



## DRY BEER YEAST GOZDAWA W34/70

*Gozdawa W34/70* is famous German yeast strain applied for bottom fermentation beers, especially for Pils or Lager beer type. Excellent sedimentation and optimized diacetyl reduction according to temperature. Temperature of the wort: 9°C- 22°C, optimal 12°C-14°C.

Fermentation	Temperature	Optimal temperature	Attenuation	Flocculation	ABV
Bottom	9-22°C	12-14°C	max. 85%	high	max. 10%

### Typical characteristics of the yeast

Percent dry weight 95-96,5%

Acetic bacteria\* < 1/ml

Live cells > 7x10<sup>9</sup>/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. > 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