer of complexity, flavour and balance to your beer.

But Hornindal offers more than just remarkable flavor profiles; it's a game-changer for sustainability in your brewery operations. With its high rate of fermentation and flocculation at higher temperatures, you can significantly reduce chilling requirements. In addition, the strains nature leads to shorter conditioning and fermentation times. This, in turn, not only contributes to increased savings, but also aligns with higher sustainability practices, reducing energy consumption and minimising environmental impact.

Elevate your craft, create exceptional flavors, and embrace eco-friendly brewing practices with Hornindal Kveik yeast. It's more than yeast; it's the future of brewing innovation and sustainability.

Guidelines

Oxygenation and/or rehydration may not be needed for generation 0 but may be beneficial. It is recommended to have a pitch rate of at least 30g per hl of wort for a standard gravity brew (1.045). Pitch rate is between 30-100g/hl of wort.

The intended fermentation temperature range is 28°C to 37°C [82°F to 99°F].

Ingredient Declaration

Yeast	98.8% to 99.2%
Emulsifier E491*	0.8% to 1.2% (*Sorbitan Monostearate)

Technical Specification

Yeast Strain	<i>Saccharomyces cerevisiae</i>
Dosage	30-100g/hl
Fermentation Temperature	28°C to 37°C 82°F to 99°F
ABV Tolerance	14%
Nitrogen Demand	Very High
Attenuation	73% to 80%
Flocculation	High
Weight	0.5 kg

Physical, Chemical and Microbiological properties

Parameter	Unit of Measure	Value	Specification Value
Appearance	-	Fine granules (typically 3mm particle size)	-
Powder flow characteristics	-	Free flowing granules	-
Odor	-	Weak characteristic yeast smell	Typical
Color	-	Light brown/beige	Light brown/beige
Solubility	-	Miscible in water & ethanol solutions	-
Dry matter	%	95.4	> 92
Moisture	%	4 to 6	< 8
Total Yeast Plate Count	Cfu/g	1.3 x 10 ¹⁰	>10 ¹⁰
Direct Live Cell Count	Cells/g	1.9 x 10 ¹⁰	> 1.9 x 10 ¹⁰
Lactic Acid Bacteria	Cfu/g	< 10	< 10 ³
Acetic Acid Bacteria	Cfu/g	< 10	< 10 ⁴
Wild Yeasts	Cfu/g	< 10	< 10 ⁵
Moulds	Cfu/g	< 10	< 10 ²
Coliforms	Cfu/g	< 10	< 10 ²
<i>Escherichia coli</i>	Cfu/g	Absent in 1 g	Absent in 1 g
<i>Staphylococcus aureus</i>	Cfu/g	Absent in 1 g	Absent in 1 g
<i>Salmonella spp</i>	Cfu/g	Absent in 25 g	Absent in 25 g
<i>Listeria monocytogenes</i>	Cfu/g	Absent in 25 g	Absent in 25 g

Allergens*

Hornindal (Bjorn) Dehydrated Yeast does not contain added allergens.

*EU Regulation 1169/2011 (Food Information Regulations) (Annex II)

GMO

Hornindal (Bjorn) Dehydrated Yeast does not contain genetically modified organisms or materials.

