



DRY BEER YEAST GOZDAWA HYBRID ALE YEAST "NOTTY"

Gozdawa "Notty" is yeast strain applied for the top fermentation beers, especially selected for *ale*. Fast fermentation with very high final attenuation. Temperature of the wort: 11°C - 22° C, up to 17°C natural aroma, above 17°C aroma is slightly estery.

Fermentation	Temperature	Optimal temperature	Attenuation	Flocculation	ABV
Top	11-22°	Up to 17°C neutral, above 17°C estery	max. 85%	high	max. 14%

Typical characteristics of the yeast

Percent dry weight 95-96,5%

Acetic bacteria* < 1/ml

Live cells > 7x10⁹/g

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, 500 g