



DRY BEER YEAST GOZDAWA FRUIT BLANCHE G1

Gozdawa Fruit Blanche G1 is well known yeast strain applied for the top fermentation beers rich in fruit and ester taste, dedicated for wheat beers, fruit beers and beers with fruity taste. Average flocculation and sedimentation. Temperature of the wort: 20°C - 32° C, optimum temperature of wort: 22°C - 24°C.

Fermentation	Temperature	Optimal temperature	Attenuation	Flocculation	ABV
Top	20-32°C	22-24°C	max. 70%	middle to low	max. 6,8%

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