



## ***DRY BEER YEAST GOZDAWA CLASSIC BELGIAN WITBIER***

*Gozdawa Classic Belgian Witbier* is yeast strain applied for the top fermentation beers, dedicated for Witbier and beer with spices. Average flocculation and sedimentation. Temperature of the wort: 16°C - 25°C, optimum temperature of wort: 20°C - 24°C.

Fermentation	Temperature	Optimal temperature	Attenuation	Flocculation	ABV
Top	16-25°C	20-24°C	max. 78%	middle to low	max. 6,8%

### **Typical characteristics of the yeast**

Percent dry weight 95-96,5%

Acetic bacteria\* < 1/ml

Live cells >2x10<sup>7</sup>/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. > 6x10<sup>6</sup> 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