



## **DRY BEER YEAST GOZDAWA BRITISH ALE YEAST 04 “WITHBREAD”**

*Gozdawa “Withbread”* is famous yeast strain applied for the top fermentation beers with neutral final aroma. It has origin from the UK. It has excellent fermentation. Temperature of the wort: 15°C - 22° C, optimal 16°C - 19°C.

<b>Fermentation</b>	<b>Temperature</b>	<b>Optimal temperature</b>	<b>Attenuation</b>	<b>Flocculation</b>	<b>ABV</b>
Top	15-22°C	16-19°C	max. 75%	high	max. 10%

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

Percent dry weight 95-96,5%

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

Non-Saccharomyces yeast < 1 /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