



DRY BEER YEAST GOZDAWA GERMAN LAGER W35

Gozdawa German Lager W35 is yeast strain applied for bottom fermentation beers, specially developed for brewing lager at home. Very high attenuation and flocculation. Temperature of the wort: 12°C- 22°C, optimal 12°C-17°C.

Fermentation	Temperature	Optimal temperature	Attenuation	Flocculation	ABV
Bottom	12-22°C	12-17°C	max. 82%	high	max. 7,5%

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