



## *DRY BEER YEAST GOZDAWA VLB RH*

*Gozdawa VLB RH* is famous German yeast strain from VLB Berlin, applied for bottom fermentation beers, especially for Pils and Lager beer types. Aroma is rich in esters with fruity characters. Temperature of the wort: 9°C - 20° C, optimal 12°C - 14°C.

Fermentation	Temperature	Optimal temperature	Attenuation	Flocculation	ABV
Bottom	9-20°C	12-14°C	max. 82%	high	max. 8,5%

### Typical characteristics of the yeast

Percent dry weight 95%

Live cells > 9x10<sup>9</sup>/g

Non-Saccharomyces yeast < 3 /ml

Lactic bacteria\* < 1/ml

Acetic bacteria\* < 1/ml

Coliforms < 10/g

E. coli absence in 1 g

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, 500 g