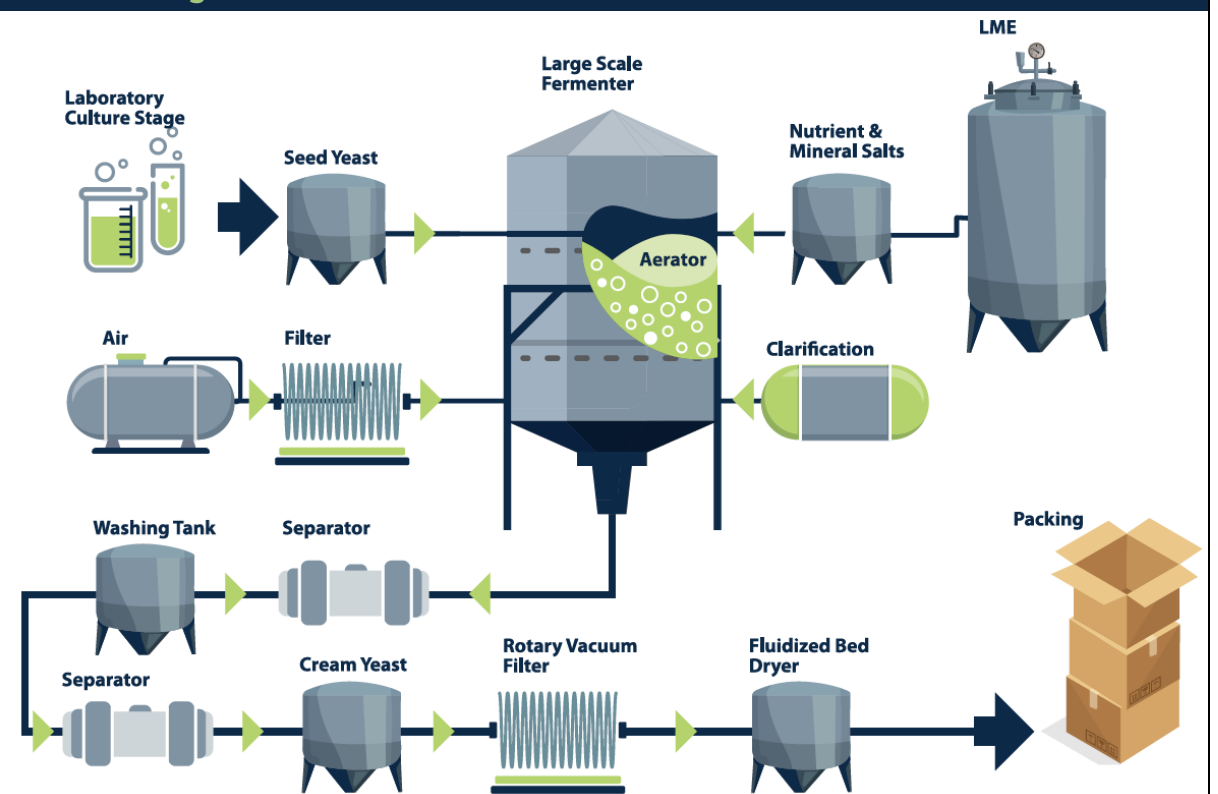
Packaging

Hornindal (Bjorn) Dehydrated Yeast is available in 500g vacuum-packed silver foil packs. This material complies with relevant food-contact legislation, including, EU Regulation 1935/2004 (materials intended for contact with food), EU Regulation 1245/2020 (plastic materials intended for contact with food), EU Regulation 2023/2006 (GMP for materials intended for contact with food), and FDA CFR 21 (174-179) (USA).

Storage and Handling

Storage Conditions:	Store at cool to ambient temperatures (ideally 5°C to 15°C or 41°F to 59°F), dry, and well-ventilated environment.
Shelf life:	3 years from date of production, if vacuum seal is not broken, and if stored as outlined above.
Handling:	Once opened, re-seal to keep out air and water. For best results, store re-sealed packs in a refrigerator (0°C to 10°C or 32°F to 50°F) and use promptly. Please note expiry date on packs prior to opening. When added to water or a water solution, Hornindal Dehydrated Yeast releases CO₂, especially on substrates high in sugars or starch. Ensure adequate ventilation to keep levels below advised exposure limits. <i>Please request a Material Safety Data Sheet/MSDS for further advice.</i>

Manufacturing Chart



Beer Styles

Double IPAs, Imperial Stouts, IPAs, NEIPAs, Pale Ales, Porters, Red Ales, Stouts

If you have any questions or concerns about our product please contact us at lab@whclab.com