

Elysium



Strong pineapple ester and good flocculation so you can crop yeast and turn around beers faster.

- Strong producer of pineapple esters.
- Excellent fermentation efficiency.
- Easy to harvest and repitch.
- Balanced hop biotransformation profile (thiols and terpenes).
- Can be used in IPAs, sours, and more!

Yeast breeding was used to combine two aromatic strains and improve flocculation and ester production. Can be fermented warm or with a free rise, enhancing pineapple ester production. Also suitable to fermenting sours. Attenuation can be increased dynamically by including some simple sugars (dextrose or sucrose) in the recipe, or by ensuring a highly fermentable wort through mash adjustments.

Genetic Background: Kveik x Beer 2

Key Characteristics:

Attenuation:	68-76%
Temperature Range:	18–26°C (64–79°F)
Diastatic (STA1+):	No
Fermentation Rate:	High (at FG in 3-5 days)
Flocculation:	High Flocculation (Easy to harvest and repitch)
Alcohol Tolerance:	Medium (10%)
Phenolic:	No
Biotransformation:	Medium Biotransformation (Terpenes and Thiols)
Flavour Profile:	Pineapple, Guava, Lemon
Suitable Beer Types:	Hop Forward Beers (IPA, DIPa, Pale Ale), Sours (Quick/Kettle Sours)



Fermentation Curve (22°C):

