

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 RECCOMENDATIONS

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

For an ultraclean, 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: 3 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 Saccharomyces spp.	< 1 cfu per 10 ⁶ yeast cells
Total Bacteria	< 1 cfu per 10 ⁶ yeast cells

STRAIN SPECS

Strain Type
Kveiks

Diastatic
No

Flocculation
Medium-High

Phenolic
No

Attenuation
75–82%

Alcohol Tolerance
15% ABV

Temperature Range
54–95°F (12–35°C)

Recommended Pitch Rate
60–120 g/bbl (50–100 g/hL)

