



**DESCRIPTION:** RØKKAR is a Norwegian Kveik ale yeast delivering quick, clean fermentations with rapid flocculation and subtle tropical fruit esters. It performs across a broad temperature range and reaches polished drinkability faster than most strains.

### COMPOSITION & TECHNICAL CHARACTERISTICS:

- **Yeast Strain:** *Saccharomyces cerevisiae*
- **Fermentation Range:** 65–95°F/18–35°C
- **Flocculation & Sedimentation:** High
- **H<sub>2</sub>S Production:** Low
- **Apparent Attenuation:** 75–83%
- **Alcohol Tolerance:** 15% ABV
- **POF:** Negative
- **STA-1:** Negative

### DOSAGE:

- Pitch 0.5–1.0 g/L (50–100 g/hL).
- A 500 g brick treats 5–10 hL / 4.3–8.5 bbl
- Increase toward 1.5–2.0 g/L for high gravity or heavy ester production

**DIRECT PITCH OR REHYDRATE:** RØKKAR yeast is designed to be sprinkled directly onto the surface of your wort with no oxygenation required in the initial fermentation. Our aerobic propagation process makes this possible by creating dry yeast with high viability and high sterol levels. Our yeast is pre-loaded with essential nutrients to ensure a successful, complete fermentation.

While not required, some brewers prefer to rehydrate yeast. To hydrate yeast, first, sanitize yeast brick and scissors. Use 10 grams of sterilized tap water between 85–95°F/29–35°C mixed with .25 grams of FermStart per gram of yeast. Sprinkle yeast on the water. Allow the slurry to stand undisturbed for 20 minutes, then swirl. Use small amounts of wort to adjust to within 10°F/6°C of wort temp before pitching.

**STORAGE:** Store in the original sealed packaging, away from light, in a dry and odorless place. Store preferably at a temperature <68°F/20°C. Do not freeze. Use immediately after opening. **Shelf Life:** 36 months.



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