



DRY BEER YEAST GOZDAWA BELGIAN FRUITY & SPICY ALE

Gozdawa Belgian Fruity & Spicy Ale is well known yeast strain applied for the top fermentation beers, dedicated for Belgian beers and Abbey beers. Medium flocculation and highattenuation. Temperature of the wort: 18°C - 30°C, optimum temperature of wort: 20°C - 26°C.

Fermentation	Temperature	Optimal temperature	Attenuation	Flocculation	ABV
Top	18-30°C	20-26°C	max. 70%	low	max. 8,7%

Typical characteristics of the yeast

Percent dry weight 94% -96,5%

Acetic bacteria* < 1/ml

Live cells >6x10⁹/ml

Coliforms < 10/g

Non-Saccharomyces yeast < 1 /ml

E. coli absence in 1 g

Lactic bacteria* < 1/ml

Salmonellas absence in 25 g

*when dry yeast is pitched at 100 g/hl i.e. > 6x10⁶ viable cells / ml

Dosage

Mix into sterile wort or water at ratio of 10:1 by weight for approx. 30 min. at a temperature 27° (+/- 3°).

Storage & shelf life

Dry place, temperature under 12°C. Opened packages should be refrigerated and use as soon as possible.

Shelf life: 2 years

Packaging: 10 g, 250 g, 1000 g