

OYL-071DRY

# DRIED LUTRA KVEIK

A remarkably clean yeast strain with exceptional versatility and fermentation speed. Its pristine profile, combined with a broad temperature tolerance, high alcohol threshold, and rapid fermentation creates unmatched flexibility for virtually any beer style—especially crisp, contemporary ales.

## UNIQUE BENEFITS

- Turbocharged fermentation.** Clean, fast, high-performance brewing.
- Exceptionally clean fermentation profile** even at high temps.
- 15% ABV tolerance** allows for efficient high gravity brewing.
- Works great at ambient temperatures.** Lower glycol chilling demand.
- Clean canvas.** Minimal esters compared to other kveik varieties.
- Operationally efficient.** Prevents need for new tank investment.
- Makes super bright beers.** Highly flocculant and minimal haze with dry-hopping.

## STRONG HOUSE STRAIN

Omega Yeast's Dried Lutra Kveik uniquely combines the convenience of dry yeast with ultra-fast fermentation, clean canvas, and exceptional temperature tolerance. Optimal for clean ale production with lager-esque characters.

**Style doesn't limit you**—Dried Lutra Kveik brings clean, flexible fermentation to any canvas.

**Sensory**—Our tasting panel described a sample Helles brewed with Dried Lutra as clean, crisp, dry, grainy, and “lemony dough.”

## TEMPERATURE RECOMMENDATIONS

Lutra produces a clean profile throughout but use these ranges for best results.

**For an ultra clean, lager-like profile:** 54–68°F (12–20°C)

**For slight esters:** 72–85°F (22–29°C)

**For turbo-speed:** 85–95°F (29–35°C)

## ADDITIONAL INFORMATION

**Packaging:** Probrew 500g packs—Homebrew 11g x 6 packs.

**Shelf life:** 2 years when stored properly.

**Storage conditions:** Refrigeration recommended. Store in a cool dry environment for maximum shelf life. Use contents promptly once package is opened.

**Ingredients:** Yeast, Emulsifier (E491)

### Analysis at Packaging:

Dry Weight	> 93%
Viable Yeast Count (cfu/g)	> 6.0E+09
Non <i>Saccharomyces</i> spp.	< 1 cfu per 10 <sup>6</sup> yeast cells
Total Bacteria	< 1 cfu per 10 <sup>6</sup> yeast cells

## STRAIN SPECS

Strain Type	Diastatic
Kveiks	No
Flocculation	Phenolic
Medium—High	No
Attenuation	Alcohol Tolerance
75–82%	15% ABV
Temperature Range	Recommended Pitch Rate
54–95°F (12–35°C)	60–120 g/bbl (50–100 g/hL)

